



### "NAVY EYES" DURING WAR

District Men Thanked for Highly Important Work in Protecting Coast Shipping

Appreciation of the highly important and heretofore unpublished services rendered by a group of civilians on the West Coast of Canada, has been expressed by the Minister of National Defence, Hon. Douglas Abbott, it was announced today by Lieutenant-Commander F. N. Eddy R.C.N.V.R., Naval Control Service Officer, Prince Rupert.

In the early days of Japanese aggression in the Pacific it was of the utmost importance that naval operations should have the fullest information on the shipping in our coastal waters. The naval control service officer at Prince Rupert and J. H. McLeod, collector of customs, appointed suitable men in northern British Columbia ports and they were known as naval reporting officers. It was their duty to report promptly the arrivals and departures in their respective ports so that naval operations would have full information on shipping in coastal waters.

Trained in naval coding, they sent all reports by coded message and they became so efficient in their duties that naval operations were always fully informed as to the whereabouts of all coastal shipping.

The naval reporting officers were located at all ports no matter how small on the West Coast and these officers acted as the "eyes of the Navy" in addition to their usual occupation for the duration of hostilities with little or no extra remuneration.

Each of them has just received a letter from the Minister of National Defence himself as follows:

"On the victorious conclusion of the war in the Pacific theatre, I desire, on behalf of the Royal Canadian Navy, to express to you its gratitude for the valuable services which you have rendered in connection with the reporting of merchant shipping.

"Without the great co-operation and assistance which the Navy has received, it would not have been possible to operate the complicated system of shipping control which was so necessary to ensure that valuable ships, and the more valuable lives of the men who manned them, were kept as clear as possible of danger through enemy action."

The organization in this area under the direction of Lieutenant-Commander Eddy, comprises all British Columbia ports north of Nanaimo, those who served being:

- Oscar Bainbridge, Bella Bella.
- R. Hart, Butedale.
- L. W. Hogan, Klemtu.
- Clarence Martin, Massett.
- Charles Wood, Namu.
- J. Wynne, Ocean Falls.
- W. J. Nelson, Ocean Falls.
- D. M. Cuthill, Port Simpson.
- W. G. Broad, Stewart.
- D. T. R. McColl, Queen Charlotte City.
- J. R. Banford, Cumshewa.

### UNITS ARE DISBANDED

Canadian Overseas Army Being Rapidly Demobilized—Many Veterans Arriving

OTTAWA, Sept. 10 (C)—Returning overseas units of the Canadian Army are to be disbanded almost immediately upon arrival at their respective home stations across the Dominion.

Defence Headquarters says that personnel as far as possible have been territorially cross-posted overseas so that the majority of men in any one unit should be returning to the same military district. In the case of exceptions the depot concerned will arrange immediate disembarkation leave for such personnel and will instruct them to report to their home depots.

Almost 18,600 Navy, Army and Air Force personnel reached Canada during the week-end in four big transports which docked at the ports of Halifax and Quebec City. A Defence Headquarters statement also discloses that two baby flat-tops are due to reach Montreal on September 8 and a third on September 12.

CENTENARIAN DIES  
SUNNINGDALE, Surrey, Eng. (C)—The death is announced of Mrs. Beatrice Anne Hoare, 102, widow of Henry Hoare, member of a well known banking family, to whom she was married 80 years ago.

# MEAT RATIONING IS RESUMED TODAY

After midnight, September 9, 1945, it is unlawful for any person to buy rationed meats and for anyone to sell rationed meats except on surrender of valid ration coupons or other ration documents. Sales between suppliers, however, will be coupon free until midnight, Saturday, September 15.

#### WHY IS MEAT RATIONING BEING RESUMED?

To reduce our consumption in order to provide direct aid to the hungry peoples of Europe.

#### WHAT MEATS ARE RATIONED?

All meats and meat products derived from beef, veal, lamb, mutton and pork, except a few cuts and products.

#### WHAT MEATS ARE NOT RATIONED?

Poultry, game and fish (canned or fresh) and some meats such as beef brain, head, tail, blood and tripe; calf brain and head; pork brain, head, tail, pigfeet and spare ribs; lamb brain, head, tail and fries.

#### HOW MUCH RATIONED MEAT AM I PERMITTED TO BUY?

Approximately 2 lbs. (carcass weight) per person, per week, depending on the kind of meat purchased. See chart of coupon values.

#### HOW OFTEN CAN I BUY MEAT?

One coupon becomes good today, and one on Thursday, Sept. 13. Thereafter, one coupon will become valid each Thursday.

#### WHAT COUPONS DO I USE WHEN BUYING MEAT?

The brown "M" coupons in your Ration Book 5.

#### HOW LONG DO COUPONS REMAIN GOOD?

Until they are expired by the Ration Administration.

#### WHAT HAPPENS IF I DO NOT WISH TO BUY MEAT TO THE FULL VALUE OF A COUPON?

You will be given change in tokens, eight of which are equivalent to one "M" coupon.

#### IF I GET TOKENS IN CHANGE, CAN I USE THEM IN ANOTHER STORE?

Yes. You can use tokens at any time and in any store you wish.

#### WILL I NEED MANY TOKENS?

No. With your valid "M" coupons and a maximum of seven tokens, you will be able to buy any kind of meat available in any quantity to which your valid coupons and tokens entitle you.

#### CAN I BUY ONLY ONE KIND OF RATIONED MEAT WITH A COUPON OR TOKENS?

No. You can buy whatever rationed meat is available and as many kinds as you wish, providing the coupon value of your valid coupons and tokens is not exceeded.

#### IF I HAVE A VALID COUPON, DOES THAT MEAN I CAN BUY ANY KIND OF MEAT I WANT?

Only when such meat is available. A valid coupon is no guarantee that you will be able to purchase a specific kind of meat. It means only that you are entitled to buy "Meat".

CLIP THIS CHART FOR FUTURE REFERENCE

## MEAT COUPON VALUE CHART

All products shown below are derived from beef, veal, lamb, mutton, pork or combinations of them. Any product or cut shown below has the coupon value indicated, whether or not it contains dressing.

### GROUP A - 1 LB. PER COUPON - 2 OZS. PER TOKEN

#### PORK—Cured

Back (sliced) *boneless*

#### PORK—Smoked

Back Bacon (sliced)  
Side Bacon (sliced) (rind on or rindless)

#### COOKED MEAT

Any uncooked Group B item (bone in or *boneless*), when cooked  
Pork Butt *boneless*  
Pork Ham *boneless*

### GROUP B - 1 1/2 LBS. PER COUPON - 3 OZS. PER TOKEN

#### BEEF—Fresh or Cured

Round Steak or Roast *bone in*  
Round Steak or Roast *boneless*  
Round Steak, Minced  
Sirloin Tip *boneless*  
Sirloin Tip, Cubed or Minute Steaks *boneless*  
Sirloin Butt *boneless*  
Flank Steak *boneless*  
Strip Loin *boneless*  
Rib Roast, 7 Rib Bones (rolled whole) *boneless*  
Prime Rib Roast, 5 Rib Bones (rolled) *boneless*  
Rib Roast Rolled, 6th and 7th Rib Bones—Inside Roll *boneless*  
Tenderloin

#### VEAL—Fresh

Cutlets or Fillet Roast *boneless*  
Strip Loin Steaks *boneless*  
Front Roll *boneless*  
Leg Roll *boneless*  
Loin Strip *boneless*  
Tenderloin

#### LAMB or MUTTON—Fresh

Frontquarter (rolled) *boneless*

#### PORK—Fresh

Butt, Whole, Pieces or Chops (rindless) *bone in*  
Butt, Whole, Pieces or Chops (rindless) *boneless*  
Ham, Whole, Centre Slices *bone in*

Ham, Whole, Pieces or Slices *bone in or boneless*  
Picnic, Hockless *boneless*  
Back, Whole, Pieces or Slices *boneless*  
Side Pork, Whole, Pieces or Slices *boneless*  
Trimnings, Extra Lean (skinless) Tenderloin

#### PORK—Cured

Cottage Roll or Butt, Whole or Pieces *boneless*  
Picnic, Hockless *boneless*  
Ham, Whole, Pieces or Slices *bone in or boneless*  
Ham, Centre Slices *bone in*  
Back, Whole or Pieces *boneless*  
Skinless Roll *boneless*  
Ham Butt Roll *boneless*

#### PORK—Smoked

Picnic, Hockless or Hock on *boneless*  
Cottage Roll or Butt, Whole or Pieces *boneless*  
Skinless Roll *boneless*  
Ham, Centre Slices *bone in*  
Ham, Whole (skin on or skinless), Pieces or Slices *bone in or boneless*  
Back, Whole or Pieces *boneless*  
Side Bacon (rind on or rindless), Whole or Pieces

#### COOKED MEAT

Any uncooked Group C item (bone in or *boneless*), when cooked.

### GROUP C - 2 LBS. PER COUPON - 4 OZS. PER TOKEN

#### BEEF—Fresh or Cured

Shank, Hindquarter *boneless*  
Rump Roast, Round or Square End *bone in*  
Sirloin Steak or Roast *bone in*  
Flank, Trimmed *bone in*  
Porterhouse Steak or Roast *bone in*  
T-bone Steak or Roast *bone in*  
Wing Steak or Roast *bone in*  
Rib Roast, 7 Rib Bones, Whole *bone in*  
Prime Rib Roast, 5 Rib Bones *bone in*  
Rib Roast, 6th and 7th Rib Bones *bone in*  
Rolled Rib Roast, 6th and 7th Rib Bones, Outside Roll *boneless*  
Plate Brisket (rolled) *boneless*  
Brisket Point (rolled) *boneless*  
Rolled Shoulder *boneless*  
Short or Cross Rib Roast *bone in*  
Blade Roast, Blade and Backstrap out *bone in*  
Chuck Roast *boneless*  
Neck *boneless*

Shank, Centre Cut *bone in*  
Shank Meat  
Stewing Meat *boneless*  
Hamburger

#### VEAL—Fresh

Shank, Hind *boneless*  
Rump, Knuckle Bone out *bone in*  
Sirloin Butt Roast *bone in*  
Sirloin Butt Steak *bone in*  
Leg, Sirloin Butt End *bone in*  
Loin, Full Cut, Flank off, Kidney and Suet out *bone in*  
Loin, Short Cut, Flank off, Kidney and Suet out *bone in*  
Loin Chop or Roast, Tenderloin End *bone in*  
Loin Chop or Roast, Rib End *bone in*  
Round Bone Shoulder Chop or Roast *bone in*  
Shank, Front *boneless*  
Neck *boneless*  
Veal Loaf or Patties  
Stewing Veal

#### LAMB or MUTTON—Fresh

Sirloin or Chump Chop *bone in*  
Loin, Whole, Flank off, Kidney and Suet out *bone in*  
Loin Roast or Chop, Tenderloin End *bone in*  
Patties

#### PORK—Fresh

Picnic, Hockless *bone in*  
Butt (rind on), Whole, Pieces or Chop *bone in*  
Butt (rind on), Whole or Pieces *boneless*  
Ham, Trimmed, Whole, Butt End or Shank End *bone in*  
Loin, Trimmed (rindless), Whole, Pieces or Chop *bone in*  
Side Pork, Whole or Pieces *bone in*

#### PORK—Cured

Picnic, Hockless *bone in*  
Ham, Trimmed, Whole, Butt End or Shank End *bone in*  
Side Pork, Whole or Pieces *bone in*  
Shoulder Roll (skin on) *boneless*  
Dry Salt Belly *boneless*  
Dry Salt Lean Backs *boneless*

#### PORK—Smoked

Picnic, Hockless *bone in*  
Ham, Trimmed or Skinned, Whole, Butt End or Shank End *bone in*

#### FANCY MEAT

Liver  
Kidney  
Sweetbread

#### COOKED MEAT

Any uncooked Group D item (bone in or *boneless*), when cooked.  
Loaves made from chopped or minced meat. Cooked meats, jellied meats, in loaf form or otherwise (excepting those cooked or jellied meats listed in Group D)  
Bologna  
Wieners  
Sausage, Smoked or Cooked

### GROUP D - 2 1/2 LBS. PER COUPON - 5 OZS. PER TOKEN

#### BEEF—Fresh or Cured

Short Ribs, Braising *bone in*  
Plate Brisket *bone in*  
Brisket Point *bone in*  
Round Bone Shoulder Roast *bone in*  
Blade Roast *bone in*  
Chuck Roast *bone in*  
Shank, Frontquarter, Whole *bone in*  
Shank Knuckle End *bone in*

Flank *bone in*  
Blade Chop or Roast *bone in*  
Brest *bone in*  
Shank, Front *bone in*  
Neck *bone in*  
Forequarter, Whole, 7 Rib Bones *bone in*  
Rack, Whole *bone in*  
Rack, Shoulder off, Knuckle Bone out *bone in*

#### SAUSAGE—Fresh or Cured

Pork Sausage  
Commercial Sausage

#### LAMB or MUTTON—Fresh

Leg, Full Cut, Whole or Half *bone in*  
Leg, Short Cut *bone in*

Loin, Whole, Flank on, Kidney and Suet out *bone in*  
Loin Rib Roast or Chop *bone in*  
Flank *bone in*  
Forequarter, Whole or Half *bone in*  
Rack or Shoulder, Neck on *bone in*  
Rack or Shoulder, Neck off *bone in*  
Rack or Shoulder Chop *bone in*  
Breast *bone in*  
Neck *bone in*

#### PORK—Fresh

Picnic, Hock on *boneless*  
Loin (rind on), Whole Pieces or Chop *bone in*

#### PORK—Cured

Dry Salt Long Clear *boneless*  
Dry Salt Short Clear *boneless*  
Dry Salt Clear Back *boneless*

#### PORK—Smoked

Picnic, Hock on *bone in*  
Jowl

#### COOKED MEAT

Any uncooked Group E item (bone in or *boneless*), when cooked.  
Brain or Headcheese  
Liver Sausage, all types  
Blood Sausage, all types  
Cretons Francais

### GROUP E - 3 LBS. PER COUPON - 6 OZS. PER TOKEN

#### PORK—Fresh

Lacone *bone in*  
Hock *bone in*  
Jowl

#### PORK—Cured

Hock *bone in*  
Mess Pork *bone in*  
Short Cut Back *bone in*  
Jowl

#### FANCY MEAT

Heart  
Tongue

## CANNED MEAT—MEAT PIES

#### CANNED MEAT

Canned Meat	Sealed Containers	Container
Sausage	1-14 oz.—1 token	1-7 oz.—2 tokens
Comminuted (Ground) Pork	1-12 oz.—3 "	1-3 oz.—1 "
Comminuted (Ground) Pork	1-16 oz.—4 "	1-32 oz.—1 coupon
Roast Beef	1-16 oz.—4 "	1-16 oz.—3 tokens
Stews, boiled dinners, hashes	1-15 oz.—2 "	1-16 oz.—3 "
Stews, boiled dinners, hashes	1-16 oz.—2 "	1-16 oz.—3 "
Pork Tongues	1-12 oz.—3 "	

Meat Sandwich Spread	Container
Meat Sandwich Spread	1-7 oz.—2 tokens
Ox Tongue	1-32 oz.—1 coupon
Meat Balls	1-16 oz.—3 tokens
Beefsteak with Mushrooms	1-16 oz.—3 "
Beefsteak with Onions	1-16 oz.—3 "
Beefsteak with Kidneys	1-16 oz.—3 "

#### MEAT PIES

For any size Meat Pie, 8 oz. per token

## THE WARTIME PRICES AND TRADE BOARD

MRA-3