

COUNTY COURT DOCKET.

Jury Has 51 Cases and Court Has 34 for September Term. There are 51 cases for the jury and 34 cases for the court on the docket of the September term of Chittenden county court, which opens on September 19.

Thursday, September 12, Wilbur Brown vs. Paul Dimick, apt. nec. Joseph J. White vs. Hotel Vermont, nec. John W. O'Neil vs. Felix Pratt et al. and tr. appts. nec.

MAN ACTED QUERLY.

John Farnsworth Held on a Technical Charge of Burglary. The police are holding a peculiar acting Englishman named John Farnsworth on a charge of burglary, but the facts in the case do not apparently show that burglary was really intended but that Farnsworth takes original ways of doing things.

BODY NOT YET FOUND.

George W. Jones Drowned in Malletta Bay by Overturning of Boat. A search is being conducted for the body of George Wesley Jones, a colored chef, employed in Nantuaqua's Inn at Malletta Bay, who was drowned last week by the overturning of a rowboat.



Winchester Repeating Shotguns

Trap shooting brings out the shooting qualities of a gun as nothing else. Winchester Repeating Shotguns last year won both the Professional and Amateur Season's averages. This shows they are reliable in action and close, hard shooters.

on Thompson's point and were returning in two rowboats. He, with another man, occupied one boat and Jones wished to take the place of the man who was rowing. The latter said that he was willing to do the work but Jones insisted and finally got up to move on to the rower's seat.

Although an industrious search has been made and the lake in the vicinity of the accident has been thoroughly dragged, no signs of the man's body have been discovered and it is evident that the only recourse now is to wait until it rises to the surface, as its recovery in 60 feet of water is practically an impossibility.

BOTH WERE DRUNK.

Husband and Wife Answer to Charge in City Court. Mrs. Hiram Morgan appeared in city court Tuesday afternoon and announced that she had not been intoxicated the night before when the police went into her tenement on North avenue and took her and her husband to jail.

The plea of not guilty necessitated the introduction of testimony and Police Officer Burgess, who patrols the beat in the neighborhood of the Morgan home, said that Mrs. Morgan had been drunk since the previous Saturday night. During most of the time between that and the time of the arrests noises like that of a stage mob had been emitted from the Morgan domicile and always Annie's voice had been in the ascendency.

CENTRAL VERMONT RAILWAY

Table with train schedules for Central Vermont Railway, including times for Montreal, Ottawa, and Chicago.

which he had moved the bed and some chairs, and Annie was trying to force the door. She said she wanted the lamp but "Hi" wasn't to be persuaded for he knew that once she got it Annie would play one of her favorite pranks and throw it at his head.

VERMONTERS IN SANTA BARBARA.

The Green Mountain State was well represented Saturday at the annual meeting of the Santa Barbara Vermont society, which was held in the Japanese Tea Garden. Nearly 40 members and guests were present to enjoy the good times that were had.

BRADSTREET'S WEEKLY VERMONT TRADE REPORT.

Reports to Bradstreet for the week indicate labor is well employed in nearly all lines of manufacture. Garment industries report new business is coming in well and labor in that line well employed. Paper mills are operating full force and new business is not wanting.

FOUNTAIN PENS AT FREE PRESS.

A MODERN WOMAN FARMER.

"Of course," woman farmer (in these disconcerting days of the heaving suffragette and all sorts of militant masculine line persons) visualizes in front of one's mind's eye a strutting and cowl-necked, ferocious perversion of the female gender striding across a sooty barnyard, a milk-pail swinging in each red and calloused hand, with her unevenly frayed skirts flapping in and out of the mud-puddles as she splashes through them spatteringly with her dirty rubber boots.

THE POPULAR GOLDENROD.

"Coming sometimes as early as June, they herald Flora's richest peasant. Then they are a lemon-green; but they glow brightest when the cones of the sunbeams begin to garnish, when the autumnal dandelions burn, when the cardinal flowers flame by waters which reflect the vivid reds and oranges of the wild flowers and through the air and disappears like steam and smoke. Then, to quote John C. Van Dyke, the goldenrod is a 'clear, luminous chrome-yellow—a color that holds as a distinct hue for perhaps a greater distance than any other in nature's scale.'"

HOW A NEW BREED OF POULTRY CAME TO BE.

"Just because a White Wyandotte hen found a hole in a fence and crawled through, a new breed of poultry came into existence. There was a flock of Barred Plymouth Rocks on the other side of the fence, and, when some of the White Wyandottes were incubated, the birds which resulted were of a kind never seen before. With the size and shape of a Wyandotte, they were marked like Light Brahmas. Rev. B. M. Briggs, who had originated the White Wyandottes, was so well pleased with this accidental cross that he mated and culled until he had fixed the type. Thus is the new breeders are sometimes made. All this happened some time before the Columbian Exposition, in honor of which event the new breed was given the name of Columbian Wyandottes."

A STEP BACKWARD.

New Law Prohibits Distribution of Mail on Sunday.

A recent law governing the post-offices of the country which forbids the distribution of mail on Sunday morning and provides that the carriers' windows, lock boxes and general delivery windows shall be closed and that not a piece of mail shall find its way to its destination on Sunday unless it be sent by special delivery. The officials of the local postoffice have written to the department explaining that the situation in Burlington calls for the distribution of mail on Sunday mornings and are now awaiting a decision, meanwhile mail will be handled as in the past.

The law was passed last June, Congressman Riley of Connecticut being one of the chief instigators. It has for its object the minimizing of the work to be placed on postal clerks on Sunday, but it is not known that any of the clerks have in any way been interested in the move.

For many years the Burlington post-office, in common with others throughout the country, was open for an hour Sunday morning and delivery of mail was made from the carriers' windows to those calling for it. Some months ago this custom was abolished, but mail was placed in lock boxes for those who preferred to receive it on Sunday morning and did not seem to add much to the Sunday work of the employees as it was necessary for them to open the mail pouches and search for special delivery letters. Many will regard the new law as a step backward in a department of the government which was created and exists for the benefit and convenience of the American people.

POTATO-DRYING IN GERMANY

New and Profitable Use of That Staple Crop for Stock Food, as "Schmitzel" and "Floeken."

(From the Scientific American.) Within the last 10 years a new industry has sprung up in Germany which has already become of large commercial importance, namely, the drying of potatoes for stock food. This is done in potato-drying factories that are rapidly increasing in all parts of the empire. How rapid this increase has been is shown by the fact that in 1907 there were about 100 such factories in Germany, and last year there were 404 in operation, notwithstanding the fact that in that time the potato crop of Germany was the poorest they have had for many seasons and the price unusually high.

Germany grows nearly five times as many bushels of potatoes as the United States. They produce on the average two and one-half times as large an area and the yield is twice as much per acre. In fact, only two other crops, those of rye and oats, surpass the potato crop in acreage in Germany. In America potatoes are grown exclusively for human food, but not so in Germany; immense quantities are grown for industrial purposes and used for manufacturing starch and denatured alcohol and for drying, all of which are important industries. The market quotations are given regularly for potatoes for eating purposes and potatoes for manufacturing purposes and the price of the latter, as a rule, is about two-thirds that of the former.

Much attention is given to breeding potatoes for starch content, and experiment stations are maintained in the various provinces to test the different varieties for yield of potatoes, yield of starch per acre as well as per cent. of starch content. The test this past season of 125 varieties, showed a variation in the per cent. of starch content in the different varieties grown under the same conditions of from 12 per cent. to 25 per cent. The Germans have paid particular attention to developing the starch content of the potato in order to increase its value for manufacturing purposes and in doing so frequently lose in size of tubers and yield per acre.

The development of the potato-drying industry has been the result of over-production and low prices. With such large areas grown, as is the case in Germany, in years of good crops there is a large over-production. In such years formerly the farmers were obliged to accept ruinously low prices for their crops and were at the mercy of the potato merchants. The potato being perishable, it cannot be carried over from one year to the next as is the case with grains. It is easily frozen and when once frozen is ruined, so that the disposition of a surplus is a good crop year was a serious problem.

For some years the Germans had been drying the sugar beet pulp from the sugar factories (after the sugar had been extracted and using it as stock food. This gave rise to the suggestion of using the surplus potatoes in the same way. This would not only utilize the surplus, but would preserve it in a form in which it could be held indefinitely and stored without danger of freezing. It would also take the surplus off the market and insure a reasonable price for the rest of the crop.

The government and the agricultural organizations of the country have been for part of the 90's for the most successful methods of preserving potatoes, both for human and stock food. As a result a large number of methods and kinds of apparatus were offered, so that it can be said by 1900 entirely successful methods had been perfected. There are two types of drying apparatus on the market. The one produces the so-called potato "schmitzel," which is made by shredding the raw potato into pieces about as thick as a small lead pencil and drying it under very intense heat. The other produces what is known as potato "floeken" flakes. In this latter method the potatoes are first cooked by steaming and then mashed and dried by passing between rollers by steam. Since the rollers are placed near to one another, the mass passes between like a sheet of paper. The heat causes them to adhere to the exterior walls of the rollers and the motion is so regulated that they are completely dried before the rollers have half completed the revolution. Two knives on the outside of the rollers cut off the dried mass, which has a bright yellowish-white appearance, and good smell, and forms a coarse sort of potato meal.

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In the drying of the raw potatoes, the shredded pieces are first exposed to very great temperatures, often as high as 1000 degrees centigrade (1832 degrees Fahrenheit), as they are carried slowly through a long chamber with the temperature constantly decreasing. When they go into the drying chamber the raw potatoes they contain 75 to 80 per cent. water, and when they come out as the dried product or "schmitzel" they contain 12 to 15 per cent. water. In the manufacture of the floeken such high temperatures are not necessary, as the potatoes are first cooked, but when finished they contain approximately the same amount of water as the schmitzel.

The dried potatoes in schmitzel and floeken are used as food for horses, cattle, sheep and swine, and have come to be an important product on the market and are regularly quoted in all market reports. The potato floeken is preferred, as it is more digestible, and of the 404 factories in operation last year, 314 were equipped to manufacture floeken. That may be due in part to the fact that it does not cost so much to install an apparatus to manufacture potato floeken as it does not manufacture schmitzel. On the other hand, after the equipment has been installed, the potato schmitzel can be manufactured more cheaply than the floeken. The Germans count that it costs \$1 to \$1.50 per ton of fresh potatoes to dry them in the form of schmitzel and \$2 to \$2.50 per ton to dry them in the form of floeken.

Although dried potatoes may be used for all classes of live stock, as a matter of fact they are used principally at the present time for swine. Experiments and practical experience have proved that dried potatoes may be used almost entirely to replace corn in the ration, and this surplus are used as food for swine, since all the corn that is raised has to be imported. The extent to which potatoes are dried from year to year for stock food depends upon the crop. In years of over-production the surplus is dried and thus put into a form that can be preserved for an indefinite length of time for any length of time, but the weight is reduced about three-fourths, so that the cost of transportation is reduced in the proportion, and surplus in one section can be shipped to other sections of the country without great expense. The system has passed the experimental stage and has taken a permanent place in the agricultural management of Germany.

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