

Industrial and agricultural workers / Ministry of Food.

Contributors

Great Britain. Ministry of Food.

Publication/Creation

[London] : [Ministry of Food], [1949?]

Persistent URL

<https://wellcomecollection.org/works/u2zbmr9m>

License and attribution

This work has been identified as being free of known restrictions under copyright law, including all related and neighbouring rights and is being made available under the Creative Commons, Public Domain Mark.

You can copy, modify, distribute and perform the work, even for commercial purposes, without asking permission.



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

rec. 21/9/49

OUR FOOD TO-DAY No. 2

MINISTRY



OF FOOD

INDUSTRIAL AND AGRICULTURAL WORKERS

This is No. 2 in the series entitled "Our Food To-day". It incorporates in a condensed form and brings up to date the information previously contained in the three separate booklets, viz: The Industrial Worker (No. 2), The Agricultural Worker (No. 3) and British Restaurants (No. 4). Care has been taken to see that the facts and figures included are correct at the date of publication, but the booklet is not intended to be quoted as a legal authority, for which purpose reference should be made to the relevant Statutory Instruments.

GENERAL POLICY

From the beginning of rationing the Ministry has recognised the need for supplementing the basic rations of certain types of consumers. This need has been met, in general, by the provision of canteens and other types of catering facilities where food and refreshment can be obtained during working hours.

Every encouragement has been given to the setting up of works' canteens and other meal centres and in October, 1948, there were 28,465 industrial canteens of various types in operation, serving more than 8 million meals a day; no comparable figures are available of the number of industrial canteens in operation before the outbreak of war in 1939. There were perhaps between 1,000 and 2,000.

So far as factories covered by the Factories Act, 1937, are concerned the Ministry of Labour has power to require canteens to be established where there are 250 workers or more, and also at docks and on certain building sites. Many factories employing fewer than 250 workers also have canteens. In the case of colliery canteens, responsibilities akin to those undertaken by the Ministry of Labour as regards factories and other undertakings rest with the Ministry of Fuel and Power, which operates for this purpose through the Miners' Welfare Commission.

In order to ensure that workers with no access to canteens should be able to get at least one nourishing meal every day at a reasonable price, the Ministry of Food, in collaboration with Local Authorities, set up a chain of Civic Restaurants throughout the country. (For further details see page 3 and Appendix E). Naturally, these restaurants have proved of most use to workers in urban areas, but it has been possible to extend their amenities to rural workers in some areas.

Other schemes are in existence for the feeding of agricultural workers at or near their work. Under these schemes the use of rationed foods on the scale applicable to the industrial canteens is allowed, and, in some cases, the purchase of priority supplies of unrationed foods. Whenever possible, however, the meals must be prepared communally.

For particular classes who, from their situations, are unable to take full advantage of communal feeding facilities, special allowances of certain foods are provided.

I. ARRANGEMENTS FOR COMMUNAL FEEDING

INDUSTRIAL CANTEENS

(a) *Classification.*—Works' canteens and other catering establishments feeding industrial workers receive allowances of rationed foods on a scale higher than that for ordinary catering establishments such as hotels, cafes or restaurants. For this purpose they have been divided into two Categories, A and B Industrial Groups.

Category A Industrial Group comprises canteens catering for heavy workers in the following industries :—

- Abrasive Industries.
- Agriculture.
- Brick and cement manufacturers.
- Building, constructional and excavational work.
- Coal distributive workers.
- Cold stores operated as part of the Ministry of Food's Cold Storage Control Scheme by members of the National Cold Stores Committee.
- Dock Labour.
- Forestry.
- Gas works and coke ovens.
- Heavy engineering and steel construction works.
- Iron and steel works and metal extraction.
- Light metal foundries.
- Manufacture of bricks and tiles, including refractories and finals.
- Manufacture of sanitary ware, sanitary fire clay and salt glazed pipes.
- *Mining and Quarrying.
- Rolling and tube mills.
- Shipbuilding and repairing.
- Tanning of hides, with or without the preliminary process of opening bales, soaking, washing, draining, lining, unhairing flesh.
- Timber mills.
- Tin-plate works.
- The sections of the plywood manufacturing industry in which heavy logs are handled.

*NOTE.—“ Excavational work ” and “ quarrying ” are intended to cover all types of excavational work and quarrying, including that done in connection with the pottery industries.

Category B Industrial Group comprises canteens catering for :—

- (i) employees of industrial undertakings not included in Category A, including those in the bakery trade and transport workers.
- (ii) postmen, postwomen, postal motor-van drivers and mail posters.
- (iii) members of the police force, including those at police training centres.
- (iv) members of the Fire Service, including those at training centres.

(b) *Allowances.*—The meat allowance for establishments in Category A is at the rate of 3½d. worth retail value per main meal served, and for those in Category B at the rate of 1.11/28d. worth retail value. The normal catering allowance is 13/14d. worth retail per main meal. Category A establishments also receive an increased allowance of sugar.

Increased allowances of fats (butter, margarine, cooking fats) and cheese are provided for establishments of both categories.

Where no cooking facilities are available, the meat allowance is made into meat pies, sausage rolls, etc., by a local manufacturer nominated by the catering establishment.

The full scales of allowances are set out in Appendix A on page 13.

(c) *The Priority Scheme.*—All canteens serving workers in industrial undertakings are entitled to priority supplies of the following foods under the Ministry's Priority Scheme: sugar and fats for manufacturing flour confectionery, coffee essence, starch food powder (corn flour, custard powder, blancmange). The scale of allowance is set out in Appendix B on page 13.



(d) **Quality of Canteen Meals.**—Both the Ministry of Food and the Ministry of Labour attach great importance to the quality of meals provided in canteens and to the necessity of making the best possible use of the extra food allowed to them. For this reason, the licensing administration of canteens operated by or on behalf of an industrial undertaking was transferred from April 1st, 1943, from Local to Divisional Food Offices of the Ministry of Food. The licensing of other catering establishments continues to be dealt with by the Local Food Office on behalf of the Minister.

Recognition of the importance of setting a nutritive standard for the meals supplied to industrial workers has developed side by side with the increasing use of canteens. The Ministry of Food issued in December, 1941, a booklet, "Canteen Catering", giving guidance as to the size of helpings to be served, advice on the preparation of foods so as to retain their maximum nourishment, and so on. This was widely circulated to works' canteens, British Restaurants, etc. In June, 1942, the Scientific Adviser to the Ministry inaugurated a periodical survey of the nutritional value of British Restaurant meals in various parts of the country which, with the help of the Ministry of Labour and other interested Departments, was soon after extended to include works' canteens of many types. Throughout the war, the Ministry took the advice of nutritionists, biochemists and other scientists, and, throughout a full year, meals in canteens all over the country were analysed. The provision of canteen meals, comprising rationed and other foods at a higher rate than other catering establishments, has enabled the diet of industrial workers to be maintained at a satisfactory level.

FARM CANTEENS

If they wish, farmers can organise canteens for their employees; a group of farmers may combine to run one canteen. Buildings need not be elaborately equipped. Any premises suitable for the distribution of previously prepared meals may be licensed for the purpose. Such canteens, if they cater only for agricultural workers, are classified in the Industrial Group, Category A, and receive the same quantities of rationed foods as other canteens in that category catering for heavy workers. They are also entitled to allowances of foods under the Ministry's Priority Scheme.

CIVIC RESTAURANTS AND COOKING DEPOTS

The needs of small groups of industrial or agricultural workers with no access to canteens can frequently be met by Civic Restaurants. These were set up during the war in all parts of the country by Local Authorities under the aegis of the Ministry of Food, with the object of ensuring that people who, owing to wartime conditions, were obliged to eat away from home, and for whom other facilities were not available, could get at least one good nutritious meal every day at a reasonable price. Under the terms of the Civic Restaurants Act, 1947, the power to set up and operate these restaurants is now entirely vested in Local Authorities who are also responsible for their financial control. (For further details see Appendix E on page 14).

Where Civic Restaurants or Cooking Depots are conveniently situated, the provision of packed or hot meals on a "cash-and-carry" basis is sometimes undertaken for the benefit of workers in small factories without canteen facilities where the employer provides dining room accommodation, or for groups of agricultural workers who may combine to obtain these meals, either daily or on two or three days in the week. The Civic Restaurant or Cooking Depot is entitled to Category A allowances for these meals and also to allowances of other foods under the Priority Scheme.

PIE SCHEME

To meet the needs alike of residents and of workers in rural areas where it is difficult to organise other schemes of communal feeding, the Ministry of Food, in the spring

of 1942, organised the Pie Scheme. A number of Pie Centres have been set up from which prepared meals, consisting of meat pies, snacks and sandwiches, can be collected and distributed.

The centres may be run by the Local Authorities, voluntary organisations, individuals nominated by the County Agricultural Executive Committees, or local traders approved by the Divisional Food Officer. Cooking may be done locally by the village baker or by someone with a large kitchen ; or the pies may be prepared elsewhere by a Civic Restaurant, manufacturer or caterer, in which case the local effort is confined to their distribution.

The scheme is thus extremely elastic and well suited to the needs of remote districts. Its special advantage lies in the fact that rations are issued on the catering scale, according to the number of pies served, and therefore increase with the demand. However, as agricultural workers are not the only purchasers, the industrial workers Category A scale of rations cannot be given, and the lower Category B packed meal scale is applicable. (See Appendix A on page 13).

II.

ARRANGEMENTS FOR CERTAIN RESIDENTIAL ESTABLISHMENTS SERVING WORKERS

HOSTELS

Special arrangements have been introduced for hostels, constructional camps and similar establishments for industrial, agricultural and forestry workers. These vary according to whether *all* meals are provided for workers or not.

Establishments providing workers with all their meals are licensed as catering establishments and classed as Category A or B, according to the type of workers living in them.

Industrial hostels or similar establishments which do not provide workers with all their meals are licensed as institutions and obtain supplies of rationed foods on the normal institution scale.

Establishments of this type, whether licensed as catering establishments or as institutions, are entitled to allowances of unrationed food under the Priority Scheme.

Under Rationing Regulations, Food Control Committees are empowered to require the surrender of coupons by persons taking most of their meals in an establishment even though not residing there. Workers on constructional sites who take their meals in canteens on the site, but sleep in other premises, may be required to surrender their ration books if they have most of their meals at the canteen on five or more days in each week. (This provision was introduced in July, 1942, to remove the anomaly which existed before, in that the workers who actually slept on the canteen premises were required to surrender their coupons since they were "resident in a catering establishment", whilst those who took the same number of their meals there but lived off the premises were not compelled to do so.)

Since September 15th, 1942, persons living away from home in catering establishments, but going home each week-end, have been allowed to obtain temporary ration cards every fourth week entitling them to one week's rations. Institutions may obtain temporary ration cards for the use of residents leaving the establishment for short periods provided that the permits of the institution are reduced by the amount of rationed food covered by the temporary cards for which they have applied.

CAMPS FOR VOLUNTEERS EMPLOYED ON AGRICULTURAL WORK

Valuable help is given to farmers by volunteer helpers from the towns, as well as by schoolchildren, students and members of youth organisations approved by County Agricultural Executive Committees. To meet their feeding problems the camps

where they are housed are licensed as catering establishments, and obtain supplies of rationed foods on the scale applicable to Category A Industrial Group establishments. In addition, they are authorised to purchase supplies of the foods included in the Priority Scheme. Their allowances of rationed and unrationed foods are worked out on a weekly basis, and are sufficient to provide a breakfast, packed lunch, dinner or high tea, a light meal of the tea type and five hot drinks daily for each person. (See Appendix C on page 13). In addition to foodstuffs, camps can obtain a supply of soap based on the domestic ration.

Since May, 1947, camps set up for young people under 18 years of age have been allowed additional rationed food to cover five extra main meals per week on the school feeding scales and one and two-thirds pints of milk extra per resident per week.

RECREATIONAL CLUBS FOR WORKERS

Special arrangements have been made for certain types of clubs, including recreational clubs for workers and Women's Land Army Clubs, in order that their activities may not be hampered by lack of catering facilities.

Recreational clubs or centres for workers are licensed as catering establishments and are authorised to obtain supplies of food on the normal scale for the service of light refreshments. Clubs or centres run by or with the permission of individual works must be certified by H.M. District Inspector of Factories.

Where the necessary refreshments can be obtained from an existing works canteen a separate licence for a club is not required.

III.

SPECIAL FEEDING ARRANGEMENTS FOR CERTAIN CATEGORIES OF WORKERS

SEAMEN

The scale of rations allowed to seamen is based on the standard of feeding laid down in the Merchant Shipping Acts.

Supplies for seamen on foreign-going ships are obtained in bulk by the owners from licensed ships' stores dealers on an authority issued by H.M. Customs. Some vessels in the home and coastwise trade are similarly victualled. Seamen whose food is not provided for them in this way obtain their rations on a weekly seamen's ration book R.B.6.

British and foreign seamen are allowed the same scale of rationed food, but whereas British ships are victualled in this country for the round voyage, foreign vessels are supplied only with sufficient food to cover their needs until they reach the next port of call where provisions can be obtained.

FISHERMEN

Fishermen who are normally at sea for more than a week at a time are allowed the same scale of rations as seamen. Those included in this category are deep-sea fishermen who are victualled through H.M. Customs and trawlermen (including herring driftermen) whose food is obtained on weekly seamen's ration book R.B.6 or R.B.6 (Modified).

Other types of fishermen (except inshore fishermen) who spend the greater part of their time afloat and for whom normal catering facilities cannot be provided, are issued with a modified form of the weekly seamen's ration book R.B.6, which entitles them to the same allowances of rationed food as seamen, except for meat and sugar, which are on a reduced scale.

Inshore fishermen use the ordinary civilian ration book R.B.1. If, however, catering facilities are not easily accessible to them when they are ashore they are allowed the special cheese ration of 12 ounces a week (see Section IV).

If they are employed for more than 8 hours a day ashore or afloat, in circumstances which make impracticable the provision of normal catering facilities, and if they are not drawing the special cheese ration, extra food may be authorised for them collectively on a scale comparable with the Industrial Workers' Canteen Scale, Category B. (on page 13).

CREWS OF TUG BOATS, DREDGERS, ETC.

Special arrangements have also been made for the crews of tug boats, dredgers, and other estuary craft, and of craft working partly in estuaries and partly in inland waterways (excluding narrow boat men). Men in these categories who, by the nature of their work, cannot make use of canteens, may apply for the weekly seamen's ration book R.B.6 (Modified). If there is any doubt about a man's entitlement the application is considered by a local Port Arbitration Committee consisting of a Ministry of Food official, a representative of the Trade Union concerned, and the Chief Executive Officer of the Port Authority.

MINERS

In order to meet the special needs of miners, colliery canteens are given a special allowance of $\frac{3}{4}$ oz. of dripping per packed meal served. For details of the special meat ration for miners see Section IV: Extra Allowances for Workers, on page 8.

NIGHT WORKERS

In order to encourage maximum production, factories where canteens are operated have been specially asked by the Government to ensure that adequate arrangements are made for workers employed at night and at other unusual times, to obtain appropriate meals. When canteen facilities are not available, employers, local authorities operating Civic Restaurants and the owners of catering establishments have been asked to assist in making arrangements for workers to obtain packed meals off the factory premises.

AGRICULTURAL WORKERS: ALLOWANCES FOR PERIODS OF SPECIAL ACTIVITY

In addition to the Pie Scheme (See Section I), special provision has been made for agricultural workers during periods of seasonal activity involving long hours in the field, namely hay-making, harvesting (whether of cereals, fruit, potato or root crops), threshing, hoeing and singling of root crops, sheep shearing and lambing. During these periods, farmers can obtain enough tea and sugar to provide four hot beverages per worker daily. If there are no establishments providing adequate packed meals in the district, they can also get supplies to give each worker two snack meals per day as well.

The weekly allowances per worker are:—

1½ oz. tea	4½ oz. margarine
5 oz. sugar	2½ oz. cheese
3 points.	

If an allowance of milk is necessary, it is based on the current rationing scale.

Where the period covered is for three days or more, the allowances are granted on a weekly basis. For one or two days the allowances are on a daily basis.

These special allowances are in lieu of, and not additional to, the smaller allowances of tea and sugar mentioned below ("Provision of Beverages for Workers") which agricultural workers are entitled to receive throughout the year.

It was originally a condition that the preparation of meals from these allowances had to be undertaken by the farmer. This condition has now been abolished and the food can be issued by farmers direct to their workers and the workers may take it home for the preparation of meals to be eaten in the field. Since October 1st, 1946, it has been possible for the seasonal allowances to be obtained either by the farmers themselves on behalf of their employees or by a representative of the workers on a certificate signed by the farmer. In August, 1948, the Food (Seasonal Allowances) Order was made which places upon farmers a statutory obligation to certify applications for any seasonal allowances to which any of their employees is entitled. The allowances for special activities are also available to the employees of market gardeners and threshing contractors. A special seasonal allowance of margarine, cheese, and points food is not available if a canteen, pie centre or mobile canteen is providing adequate packed meals for the worker through the week.

BUILDING WORKERS

With a view to making more widely known the feeding arrangements that exist for the provision of meals for workers in the building industry, particularly for men on sites in isolated areas where the existing facilities are insufficient, the Ministry has issued a general memorandum setting out the various alternative arrangements which employers can adopt and offering advice on licensing and catering facilities generally.

THE PROVISION OF BEVERAGES FOR WORKERS

(a) **Hot Drinks.**—Special authorities are issued to industrial employers and farmers with no canteen facilities, or where the workers are unable to take advantage of such facilities as there may be, to obtain supplies of tea, milk and sugar for hot beverages to be brewed communally for their employees during working hours.

The scale is as follows :—

Tea	4/5 oz. per worker per week.
Sugar	1 oz. " " " "
Milk	½ pint " " " "

These amounts suffice for two hot drinks daily.

Workers in offices are allowed half the above quantities of tea and milk, but no sugar.

(b) **"Dry" Tea, Milk and Sugar for Certain Classes of Workers.**—Certain classes of railway men, i.e. engine drivers, firemen, guards, signalmen, permanent way men, shunters, scale makers and some clerks, also country roadmen, canal bargemen and canal maintenance workers, cannot, because of the conditions of their work, benefit from the above arrangements for communally brewed tea. Only in these circumstances may tea, milk and (except in the case of railway clerks) sugar be issued to them in "dry" form by a responsible officer nominated by the employer.

(c) **Drinks for Workers in "Thirsty" Occupations.**—Certain classes of industrial workers such as blast furnacemen, tin-plate workers and salt workers, who, because of the temperatures in which they work or for other reasons, need to drink an exceptional amount of liquid, are allowed a higher scale :—

Tea	Up to 2½ oz. per worker per week
Sugar	" " 3 oz. " " " "
Milk	" " 1½ pints " " " "

(d) **Milk as a beverage for Industrial Workers.**—Priority supplies of milk not exceeding 1 pint per worker per day are available, for consumption as a beverage during working hours, to workers in certain undertakings in which milk is desirable on medical grounds. These workers comprise workers handling lead and lead products

(including lead paint), workers handling nitro and amido derivatives of benzene and toluene (including T.N.T.), workers exposed to fluorine and its compounds, and certain pottery workers whose employers supply milk to them at the rate of not less than $\frac{1}{2}$ pint per worker per day under a statutory requirement.

(c) **National Milk Cocoa for Adolescent Workers.**—In order that young workers may obtain additional first-class protein, since 1943 the Ministry has made available a welfare food called National Milk Cocoa. This is available to all workers under 21 years of age in factories and other industrial undertakings, businesses and agriculture, and to all youth organisations and to students not benefiting under the Milk in Schools Scheme. National Milk Cocoa contains 70% spray process dried skimmed milk, 16% sugar and 14% cocoa, and is supplied in 20 lb. containers at 30s. net and in 6 lb. containers at 10s. 3d. net. Employers apply for a permit from their local Food Offices stating the number of employees under 21, and are supplied direct by the manufacturers. Employees must not be charged more than 1½d. per $\frac{1}{2}$ pint cup of the made-up National Milk Cocoa; many employers supply it free of charge.

IV. EXTRA ALLOWANCES FOR WORKERS

SPECIAL CHEESE ALLOWANCE

There are certain well defined categories of workers for whom it would be impracticable for employers to provide canteens or other meal facilities and who are employed in areas where there are no ordinary catering facilities of a suitable type. For these a special ration of cheese has been authorised.

This special ration is 12 oz. a week which is granted in lieu of the normal domestic ration of 2 oz. and is available to the following classes:—

Agricultural workers in possession of National Insurance Cards coded ZTA/ZTG and others who were in receipt of the special cheese ration before July 5th, 1948, because they were insured under the agricultural insurance scheme and certain other workers who are engaged full time under contracts for work in agriculture.

Drystone dykers.

Ex-Service trainees not residing in hostels.

Hay pressers, cutters and trussers.

Hop-pickers (for period of picking only).

Land drainage workers (including Catchment Board workers).

Trainees and members of the Women's Land Army.

Prisoner of War attendants who are also engaged on agricultural work.

Threshing machine workers.

Tractor workers (including owner-drivers.)

Travelling blacksmiths and agricultural machinery maintenance engineers.

Canal navigation maintenance workers.

Charcoal burners working in forests.

Coal distributive workers.

Workers employed at small country flour and provender mills in remote areas.

County and rural roadmen and scavengers.

Electrical linesmen and linesmen's mates working in open country.

Electrical sub-station staff.

Fishermen (excluding holders of the weekly seamen's book and fishermen for whom other special provision has been made).

Forestry workers, including hauliers, fellers and saw millers in or connected with forestry who actually work in forests, timber workers employed at small saw mills in country districts, and lorry drivers exclusively employed in the transport of timber between the forests and railway stations.

Miners working underground.

Ministry of Transport trunk roads direct service workers in isolated districts.

Ordnance Survey Field Revisers.

Permanent water bailiffs paid by Fishery Boards.

Post Office engineers (certain classes).

Quarrymen—roadstone, limestone and slate, including chalk diggers and slag workers procuring slag for road construction purposes.

Railway manual workers, including those who work a continuous turn of 7 hours 20 minutes or over at a depot where there are catering facilities and who, owing to there being no rostered meal break, are precluded from using such facilities.

Rural building and civil engineering workers.

Sand and gravel pit workers.

Scale repairers included under the description "Service Adjusters engaged on repairs and/or contracts".

Sewage farms' and works' employees.

Wagon repairers working on railway and colliery sidings.

Waterworks undertakings employees.

Surface workers at mines where there are no canteens.

Civilian employees of Services Departments in eligible categories.

Coal borers.

Brick and tile workers in small units in isolated areas.

Gas main layers working full-time in country areas.

Workers employed within the confines of ironstone quarries.

Surface workers at iron-ore mines.

Applications for the special cheese ration are normally made to local Food Offices by the worker concerned. Except in the case of Agricultural Workers holding National Insurance Cards coded ZTA/ZTG and those who were insured under the Agricultural Insurance scheme prior to 5th July, 1948, the application must be accompanied by a certificate that the worker is employed in one of the categories specified on the form. In the case of rural building workers, civil engineer employees, gas main layers, brick and tile workers, civil employees of Service Departments, workers at iron stone quarries and surface workers at iron ore mines application is made by the employer, either to the Local Food Office or the Divisional Food Office. The special ration is not granted to workers provided with a canteen or a packed meals service, nor is it allowed for those who can use ordinary catering facilities near to their place of work. In the case of miners, the special ration is allowed except where the majority of the men working underground at a particular pit are taking advantage of canteen facilities. Each pit is treated as a unit for this purpose and the special ration is continued for, or withdrawn from, all men alike.

EXTRA MEAT FOR MINERS

In recognition of the efforts required to secure the maximum possible output of coal, underground coal miners are granted an extra allowance of one shilling and fourpence (retail value) of meat per week in addition to the ration obtainable on their ration book. This extra meat is obtainable against coupons on Form R.G.44, issued by Food Offices.

V. SUPPLEMENTARY SOURCES OF SUPPLY

DOMESTIC POULTRY KEEPING

A scheme for the production of eggs by domestic poultry keepers with the efficient usage of household and garden food waste is operated by the Agricultural Departments in conjunction with the Ministry of Food. Applications for rations for feeding poultry under this scheme are dealt with by Local Food Offices. Under present arrangements consumers may give up their entitlement to shell eggs and obtain instead a ration of Poultry Balancer Meal. If they are not poultry keepers themselves, they may surrender their shell egg registration in favour of someone who is.

Rations are made available to the person who actually keeps the poultry, but he may surrender shell egg registrations of persons other than members of his own household who are willing to associate with him in the keeping of poultry in order to obtain eggs.

The maximum number of shell egg registrations that will be accepted from any domestic poultry keeper in exchange for balancer meal rations is 25. There is no restriction on the number of birds that may be kept but if there are more than 25 head, the owner may not sell the eggs to anyone outside his household except to a licensed buyer or licensed packer.

Poultry balancer meal and feeding stuffs for commercial poultry keepers are rationed under the Animal Feeding Stuffs Rationing Scheme. Supplies may, therefore, be obtained only against ration cards or coupons in accordance with the Feeding Stuffs (Rationing) Order.

PIG KEEPING

The Agricultural Departments and the Ministry of Food have also made arrangements for domestic pig keeping. Pigs may be kept by individuals or by members of Individual or Co-operative Pig Clubs, registered with the Small Pig Keepers Council, or, in Scotland, with the Scottish Agricultural Organisation Society.

Rationed feeding stuffs are obtainable by domestic pig keepers and members of Pig Clubs. The latter receive compound pig meal for feeding up to one pig per member at any one time, and domestic pig keepers may receive cereals to supplement the household waste food on which the pigs should be fattened.

In order to prevent abuse, the Ministry of Food has laid down regulations for the slaughter of the pigs and the disposal of the meat.

Licences may be granted to individual pig keepers to kill for their own consumption two pigs during the twelve months September to August, providing the pigs are registered with the Local Food Office within seven days of purchase and at least four months before the required date of slaughter. Application for a licence must be made to the local Food Executive Officer on a prescribed form not less than 14 days before it is intended to kill the animal. A licence is issued only when the pig has been in the applicant's possession for four months and has been housed on his premises and fed by him or a member of his household. The housing and feeding conditions are relaxed for farm workers provided the pigs are kept on the farmer's premises and that he undertakes to sell an equal number of pigs to the Ministry of Food. The pigs may be slaughtered at a Government slaughterhouse, a licensed bacon factory or at other authorised slaughter points. The carcass may be cured at any premises approved by the Food Executive Officer.

Licences to Co-operative Pig Clubs are issued only to the Secretary of the club and the pig meat may be divided among the members, but no part of the carcasses may be sold or bartered. Curing on approved premises is authorised. Clubs may kill up to two pigs per member during the year September to August, but they must sell to the Ministry during the same period at least as many live pigs as are slaughtered for their members. The pigs must either be sold at a Livestock Collecting Centre or through an Area Pig Allocation Officer.

All licensees except members of Co-operative Pig Clubs must either surrender 52 bacon coupons for every pig killed, or sell one whole side to the Ministry or to a bacon factory or local general butcher. The side must be delivered by the owner to the buyer in good condition. Thus in exchange for a pig which yields on an average 250 lb. of pig meat and offal, the owner surrenders only the equivalent of one person's bacon ration for a year.

Except as stated above, licensees may not sell or barter pork or bacon from a pig killed under licence, though they may give away any part of the carcass.

COW AND GOAT KEEPING

Rations for dairy cows and milch goats are based on sales of milk during the previous two months. In the case of dairy cows the owner is expected to provide from his own resources feeding stuffs sufficient for maintenance and for part of milk production, this quantity varying according to the season. In certain circumstances rations may be allowed at the same rates for milk supplied without payment for human consumption in the owner's household, in institutions and hospitals or to farm servants

or tenants. If the owner does not qualify for an allowance against milk sales and keeps not more than two cows, he is allowed 28 lbs. of protein feeding stuffs per month during the winter.

RABBIT KEEPING

Rabbit clubs are another form of self-supply well suited to rural areas. Bran rations for one, two, three or four breeding does are issued to club members only.

Rations of bran may be made available for does kept for the purpose of producing tame rabbits for sale as meat or for breeding for further meat production. If eight or more does are kept, rabbit keepers are regarded as commercial producers.

BEE KEEPING

Bee keepers are given an allowance of sugar by the Ministry. In the normal season 10 lb. per colony of bees is issued for autumn feeding and 5 lb. for spring feeding. This may be supplemented in a poor honey season or for special purposes, e.g. for rearing queen bees. Due notice is given of these additional allowances and application for them must be made to the local Food Office on a prescribed form which must be countersigned by a responsible person.

FARM SERVANTS LIVING IN

The long-established custom of boarding farm servants in the farmhouse has received a stimulus from the greater employment of land girls. Workers in this position share the advantages enjoyed by their employers as producers. Farmers are allowed to kill a certain number of sheep for consumption by members of their household, including farm workers living in. Additional sheep may be killed to meet the needs of seasonal workers at busy periods like shearing. One calf may be slaughtered every three months, and two pigs in a year for the farmer's household, in addition to two pigs for any living-in farm worker, provided in the latter case an equal number of pigs are sold to the Ministry. Licences to slaughter sheep, calves and pigs must be obtained from the Food Executive Officer. Farm households are obviously favourably placed also with regard to supplies of eggs, milk and, in some cases, farm butter and cheese.

PAYMENTS IN KIND

Many farmers are accustomed to give perquisites and make allowances in kind in place of wages. While this is not, strictly speaking, self-supply on the part of the worker, it is a factor in rural food supply which cannot be ignored. In 1937-38, according to a Ministry of Labour survey, 18 per cent. of agricultural workers' households received a regular allowance of milk, 12-13 per cent. an allowance of potatoes and 5 per cent. an allowance of oatmeal. These figures do not include food bought from farmers.

In many parts of the country, instead of providing potatoes, farmers let out potato land at a nominal rent. Many more agricultural workers purchase milk from their employers. The provision of oatmeal, however, is a predominantly Scottish custom, and does not seem to be generally practised in England and Wales.

MILK SUPPLY

Agricultural workers of all types benefit from the general permission given to milk producers to supply their employees and their employees' households with milk, either free or in lieu of wages or on payment, without registration, but registration is necessary when the milk is supplied to a child or an expectant mother at a reduced price or free under the Welfare Foods Service. Milk supplied in this way may be counted as "registered sales" for the purposes of feeding stuffs rationing.

VI. THE TOWN WORKER VERSUS THE COUNTRY WORKER

Whether the town worker or the country worker is the better fed under rationing has been the subject of some controversy. It may be urged, and with some justice, on behalf of the rural worker that he or his wife do not have access to many of the semi-luxuries and less essential foods which are enjoyed by the town worker, nor, of course, to urban catering facilities. Fish, cakes, and cooked meats are some of the foods of which the lack is most felt by country workers. The Ministry of Food has to see that all sections of the community are fed adequately. Rationing schemes, in particular the points scheme, have ensured a more even spread of what is available. But certain perishable and scarce foods are not suitable for rationing, and their distribution to rural areas must remain difficult.

The agricultural worker, on the other hand, is probably in a better position than the townsman to take advantage of various privileges enjoyed by producers. While both urban and rural self-suppliers can, in some cases, obtain supplies of rationed feeding stuffs to rear stock for their own use, agricultural workers have greater opportunities of obtaining certain unrationed foods. They have more ready access to the land for the purpose of growing greenstuff and roots, than urban workers, and their ability to provide themselves with vegetables and their livestock with waste food is correspondingly greater. Also they have opportunities to supplement their food purchases by rabbiting, fishing, collecting fruit and the neighbourly exchange of goods.

There are obvious advantages and disadvantages on both sides and it is only natural for the townsman to think the countryman the better off and *vice versa*. Who, on balance, enjoys the greater number of advantages appears to be a matter of individual taste. The old saying : " far off hills are green " sums up the position.

Public Relations Division,
Ministry of Food,
London, S.W.1.

May, 1949.

APPENDIX A

SCALE OF ALLOWANCES OF FOOD TO INDUSTRIAL CATERING ESTABLISHMENTS

(The allowances of food shown are subject to alteration).

		Category A Industrial Group	Category B Industrial Group
Bacon and Ham :—			
Category A.	Per breakfast	1/7 oz.	1/7 oz.
	„ main meal	1/14 oz.	1/14 oz.
	„ light meal	1/56 oz.	1/56 oz.
Category F	4 times Cat. A	4 times Cat. A
Butter, Margarine and Cooking Fats :—			
	Per meal. (Note.—Not more than three sixteenths of the total allowance may be taken in the form of butter and one-eighth in the form of cooking fats).	9/16 oz.	9/16 oz.
Sugar :—			
	Per meal	1/4 oz.	5/32 oz.
	Per hot beverage	1/4 oz.	5/32 oz.
*Meat (excluding offal), per main meal	3 1/2 d. retail value	1.11/28 d. retail value
Cheese, per meal	1/7 oz.	1/7 oz.
Shell Eggs :—			
	Per allocation per 400 meals	1 egg	1 egg
Milk	temporarily unrestricted	temporarily unrestricted
Points Food (four weekly period) :—			
	Per main meal	2/7 point	2/7 point
	„ light meal	1/7 point	1/7 point
	„ breakfast	1/7 point	1/7 point
Tea, per 280 hot beverages	1 lb.	1 lb.

*NOTE.—The meat allowance for Industrial "A" hostels (except miners' hostels) is 23/56d. per main meal and packed meal.

APPENDIX B

PRIORITY SUPPLIES OF UNRATED FOODS

Canteens serving and hostels accommodating workers, which for the purpose of obtaining supplies of rationed foods are classified in Category A or B Industrial Group, rank as priority establishments and are entitled to the following priority allowances of food :—

Sugar and Fats for the manufacture of Flour	{ 5 1/2 lb. per 1,000 subsidiary meals.
Confectionery	{ 10 1/2 lb. per 1,000 teas.
Starch Food Powders	3 lb. per 1,000 main meals.
Coffee Essence	Allocations made on limited scale against special application to the Food Executive Officer. In general, applicants must be without apparatus for brewing coffee, or need to serve it when apparatus is not available.

APPENDIX C

ALLOWANCES FOR CAMPS FOR VOLUNTEERS EMPLOYED IN AGRICULTURAL WORK

Meat	2s. 2d. worth (retail value) per person per week.
Bacon	2 oz. per person per week.
Sugar	16 oz. per person per week.
Butter, Margarine and Cooking Fats	16 oz. per person per week (not more than 1/3rd of the total allowance may be taken in the form of butter and not more than 2/9th in the form of cooking fats).
Cheese	3 oz. per person per week.
Points	6 points per person per week.
Milk	5 1/2 pints per person under 18, per week. Current non-priority allowances for persons over 18.

Tea	2 oz. per person per week.
Shell Eggs	1 per allocation.
Soap	3½ rations per person per four-week period.
Sugar and fats for the manufacture of Flour Confectionery	{ 1 lb. per 10 persons per week (not more than 3/7ths in fats).
Starch Food Powders	¼ lb. per 12 persons per week.

APPENDIX D DEFINITION OF MEALS

The definition of meals on which allocations of food to catering establishments are based is as follows:—

- (a) " Breakfast " means a substantial meal served during the normal breakfast period. For example, a meal including porridge, breakfast cereal, fish, bacon, egg or sausage, would be a breakfast, but a meal including only bread, toast, butter, margarine or preserves would be a tea meal.
 - (b) " Main meal " means a meal other than breakfast at which is served a course containing a portion of meat, fish, poultry, game or eggs, or a correspondingly substantial dish which is accompanied by:—
 - (i) a helping of potatoes or other vegetables (including salads); or
 - (ii) one or two other courses.
 - (c) " Light meal " means any meal other than a main meal or breakfast as defined above.
 - (d) " Hot Beverage " means a hot beverage in which added sugar is customarily consumed whether served alone or with a meal, but it does not include any spirituous beverage.
- (NOTE.—Ice-cream, when served alone or with a wafer, must not be recorded as a meal.)

APPENDIX E CIVIC RESTAURANTS

In the first World War a National Kitchens Order empowered Local Authorities to open communal kitchens, but very few made use of their powers.

The " British Restaurant " was one of the most interesting developments of wartime food control in the second World War.

The main original object of the British Restaurant was to ensure that people who, owing to wartime conditions, were obliged to eat away from home, and for whom other facilities were not available, could get at least one good nutritious meal every day at a reasonable price. Evacuation and increased employment of women in industry resulted, in some districts, in more people taking meals outside the home than peace-time catering facilities could provide for.

The Ministry's plans for communal feeding were developed during 1940, but no British Restaurants were actually operating at the beginning of the heavy air raids on London in September of that year. As part of the Civil Defence arrangements, the Ministry of Health, through Local Authorities, had provided Rest Centres and free meals for the homeless and distressed. The Ministry of Food considered, however, that further arrangements were required for the regular provision of meals and also to meet the needs of those who, though not homeless, might be deprived of the means of cooking adequate meals for themselves. Plans for communal feeding were, therefore, rapidly put into effect when the heavy raids on London began in September, 1940. In the early stages considerable assistance was given by voluntary bodies, which both set up Restaurants and gave advice on the problems involved. The London County Council, at the request of the Ministry of Food, also established an effective organisation, known as the " Londoners' Meals Service ". Shortly after these Restaurants began to be opened in London, the Ministry approached Local Authorities throughout England, Scotland and Wales, asking for their co-operation in extending communal feeding to the provinces. By February, 1941, schemes had been approved for British Restaurants in over 50 towns outside London. Thereafter, progress was rapid. At the peak point during the war, in May, 1943, there were over 2,000 British Restaurants serving a total of over 500,000 meals a day. In March, 1947, there were still over 1,000 British Restaurants in existence, and they were serving almost 400,000 meals a day.

The name " British Restaurant " was not adopted until March, 1941; it was used to describe, not only those restaurants set up by Local Authorities under the Ministry's scheme, but also restaurants operated by Local Authorities on their own responsibility, restaurants set up by Voluntary Organisations, and school canteens which also served the public.

By arrangement with the Board of Education and the Scottish Department of Education, a limited number of School canteens are used also for the feeding of adults. Some British Restaurants provide meals for school children, but this is an exceptional arrangement, as British Restaurants are designed to serve the general public.

Until the passing of the Civic Restaurants Act of 1947, the Ministry of Food was prepared to re-imburse to Local Authorities all approved capital expenditure on British Restaurants. A Local Authority might, however, take full financial responsibility. Local Authorities were not required to make a profit on their British Restaurants, but were responsible for ensuring that they were, so far as possible, fully self-supporting. Provision had to be made in the prices of the meals not only for overheads and other expenses, but also for amortisation of capital expenditure over a period of years.

Accounts and Balance Sheets, with statistics of meals served, etc., had to be rendered regularly to the Ministry.

British Restaurants, which grew up as a part of national feeding policy in wartime, have now acquired permanent status under the Civic Restaurants Act of 1947. This Act enables Local Authorities, if they so wish, to continue the services of public meals and other similar activities on their own responsibility.

ALLOWANCES OF FOOD TO CIVIC RESTAURANTS

Normally Civic Restaurants and other communal meals centres are granted allowances of rationed foods on the same scale as commercial catering establishments. The supplies are based on the number of meals they serve. They do not enjoy any privileged position in regard to buying facilities.

Works' canteens and catering establishments patronised mainly by industrial workers receive allowances of rationed foods on a scale higher than that for ordinary catering establishments. The same principle applies to Civic Restaurants where at least 60 per cent. of the customers are industrial workers. These Restaurants receive allowances on the Category B industrial scale. (See Appendix A on page 13).



