



EIGHTY-ONE-YEAR-OLD TIMEKEEPER GOES INTO WAR SERVICE.—Officials of Canadian National Railways purchasing department examining a chronometer saved from the liner W. K. Chapman, sunk at 1940, which they bought for the Merchant Marine. E. A. Brodsky, General Purchasing Agent, is seated at centre with C. K. James (left) and S. Saadon standing beside him.

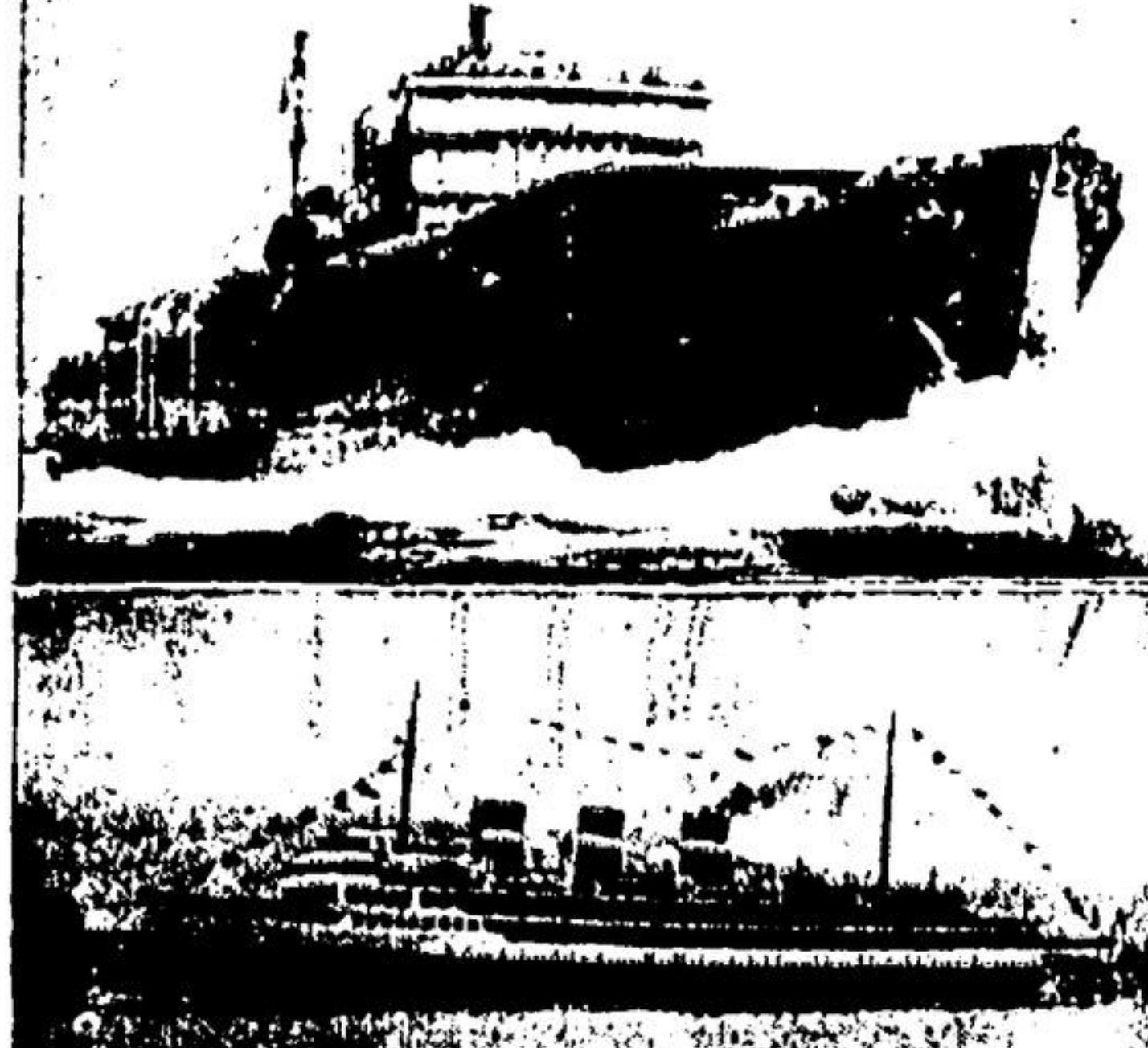


Red Cross food parcels arrive at a war in enemy camps in Germany, a German prison camp somewhere in occupied France, Italy and Africa since Europe. The Canadian Red Cross has sent more than two million such parcels to Canadian and British prisoners of war each week from five Red Cross packing depots in Canada.



Aid to Allies is one of the most important functions performed by the Canadian Red Cross. Goods and services to the value of millions of dollars have been shipped to Russia today.

Cruise Ship Now War Cruiser



THEM "then and now" pictures show (below) the "Princess Royal," once famous Alaska cruise ship of the Canadian National Steamship, as she looked when in peacetime operation between Vancouver and Alaska ports, and (above) the "Princess Royal" as she is today, stripped of her luxurious fittings and converted into an auxiliary cruiser. The "Princess Royal," which was one of the fastest ships in the Pacific Coast waters, has been in war service since early 1940 when she was taken over by the Royal Canadian Navy. She won special distinction by the capture of a large German merchantman.

The "Princess Royal" is one of a number of ships of the Canadian National fleet which were taken over for active war duty. These included

the "Lady Somers," formerly in the West India service, which was sunk by enemy action in the Mediterranean in July, 1941. Another ship of the Company's fleet returned to her home base with more than a half-hundred bomb holes, or bomb splinters, in her hull. She had been bombed out of Penang and Singapore but at each beleaguered port had saved precious supplies from capture by the Japanese. After a job of temporary patching was done on her hull, she sailed for Africa with yet another war cargo, and, eventually, steamed northward to Canadian waters.

The Canadian National Steamship also acts as agent for the Dominion Government in the operation of Asia ships seized as prizes of war.

Ration Coupon Banking Now in Effect

Ration Coupon Banking came into effect March 1st in 3,200 branches of the chartered banks throughout Canada. For the first time, Canadian business houses will now be writing cheques on the bank holding accounts expressing in terms of coupons for sugar, tea or butter, or better, instead of in terms of dollars and cents. The system will, of course, not interfere with the normal method of settling account between merchants which will continue to be paid by cash or cheques etc.

E. B. Unwin, Administrator of Consumer Rations for the Wartime Prices and Trade Board, stated that the administration is now whereby considerably additions to the Ration Administration will be averted and the total cost greatly simplified. Corporal Robert Dickson, Mr. Unwin said, will go a long way towards solving the problem of upcoming difficulties in connection with the prevention of inflationary consequences of competition. He said the plan has been endorsed by the Minister of Finance and that Donald Gordon, Chairman of the Wartime Prices and Trade Board had written to Charles St. Pierre, President of the Canadian Bankers Association, expressing appreciation of the banks' cooperation in working out a practical method and undertaking to put it into operation. The Mr. Unwin said, is a substantial public service. Every one of the 3,200 branch banks across Canada will share in the work. The plan represents a considerable cash saving to the country as contrasted with the only alternative namely for the Board to establish a new separate coupon banking system across Canada.

The system which went into effect on March 1st was the outcome of a series of conferences between Wartime Prices and Trade Board's rationing officer and a committee of technical officers headed by the chartered banks which had offered to undertake the task involved in ration coupon banking.

Outlining the system Mr. Unwin remarked soon it will even be easier for a merchant to write a rationed cheque for the coupon equivalent of 1,000 pounds of butter or sugar, tea or coffee and have it cashed against his Ration Coupon Account for that commodity.

Every retailer, whether dealer and producer or distributor of rationed commodities affected, here is how it works. The retailer will stick down a coupon book provided him. The coupons he receives from his customers depending on whether he buys in food, a large number of small to sell deposit these coupons in small to a bank, deposit these coupons in a Ration Coupon Bank Account, exchange them for a Bank Transfer Voucher or send them direct to his supplier with his order for a fresh supply with his order for a fresh supply of the commodity represented.

The same retailer, the wholesaler, manufacturer and other supplier dealing in rationed commodities will have a separate Ration Coupon Account on the books of his bank for each commodity which will be expressed in coupons instead of dollars. To these accounts he will deposit all couponization cheques and other ration documents received from consumers or dealers. When it is necessary for him to replenish his stock of a rationed commodity instead of having to send his supplier an enormous number of coupons and other ration documents he will simply issue a cheque on his Ration Coupon Account for the number of coupons his order represents. The simplicity and convenience of this method for both purchaser and supplier will be apparent.

In due course, after checking and inspection, the coupons deposited at the banks will be destroyed in the presence of official witnesses.

In addition to those who sell rationed goods against the surrender of coupons there are the hotels, restaurants, hospitals and the like who serve meals which include rationed goods. These concerns operate on a quota and are known as Quota Users and for them and their suppliers the system evolved by the banks will be particularly helpful. In the past the quota user was given a monthly quota of tea, coffee, butter or sugar and was tied to one specific dealer with whom his name and quota were registered. The dealer had to keep track of the requisitions issued by the quota user. There are thousands of these people scattered all over the country. It was an immense task to see that the quotas and advices to dealers were issued simultaneously. If there was any lag or the advice failed to reach the dealer, confusion and irritation naturally resulted.

"Under Ration Banking all this is eliminated. The quota user gets his quota, it is set up in a ration account in his bank and he draws ration cheques against it. With these, instead of being tied to one registered dealer he can obtain his supplies from any dealer—and he may not overshoot his quota as it is illegal to overdraw a coupon account at the bank.

"Whenever further commodities require to be rationed, more accounts will require to be opened, but it would certainly seem that the system worked out will operate smoothly. It involves a great deal of added detail work for the banks and their staffs and is a wartime service of considerable importance."

Documenting on Mr. Unwin's state-

ment Charles St. Pierre, President of the Canadian Bankers' Association, said: "The chartered banks are glad to make this wartime service and organization available to the government and to their business customers."

Gasoline rationing is not included in the system of Ration Coupon Banking.

BRAMPTON SOLDIER KILLED ON ACTIVE SERVICE OVERSEAS

Word has been received by Mrs. Maryse Dicksen, Main St., South Brampton, of the death of her husband, Corporal Joseph Herbert Dicksen, accidentally killed on active service in England. Her first official information was that he had been seriously injured necessitating the amputation of his leg besides a fractured arm.

Corporal Dicksen, born in Perth, enlisted in September, 1942, trained at Ottawa and Camp Borden, served as a guard at a prison camp at Farnham before proceeding overseas with an Ontario tank regiment on June 14, 1943. He was a member of the regimental police force overseas and was engaged in patrol duty along the coast. His death was the result of a motorcycle accident while on duty.

Well-known in Brampton, a member of Grace United Church, Bible Class and of Grace choir, he had resided there since 1929 and previous to enlisting was engaged with a local contracting firm as a truck driver.

His wife had received a letter from him on Saturday, the day of his death. He had returned to duty from a short furlough. Particularly had he expressed his love and concern for little Joseph William Dicksen, whom he had never seen. The baby was born after his departure overseas.

Corporal Dicksen is survived by his wife who was Miss Margarette Garrison, Brampton, three children, Joan Ellen, Raymond Donald and Joseph William, three brothers and six sisters: Mr. Carl Larson, Mrs. Reuben Phillips, Brampton and Mrs. Harold Fenley, Norval, are surviving sisters. A brother, George, was killed at Vimy Ridge in the first world war.



RENEWAL OF UNEMPLOYMENT INSURANCE BOOKS

To all Employers:

The 1942-43 Unemployment Insurance Books expire on March 31st.

New Insurance Books for the fiscal year 1943-44 will be exchanged by the Local Employment and Selective Service Office in your area for expired Insurance Books.

Do not send in your Insurance Books without completing forms enclosed with circular letter 625.

If you have not received this circular letter, get in touch with your nearest Employment and Selective Service Office.

Where it is necessary to quote the Employee's Insurance Number, use the number with the prefix letter shown on the front cover of the book, example P 49247 L 22454. Do not quote the book serial number printed on the inside pages of the book.

Protect the benefit rights of your employees by following closely the procedure outlined in the circular letter, and prevent delays by acting now.

UNEMPLOYMENT INSURANCE COMMISSION

How HUMBERT MITCHELL
Minister of Labour

Louis J. Trottier
R. J. Talton
Allen M. Mitchell



HOW TO FILL OUT YOUR APPLICATION FOR CANNING SUGAR

This year housewives must estimate in advance the amount of sugar required for canning and jam making so that arrangements may be made to provide and distribute the necessary supplies. Applications must be sent in to your Local Ration Board by April 15th. Use the application in your new Ration Book for this purpose.

Canning sugar will be allowed for all fresh fruits, including citrus and wild fruits. Marrow, tomatoes and pumpkins are considered no vegetables and no canning sugar will be allowed for them.

HOW TO FIGURE OUT THE AMOUNT OF SUGAR NEEDED —

CANNING

Allow $\frac{1}{2}$ lb. of sugar for each quart sealer.

Estimate the 101 M. number of quart sealers you plan to put up. Then use the quick, practical method of allowing $\frac{1}{2}$ lb. of sugar for each quart sealer. Don't try and decide exactly the number of each kind of fruit you plan to put up. Some fruits may be more plentiful than others. Base your estimates on the number of sealers you have on hand, what you put up last year, or what you think your needs will be this year.

Estimates based on these methods are within the canning sugar ration, and the amounts are satisfactory for wartime canning and jam and jelly making, as proven by test in the Dominion Department of Agriculture experimental kitchens.

Study this example

APPLICATION FOR CANNING SUGAR	
MRS. JOHN JONES	
40 MAIN STREET	
CLINTONVILLE, ONTARIO	
JANUARY 18 - 1943	
40	
Mrs. John Jones	

Mrs. Jones has decided that her canning programme will be 40 quarts of fruit of different kinds. She allows one-half pound of sugar for each quart, and therefore will need 20 pounds of sugar for canning. She decides that she will put up 4 quarts of jam and jelly. She allows $\frac{1}{2}$ pound of sugar for each quart of jam or jelly, and therefore will need 8 pounds of sugar for jam and jelly making.

She adds the two amounts of sugar together ($20 + 8$) and writes the total (28 pounds) on her application, together with the number of persons she intends to feed in her own household. To her own fully completed application form she attaches the application forms of the other persons in her household she is planning to feed. Only the individual serial numbers need be given on these accompanying application forms.

In estimating your canning and jam-making requirements, storage space should be carefully considered. Poor storage may cause spoilage and waste. Canned fruit should be kept in a cool, dry, dark place. Don't use canned fruits on your table when fresh fruits are available. Plan to use your home-canned fruits in the winter months only.

Remember—False Statements are Subject to the Full Penalty of the Law

IMPORTANT NOTE

The Dominion Department of Agriculture recommends canning fruit in preference to making jam or jelly because:

More fruit can be put up with less sugar and at less cost.

Canned fruit retains more of the vitamin value of the fresh fruit.

WHEN AND HOW CANNING SUGAR WILL BE MADE AVAILABLE

When your Local Ration Board has reviewed your application you will be provided, sometime before June 1st, with special canning sugar coupons. These coupons will entitle you to buy sugar at any grocery store, at specified intervals. You do not have to buy all your sugar at once.

COMPLETE AND SEND IN YOUR APPLICATION BEFORE APRIL 15

Complete your application form as shown in the illustration and mail it to your Local Ration Board not later than April 15th. Attach the application forms from the ration books of the other persons you will be feeding in your household. Do not write anything but the serial numbers of the owners on these other forms. Simply copy the serial numbers from the front of their ration books on to their application forms and pin them to your own fully completed application.

In estimating your canning and jam-making requirements, storage space should be carefully considered. Poor storage may cause spoilage and waste. Canned fruit should be kept in a cool, dry, dark place. Don't use canned fruits on your table when fresh fruits are available. Plan to use your home-canned fruits in the winter months only.

Remember—False Statements are Subject to the Full Penalty of the Law

RATION ADMINISTRATION

THE WARTIME PRICES AND TRADE BOARD