

FOOD CONSERVATION STUDIED

PROF. GRONER'S LECTURES ARE
QUITE POPULAR.

Many Townspeople Attend On Wednesday and Friday Evenings—
A Four Weeks' Course.

The food conservation lectures given by Prof. Groner in Science Hall on Wednesday and Friday evenings at seven o'clock are being well attended and are very popular.

Because the United States is forced to make unusually large exportations out of what is ordinarily a normal consumption of wheat, owing to poor crop last year, the American people are called on to make great sacrifices in wheat saving. This, in a nutshell, explains the wheat shortage, according to Prof. Groner, and the purpose of the lectures is to learn the facts about food conservation, and, consequently, to learn the food values of the various wheat substitutes which are now on the market. The best results cannot be obtained solely through good intentions, but, for intelligent procedure, education along the line of comparative food values, and corresponding market prices is also necessary.

The lectures are being conducted after the plans sent out by the U. S. government to universities throughout the country.

The first one, last Wednesday evening, was the study of a table showing the amount of heat per unit quantity produced by the different foods and their relative prices. Corn is a splen-

did heat producer, but lacks nitrates which are present in wheat.

The second lecture, on Friday evening, was on proteids. There will be three more weeks for the course with two lectures each week. Many Ottawa women and a few men joined the O. U. students in Science Hall last week, and it is hoped that many more of the townspeople will avail themselves of this splendid opportunity to learn the facts about food conservation.
