Talk # 2

Our generation is challenged with a task unparalleled in world history—to banish hunger forever from the earth. Our time is exciting, dangerous and yet hopeful. For the first time we have the means and knowledge to overcome mankind's most ancient enemy, hunger and malnutrition. And the fight is on. A world-wide attack is being led by the Food and Agriculture Organization of the U. N.—it has called for re-inforcements through the Freedom from Hunger Campaign.

Canadians are joining up to support several actions through our Freedom from Hunger Committee. The most extensive of these is a project to establish a Food Technology Training Centre at Mysore in India—the Canada-Mysore Project.

The Prime Minister and party leaders in the House of Commons have announced their support by serving as honorary vice-presidents of the Canada-Mysore Project—religious educational and business leaders are backing it—but the wide support of thousands of individuals like you and me is a prime necessity.

Of course the first need in hungry, poorly-nourished countries is to grow more food. But these people must also know how to process and preserve it. They need to understand the necessity of balanced meals every day and how to use their own crops to provide them.

Can you imagine what would happen to your family food in hot sticky weather without ice, a refrigerator, or even a cool cellar? The eggs would spoil, the milk go sour and the bread mouldy. The fruit would rot, the meat and fish go bad and the rats would gather for a feast. Now this actually happens in the year-round humid climate of south-east Asia.

In countries such as India and her neighbours as much as 30% of some foods is lost through spoilage. An estimate shows that in 1959 the grain lost in this way across the world would've fed 3/4 of...
the people of India for a full year.

Glance at your well-stocked shelves of quality food, in wide variety, processed and preserved in many ways. As you know, trained scientists and food technologists are behind our wonderful food supply. But India is woefully short of food technologists. Thanks to the Mysore Training Centre though, Asians will begin to get the same kind of training that has stocked Canadian shelves so well for so long.

The Indian government, however, has already moved in the field of food research. About 15 years ago His Highness the Maharaja of Mysore gave his 200 room castle with 159 acres of ground to the government of India for a Food Technological Research Institute. Meanwhile the accomplishments of the 300 native scientists and technologists at India's Food Research Institute have brought them international distinction.

The Director, Dr. Husain Parpia was in Canada recently and told about some of the developments. For instance the Mysore scientists have found a way to extract a natural wax from the sugar cane, after the juice has been extracted--fruit dipped in this wax will keep four times as long. Much of the mango crop has gone to waste because the fruit ripened and rotted before it could be used--our friends at Mysore have produced a combination of mango pulp and cereal flour, which rolled into sheets and dried, produces a first cousin to our corn flakes. It's rich in vitamins and some essential minerals, and the children love it. They've developed other multi-purpose foods rich in vegetable protein--one is made of peanut flour and chickpeas and fortified with vitamins and minerals. The Rotarians at Mysore have distributed these protein-rich foods in school lunches at a cost of 2¢ per child per day--there's no kwashiorkor in the village served. Another triumph and a Godsend is a cheap nutritious food that can feed
an infant for 30¢ a week—the curds in buffalo milk have been broken down so that babies can digest it—the scientists have found that the cashew apple normally thrown away is rich in Vitamin C—When extracted as a concentrated syrup, one ounce contains a month's requirement of that vitamin. The Indian people generally have accepted the new foods well—people aren't likely to be nostalgic for hunger and sickness are they?

Dr Parpia told about insect and rodent infestation which with poor storage and handling, causes the loss of 25% of the staple grain crop. The Institute devised a plan whereby the burlap bags for storing grain are treated with a fumigant effective for one year. They've cut down on loss of grain to rodents by building a small parapet around the stone foundation of the grain warehouses. And it works because the rats can't climb over the small protrusion. Dr. Parpia emphasized that all their techniques are developed in accord with local resources and local labour supplies—they're often simple but eminently suited to Asian needs. Even from this meagre story you'll agree that India's Food Research Institute is a noble attempt for a country that is far from wealthy.

Now to our Canada-Mysore project—to establish a Food Technology Training centre on the Institute grounds—where else? The Hon. Mitchell Sharp the first chairman of the Canadian Freedom from Hunger Committee describes the agreement: the government of India will provide the instructors from the staff at their Mysore Insititute and has undertaken to service and maintain the students' residence building. The Canadian Freedom from Hunger Committee and its supporters will raise the funds to supply the Project Manager, a Canadián, teaching equipment, scholarships and travelling expenses for the students.
This agreement was reached after nearly 2 years consultation by F.A.O., the government of India and the Canadian Committee. The project will be administered by F.A.O. through its regional offices and a steering committee drawn from F.A.O., India and Canada.

For this project we'll have to raise $500,000. The Indian government will match this amount. The students will come from all parts of S.E. Asia except the People's Republic of China. The idea of a Training Centre originated with the Asians themselves. Back in 1959 the 14 nations of South-east Asia asked F.A.O. to try to arrange a training centre for food technologists, a centre where their students will learn the food technology methods developed at the Institute. The Canada-Mysore project is the answer to that request.

Why not bring the students to Canada? This would first of all be expensive and also our methods might not fit conditions in their countries. BUT you or your organization can bring a student to the Canada-Mysore Training Centre from anywhere in the far east for $2,000 for a two-year course or $800 for one of the shorter courses.

Why should we help these starving people? There are, of course, sound economic and political reasons for bringing decency and dignity into the lives of the hordes of deprived degraded people in the world. But our basic motivation must be moral—therein lies the bed-rock strength of the Canada-Mysore or any other project. We must put ourselves on the side of the poor of the world first because they're people—they comprise nearly half of the three billions of us on this earth—all belonging to one family, the human family. The cheated, unfortunate far-away members of this family need our understanding concern and help. We'll be enriched too as we share with them the great human experiences of weeping and laughing—weeping with them in their want and laughing with them as they learn.
I started by saying that our generation is challenged with a task unparalleled in world history. How our epitaph is written for future generations to judge us by, will depend to a large extent on our response to the leadership of F.A.O. in the Freedom from Hunger Campaign--on how we co-operate both as Canadians and with our less fortunate fellow-men to banish hunger forever the the earth.

Signed: 

[Signature]

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