

# Agricultural Experts Ransack the Earth for New Edibles

### NOVEL EDIBLES TO GRATIFY THE EPICURE AND ENRICH THE FARMER—MANY NEW VARIETIES OF FRUIT MADE POSSIBLE BY WORK OF EXPLORERS—CONSULAR SERVICE LENDS A HAND—ALTERING THE MAKE-UP OF BREAD.

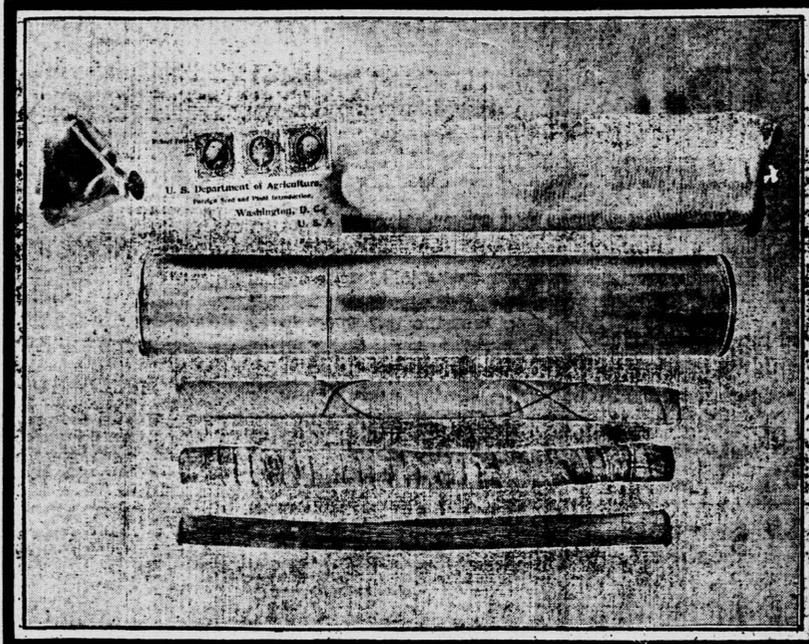


**R**ADICALLY, but surely, the laborers of Uncle Sam's agricultural explorers making themselves felt in the lives of the people. It is no exaggeration to say that the uttermost ends of the earth are being ransacked for dainty and novel edibles to gratify the epicure and enrich the farmer. The gourmet to whom appeals the luscious mangosteen and the prized truffle, the lady of slender proportions who is desirous of more embonpoint, the smoker who revels in the calabash gourd pipe, the farmer who is enterprising and wishes to grow richer, and the people of other countries, directly or indirectly, by the office of plant introduction of the Department of Agriculture, it is perhaps not generally known that the department is now growing in this country some of the things that are imported from abroad as rare delicacies, and for which millions of dollars are paid annually. It is forcing into public notice and encouraging the trial of foods that the people of other countries find excellent and of which we are ignorant, and it is bringing in from all parts of the world plants that are now wild, but that can be trained by breeding with others now in cultivation, thus contributing to the creation of fruits and vegetables that the world has never seen before.

Eight or ten new things a day are being entered on the list of arrivals at the office of plant introduction. These new seeds or plants arrive from all parts of the world by mail, express and freight in quantities varying from a single cutting in a tin tube to a ton of seed of some African or Arabian grain.

The visitor to the office of Mr. David Fairchild, agricultural explorer in charge, might have noticed the other day a number of calabash gourds, such as are employed in making the pipe bowls prized by the epicurean smoker. These represented an attempt now being made to grow this gourd in the United States, a few seeds of the plants having been sent by Consul General Washington from South Africa, its original home.

Divers curious properties of the fenugreek have commended it to attention. The seeds of this plant are eaten by some of the women of Tunis in order to make them fat, as no young man of that region, says Mr. Fairchild, would think of marrying a girl until the use of this grain had increased her weight to the fashionable



A SAMPLE CUTTING AND HOW IT IS PREPARED FOR MAILING.

figure of 250 or 300 pounds. It was not for this purpose, however, Mr. Fairchild expects that the plant will be introduced here. The seeds form a part of the expensive condition powders that stockmen use to prepare their stock for the fat stock shows, and it was for this reason that the explorers introduced it in the first place. It has proven especially useful as a winter crop, too, to the great fruit growers of the Pacific coast.

A luscious persimmon, large as an apple, and minus the pickering effect of the native article, is a very recent introduction. It was obtained by Mr. Frank N. Myer, who has lately returned from an extensive exploration in China, and is now being successfully cultivated in North Carolina. Besides this persimmon, Mr. Myer has introduced peaches from the original home of the peach, which are said to be larger than those with which denizens of this quarter of the globe are familiar. Interesting and delicious types of the Chinese pear, the delicious lichi, known here before only in its dried form as Chinese "nut," and hardy bamboos, it will be recalled that Mr. Myer's work received enthusiastic praise from President Roosevelt in one of his messages.

Even the nature of the staff of life is being altered in certain sections of the country, owing to the labor of the agricultural explorers. The durum wheat, secured by Mark A. Carleton, from which the bread of the common people is made in southern Europe and Russia, was almost an unknown thing in the grain markets of this country until 1900, but today it is a living question in the milling centers of the northwest. Custom still fights the innovation of a new flour, and there are people who think their bread is in danger of being deteriorated by the new introduction, but they are not, says Mr. Fairchild, the well-informed who have tasted the full-flavored durum wheat breads of Spain or Italy, or acknowledge the great and growing future of macaroni as a food in this country.

considered the finest fig in the world, and progressive Californians should wish to see if they could not grow it. Orchards were accordingly started as far back as 1880. They grew well, but the crops of fruit they bore fell to the ground when quite green, and it was evident that something was lacking to make the industry a success. A study of fig culture in Smyrna was made, and it was discovered that a process called "caprification" was necessary. This consisted in hanging in the trees of the true Smyrna fig the young fruits of another variety of figs that are not edible, but that contain thousands of microscopic insects. These insects creep out of the caprifigs just at the time the Smyrna figs are in bloom, and crawling into the latter they fertilize the hundreds of small flowers of which the fig is composed, and instead of dropping off like unfertilized flowers, the Smyrna figs grow and ripen. This "wrinkle" having been obtained from the effect of the caprifigs were accordingly imported as cuttings, but again the explorers were disappointed when the trees bore, for it was discovered that they had left their tiny insects behind and were worthless. A final attempt was made through the combined efforts of the entomologist of the department and Mr. W. T. Swingle of the bureau of plant industry, in 1880, and after nineteen years of effort a successful orchard of Smyrna figs was established.

appearance of a rival industry. I was nervous and had been advised that the Corsicans were not inclined to let scions of their fine citron trees go out of the country. So, on landing at Bastia, the port nearest Italy, I pushed through to the center of the island and there, in a small mountain town, perched on one of the characteristic pinnacles of land, surrounded by groves of citron, I made my mission known to the mayor.

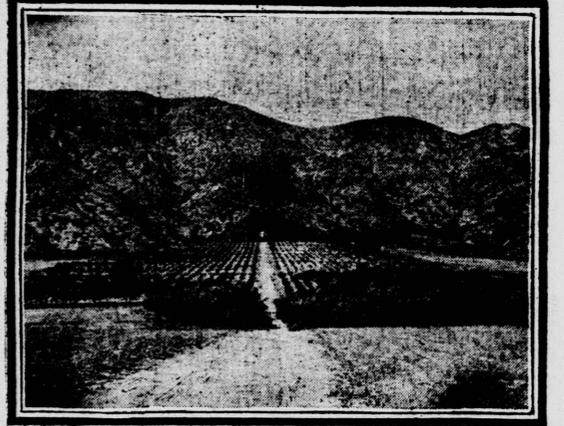
"While waiting for this functionary to bury one of his friends in a neighboring village I strolled about the place and sought by means of my camera to dispel the suspicions of the crowd that gathered uncomfortably around me. While I stood with my head beneath the black focusing cloth, with a young mother and her child posing against the stucco wall before me, I was startled by the touch, none too gentle, either, of the camera on the forehead of the crowd. I replied, in Italian, that I had left them at Bastia, at which response, to the evident delight of the crowd, I was marched off to jail. On an errand that was not likely to be pleasing, if explained to the guard, with no papers in my pocket with a capricious woman in a jail that would rival in filthiness any that the imagination ever had. I think there were few men who would not have paled. Seated in the jail, with the guard and his evil-looking wife glaring at me, I was asked to give an account of the reason of my visit. This I refused to do, but endeavored to find out why an American was arrested for taking pictures of the beauties of this lovely village. To my surprise I found that I was taken for an Italian spy, and the examination of all my belongings only served to increase the suspicion, for it revealed Italian notes on obscure botanical subjects. For hours I fought in poor Italian for a release, but not until I found in a pocket that had been overlooked a treasury check for some small amount and insisted that it was my paper of citizenship did the guard reluctantly let me go, and I left the town as quickly as I could, cutting from some citron trees as I went, however, enough scions or budsticks to graft a small orchard.

"It was my pleasure ten years after this," he added, "to visit in southern California the orchard that was the result of the introduction of these scions, and might some time lead to the

production has brought young plants of the best varieties from every region where they are grown, and there is assembled in the greenhouses of the department in this city the largest and best-selected collection of mangoes in the world. These are being fruited in Florida, and the best will be propagated as rapidly as possible for distribution.

Thanks to recent specimens, too, the mangosteen and rambutan may, within the next few years, be ready for the tables of this country. There is said to be nothing in the entire range of western tropical fruit to compare with either of these marvels of the east in flavor and beauty. A number of specimens of both are to be observed growing in the department's greenhouses, though the work of introducing them is not yet sufficiently under way to conclude upon the matter. A few trees of the mangosteen, however, are now being grown in Jamaica, Trinidad and even in Havana and the Canal Zone. The mangosteen has a poor root system, and it is one of the lines of research that the office is following to find among the near relatives of the species a form that has better roots and that will serve as a stock upon which to graft the more delicate mangosteen. The genus to which this wonderful fruit belongs has at least fifteen edible species in all, but few are known to those who have not made them a special study. It has a beautiful white fruit pulp, more delicate than that of a plum, and a flavor that is indescribably delicate and delicious, while its purple brown rind will distinguish it from all other fruits and make it bring fancy prices wherever it is offered for sale.

One of the most interesting introductions of the office, the result of which is not yet known, is the French truffle. A large number of truffle oaks were gotten from the region in France where the finest truffles are grown, and these are now planted principally in California and the southwestern states. Should this long-time venture prove a success a most valuable industry, thanks to the high prices commanded by the delectable fungus, will have been established.



CITRUS ORCHARD IN SOUTHERN CALIFORNIA.

This orchard is still the largest of its kind in the United States and has been yielding generous crops of delicious fruit. Sixty-five tons was the output for one year, and, although still in its infancy, the California Smyrna fig industry is already supplying a portion of the figs now sold in our markets.

In the course of his explorations Dr. Fairchild has come across some rather singular adventures, and by no means rare contingency with agricultural explorers in general. One of these befell him when endeavoring to obtain some citron cuttings from the bureau of plant industry in Corsica. "To assist a progressive Californian," said Mr. Fairchild, "who thought he had the right kind of land and climate in which to grow the Corsican citron, I was sent to the birthplace of Napoleon by the pomologist of the department some years ago. It was the first time I had ever tried to get from a foreigner the plants with which to start an industry that would eventually remove one of its best buyers from the field and might some time lead to the

of the citrus fruit of the East Indian Mulgoaba mango was made in Florida by the office of pomology in 1880. From the one tree of this early introduction which survived the frosts or only slight ones, saved from destruction by the labor of the department experts, came into fruit the citrus which is now grown in Florida, and it is said to be long before the Mulgoaba mango is for sale on our market.

To meet the demands for the best mangoes in the world the office of plant in-

trouction has brought young plants of the best varieties from every region where they are grown, and there is assembled in the greenhouses of the department in this city the largest and best-selected collection of mangoes in the world. These are being fruited in Florida, and the best will be propagated as rapidly as possible for distribution.

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Some recent additions to the menus of expensive hotels have been due directly to Dr. Fairchild and his corps of clever assistants. Among these is the chayote, a still largely neglected vegetable. As Dr. Fairchild remarks, unless assisted, it takes a long time for even good vegetables to become popular. If one could patent them and control the supply men would take these new things up and push them, just as they have new breakfast foods of which they can control the processes. But a new vegetable—what man of moderate means wants to spend the time and money necessary to advertise it only to find that his neighbor has waited for a market and when such has been created has gone into the future of the vegetable on a big scale and is underselling him?

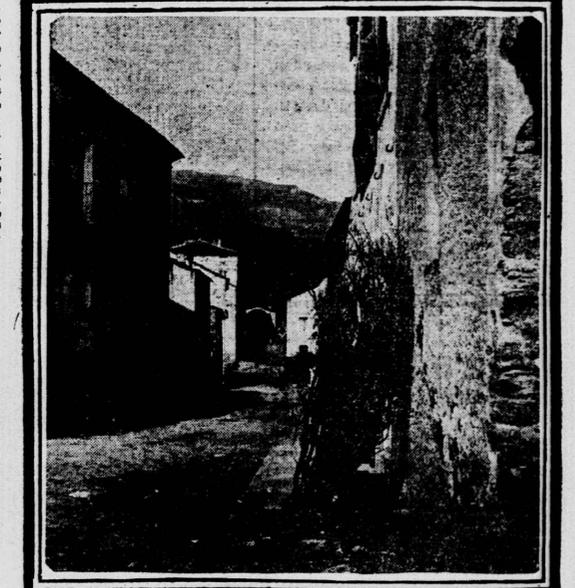
The chayote is one of many such neglected opportunities. It is a cucumber-like vegetable, borne on a vine which can be trained over a trellis just like a grapevine. It bears large crops of fruit, as many as 500 to the vine. It is a perennial and does not have to be planted every year, as the cucumber does, but goes on for years producing larger and larger crops. The fruit keeps excellently, and as late as March can be sent to the northern markets. Its roots are edible and its young stems are as tender as asparagus, while its fruits can be prepared in twenty or more ways. While adapted to culture under glass, it will not be a profitable outdoor culture farther north than the Carolinas. With all these points in its favor and the fact that it has been years a favorite with the creoles of New Orleans there are today none of these vegetables to be had on our northern markets. To bring out good points to the attention of those who are looking for new things Dr. Fairchild introduced it to several well known hotel proprietors. These men, who know it is to cater to the jaded appetites of the rich, have pronounced it an excellent thing, have devised new recipes for cooking it and have put it for the first time on their menus. And this is only one of the many neglected and generally unknown fruits of the earth awaiting introduction and exploitation at the hands of Uncle Sam's plant experts.

Recently a triumph has been effected for the benefit of the lovers of salad, whose doctors advise them to forego the attractions of the cucumber. A new salad plant, called udo, has been found in Japan, which is as common in that country as is celery with us, and is so popular that it is canned and sent to this country for the use of the thousands of Japanese who live here. Its salad possibilities were discovered by an American girl, Miss Fanny Eldridge, who adopted for the purpose the thick blanching shoots, two feet long or more.

By shaving these into long, thin shavings and serving with a French dressing she produced a salad with a distinct flavor of its own, a crispness that was unusual, and an attractive appearance. The methods of the culture of this plant have been worked out, seeds have been obtained and distributed to hundreds of private experimenters scattered from Maine to Florida and udo shoots suitable

for the table have been produced in more than a dozen places.

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CORSICAN STREET, WHERE MR. FAIRCHILD WAS ARRESTED.

## TRIP TO SEATTLE PROBABLY THE LAST THE LIBERTY BELL WILL MAKE.

**I**N CASE the Liberty Bell Goes to Seattle for the Great Northwest Exposition It Will Probably Have Made Its Last Journey—The Half a Dozen Journeys Made by the Bell in Recent Years Are Said to Be Responsible for a New Crack Seventeen Inches Long—Some Experts Have Come to Fear that to Submit the Bell to Any More Shocks of a Long Trip Might be to Eventually Shake it to Pieces.

of so much concern among those who have examined the bell, and who know its exact condition, extends from a point midway between the rim and the crown to a point near the center of the bell.

It is said that the crack has grown a little every time the bell has made a trip.

Long ago the original crack gave great concern to those who feared that it provided the line of cleavage along which the bell would eventually split into two. Experts in metals studied the bell, and it was finally, after having appeared twenty-nine inches long, a rounded space which would effectively stop any further spread.

This was done, and of the filings carefully preserved a number of rings were made which are now the treasured relics of the families of two or three men who were officials of Philadelphia at that time.

But the same kind of a remedy could hardly be applied to the new crack which has appeared, for this is still so faintly outlined that it can hardly be said to command enough importance yet to warrant any further tampering with a relic which it is the wish of the American people to keep as nearly intact as possible.

study of the bell, and has volumes of data concerning it, has able to say of the crack, and of the dangers of sending the bell over trips that might unduly jar it. "I don't think there is much danger in the original crack, and the other may be all right, too. The only peril that I can see is the chance that in making trips the motion of molecules in the metal of the bell changes under irregular percussion, and alters the metal from its cohesive character to a granular character. Should this alteration take place the bell might split."

Representatives of the Seattle exposition, in celebration of the founding of the great northwest, make a most impressive argument in favor of getting the bell, and one which in some of its points is not to be refuted. They say that the mass of their people live so far away that they have little opportunity to make the long journey to Philadelphia to see the great symbol of liberty, and that if

for the sake of the children, they have a right to their desire.

Moreover, they promise to take the kind of precautions that will protect the bell at all times.

They also have a forcible argument in the fact that the bell has been permitted to go on many other trips.

Only fourteen months after it had dispatched its motto, to "Proclaim Liberty to all the world and the inhabitants thereof," it made a journey to Allentown, Pa., fifty-seven miles from Philadelphia, but this journey will not be in fact, it was taken in secrecy with the bell carefully hidden under a load of straw. The British were about to take possession of Philadelphia, and in the expectation that their first act would be to vent spite on the bell it was carefully taken out of sight.

Then it came back to Philadelphia again, and the next time it was shifted from its historic surroundings was when

the world's industrial cotton exposition asked for it in New Orleans. It made that journey and had a triumphal procession all the way. In fact, prominent men all through the south expressed the opinion that the journey did much to remove old scores and animosities, and memories of the earliest war in the nation's history when north and south stood together against the British oppressor.

In 1893 the bell made another long journey, going to the world's Columbian exposition at St. Louis. This was in 1902.

This is the record of journeys that will be increased one by the Seattle trip.

Some opinion has developed in various quarters against risking the bell for any further journeys. For instance, the Oregon Chapter of the Society of the Sons of the American Revolution has expressed itself very strongly in favor of keeping the bell where it is.

By Common Council this one more trip can be safely taken, there is probably no occasion for alarm.

**T**he crack in the Liberty Bell is perceptibly increased in the trip from Philadelphia to Seattle, the most previous of all trips which will have made its last trip from Independence Hall.

Custodians of the worshiped memento of the struggle for Independence are agreed on this.

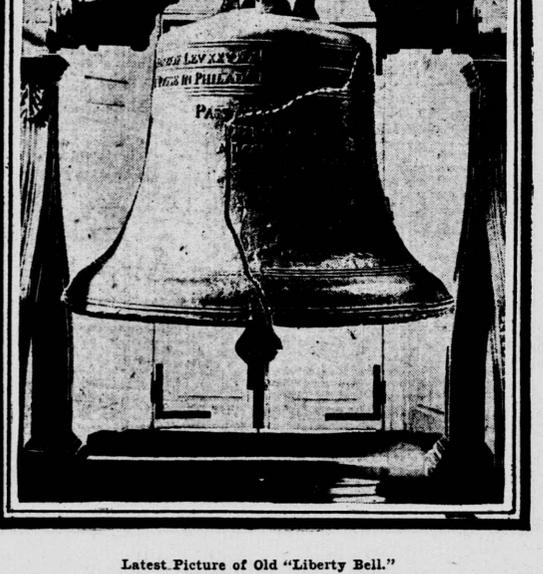
It has always been the sentiment of the authorities of Philadelphia that they merely held the bell in trust for the nation at large, and that wherever possible, as in the case of exhibitions of importance, in the bell should be sent to its part in inculcating the great lessons of patriotism in the hearts of the people.

But now a peril has arisen. A new crack, running from the old one, already so well known from the photographs, has appeared.

It is seventeen inches long, and though it is very faint, and can only be seen by the closest of scrutiny, it is considered a grave warning.

If the bell that carried its message of liberty not only to the citizens in the country but to the world, should fall to pieces and disintegrate, and be generally forgotten, that it had ever been moved from the shrine of national liberty and the nation would visit sharpest criticism on its present custodians.

The new crack that has been the cause



Latest Picture of Old "Liberty Bell."

### Anecdotes Concerning Well Known People.

**An Unusual Advertisement.**  
EDWIN F. MARVIN, conductor of the national division of the Sons of Temperance, was discussing in Bridgeport, Conn., a flagrant piece of bribery. "Bribery, like a worm in fruit," he said, "spoils all it enters. And what won't it enter?"

"A temperance society in the middle west once had a splendid lecturer, a reformed drunkard. This lecturer, after a year or so, was discharged. An admirer asked why he had been released, and the society's president answered: "Don't you remember how he continually referred to the irresistible seductions of a certain brand of beer, attributing his downfall to it? Well, it turns out that the brewer paid him a quarter for every time he rang in the brewer's name."

**Paderewski and the Pigs.**  
"PADEREWSKI," said an insurance man, "broke his fingernail last month and collected \$5,000 in accident insurance. Not bad."

"I complimented Paderewski on his fame at the time of the accident. He laughed and told me modestly a story that depreciated his fame."

"He said that he takes a great interest in live stock. On his estate in Poland he has the best varieties of pigs, cattle, sheep and chickens. While touring he

never neglects an opportunity to add to this collection.

In the west, once, he got an agent to buy him fifty pigs of a breed that he had taken a lot of first and blue ribbons. A week or two after the purchase he unexpectedly went west himself and, of course, motored out to the farm where the new pigs were. He wanted to look them over. The farmer, somehow, didn't catch his mistake. But he showed Paderewski his prize pigs, and he pointed out with a good deal of pride the fifty that had just been sold.

"Fine pigs them," he said heartily. "As fine a lot of pigs as you'll see in a month's travel. I've just sold 'em by the way to Mr. Paderewski, the famous pig dealer from abroad."

**Difficult Advice.**  
CHARLES G. GATES, the well known financier, was discussing at the Calumet Club in Chicago the \$8,500 building that he had recently bought.

"Can one make money by breeding such valuable dogs?" a Chicago man inquired.

"Perhaps one can," said Mr. Gates. He laughed. "To do so, though, would be as difficult as to follow Mr. Rayce's advice."

"Mrs. Rayce, you know, was talking to another young woman at a tea."

"How much better off a man would be," said the other young woman, "if he would only take his wife's advice?"

"Quite true, my dear," said Mrs. Rayce. "I've advised my George time and time again not to bet on horses that don't win, but he will do it."

**A Poor Salesman.**  
CAREY JOHNSON LUDLAM, the southern philologist, in the course of a lecture on "Neologisms," in Charleston, said:

"Another neologism is 'salesmanship.' The advertising columns of the magazines have for several months abounded in this word. Schools of 'salesmanship,' books on 'salesmanship,' secrets of 'salesmanship'—why one reads of nothing else."

The aged scholar smiled.

"And speaking of schools of salesmanship," he said, "I hope that the salesman who accosted me on my way here this evening will take in one of them an eight or nine years' course. I'm sure he needs it."

"This salesman, a shabby young man, laid his hand on my arm and said: 'Say, friend, lemme sell you a box of this here patent cement.'"

"I shook off his filthy paw."

"Comment! I sneered at my familiarity. 'What do I want with cement?'"

"Why," cried the man, in apparent surprise, "is't he broke? Ye look it."

**A Builder's Bon Mot.**  
JAMES G. HOUGHTON, president of the Building Commissioners' Society, was applauded for a bon mot at a builders' banquet in Minneapolis.

"A poor foundation," said Mr. Houghton, "will in the end cause the collapse of everything but scandal."