



Leaders of Workshops or Discussion Groups:

Left to right. Front row: Mrs. Victor Emerson, Mrs. Norman Davis, Mrs. E. P. Eddy, Mrs. Ercell Merritt, Mrs. Thos. Hilton.

Second Row: Mrs. B. Brownlee, Mrs. W. C. Cuning-

ham, Mrs. H. R. Richards, Mrs. R. Funnell, Mrs. Chester Smith.

Back Row: Mrs. V. O'Brien, Mrs. Gerald Holder, Mrs. C. S. Morningstar, Mrs. W. E. Dickinson, Mrs. H. Gavin, Mrs. Geo. Burnside.

est arms we have toward the establishment of good will," Mr. Biggs said, and supported this from his own experience in various countries of Europe. But he left us another question to think about. "We look at social problems in the South," he said "and we think such intolerance is shameful. But we have intolerance in Canada too. Try to put yourself in the shoes of the people of Quebec who feel frustrated in a country preponderously English."

Helping the Unfortunate to Help Themselves

With a very effective set of pictures showing the results of hunger and malnutrition in the people of India, especially the children, Mr. J. Hulse of the Maple Leaf Milling Company, Chairman of the Canadian Freedom From Hunger Committee, gave a moving address on "Helping the Unfortunate to Help Themselves."

"By the end of this century the population of the world will be double what it is now, said Mr. Hulse. "Still these people could all be fed if resources were developed. With the knowledge we have we could produce the necessary food. The problems are distribution and the prevention of waste. Almost half of the sardine crop was lost until a way was shown to dry the sardines and grind them into a meal which could be preserved for later use. But for the processing and preserving of food, trained people are needed and

the natives of South East Asia do not have this training. So the Mysore Institute of Technology was set up in Southern India to train men and women in the work of food preservation and distribution using methods suitable to their country. Canada has already raised \$50,000 toward this project and one of the school's first students will be Miss Pearl Isaacs, mentioned above, who has just completed a course at Macdonald Institute with the help of an F.W.I.O. scholarship.

Mr. Hulse referred to several projects in addition to saving sardines in the form of a dry meal. In South East Asia when a child is weaned he is put on a diet of rice; this lacks the protein he needs and a great many of the children die. Mysore provides a food with peanut meal added and the children are saved. Mangos are nutritious but plentiful for only a short season so many are wasted. Mysore takes the pulp, mixes it with flour, dries it and turns out a product that looks like corn flakes, is nutritious and very palatable. The cashew apple heretofore discarded when the nuts were harvested has been found to produce a syrup rich in vitamin C. Someone has discovered that certain fruits can be preserved for a time by coating them with a wax made from crushed sugar cane . . . So, at Mysore Institute natives are taught to use native products to provide against the hungry seasons and give a more adequate diet the year round.