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THE SPIRIT OF THE AGE

WOODSTOCK, VERMONT

The People's Rights—A Representative Democracy—The Union and the Constitution Without Any Infractions.

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REPRODUCING WHEAT PRODUCER OF FOOD

One Grain Is Made to Bear Thirty Thousand in Year.

It is an Old Chinese Method—Plan Has Been Adopted in France and Has Tripled the Yield in Some Sections.

Great interest is taken in France just now in a new method by which the yield of crops per acre is enormously increased. In one test case the yield of wheat has been three times above that grown in similar soil in the same neighborhood.

The remarkable value of the method is indicated by the statement that it has made twenty grains of wheat produce 700,000 in one year.

The method consists in preparing seed beds in widely spaced lines on very mellow land, then at the end of two months dividing the tufts springing from each grain, replanting each of these rooted shoots thus detached, and finally in hoeing and earthing up these new plants many times in such manner as to provoke at all the points brought into intimate contact with the earth the growth of numerous adventitious shoots, each of which bears an ear.

The system is not really new, but a very ancient one, used immemorially by the Chinese, and to it is due the enormous yield of their fields, which have been treated like gardens.

While our farmers throw broadcast handfuls of grain on the harrowed earth, offering rich pasturage to pillaging birds and rodents, the Chinaman, after furrowing the earth with his wooden plowshare without turning it, crumbles each lump in his hands till it is like the powder. This done, at planting time he walks slowly down each furrow, carrying a grain drill, which is a marvel of ingenious simplicity.

Picture to yourself two pointed plowshares about 20 inches apart and connected by a transverse bar supporting a hopper filled with grain, from which issue two slender bamboo tubes designed to conduct the grain so that each will drop in the wake of one of the shares. The diameter of each tube is just great enough to allow the passage of one grain at a time without letting it drop until it receives the impulse of a slight shock given by means of the handles which complete the apparatus.

The sower pushes the drill in front of him, inclining it now to the right and now to the left in such a way that each inclination causes the issue of a single seed, which is instantly pressed under by the track of one foot or the other. Each grain is thus planted at a distance of 16 to 20 inches from its neighbors in every direction.

At the end of a few weeks germination begins. When the young plant is ten or twelve inches in height there are a score of stalks about its stem, each provided with a fringe of rootlets. The farmer covers each with loose earth by means of careful hoeing, thus raising the level of the furrow. All are the indirect issue of a single grain, which proves, therefore, to have been the parent of 300 to 400 stalks, each bearing an ear.

Transferring this method to experimental fields and perfecting it, it has been found possible to separate from the stem each of the primitive stalklets with its own roots, transplant it, and then treat in the same way each of the new plants thus formed.

An Algerian French farmer, Mr. Bourdieu-Humbert, has been planting wheat and oats in the same fields for five years without the application of manure. He makes his furrows 36 inches apart and plants the seeds therein at a distance of 20 inches from each other. Then he harrows the earth constantly, stirring the soil, destroying its parasites and keeping it pulverized. For five years, without fertilizing, without distribution of crops and without rotation, he has harvested an average yield of 1,800 pounds of oats per acre and 1,600 of wheat, while his neighbor's yield was a scant 830 pounds of oats and 500 of wheat.

Equal to All Occasions. The Earl of Morley, on his return from Jamaica, remained a while in New York, and at a dinner there he told, apropos of self-confidence, a story about a young English statesman.

"This youth," Lord Morley said, "ought to get on. He works hard and nothing ever fazes him."

"He wanted recently to push a bill that had little support from his own party. A friend, however, said to him in a warning voice:

"But, suppose, my boy, this bill should cause your party to throw you overboard?"

"Well, in that case, old chap," he replied, "I'm quite sure I'd have strength enough to swim across to the other side."

Some Hissers, All Right. Critic—The heroine of your story, old man, is simply wonderful. Author (delighted)—You think so? Critic—Yes. You say on page ten that she blazed 'You are a liar!' and any woman who can hiss such a sentence as that can't help being wonderful.

Way It Works. "He drinks excessively." "Still I propose to share his joys and sorrows." "With these convivial chaps, my dear, a wife only gets a chance to share the sorrows. She can't join him when he's out with the boys."

United States Leads in Supply of Great Staples.

Raises Products for Own People and Many Other Nations—Each Country and Epoch Has Questions of Food Supply.

Washington.—Each country and each epoch has its special food problems. During the last 400 years and more the United States has passed on from the conditions prevailing in a newly discovered country, with only a small area under cultivation, and has become a producer of food and other great staple products not only for its own people, but also for export to other nations. An equally great change has taken place with respect to the different regions of the United States. As the country has been developed frontier conditions of living have receded, until today, as never before, the food problems of country and town are approaching each other, and it is no longer the case that the rural community is, as regards its supply of staple food, largely independent and the urban community largely dependent.

Each must rely on the other, for in general the farm-grown crop is milled and the live stock is slaughtered in the large establishments where facilities are adequate, as they could not be in the case of home enterprise. And, indeed, in all economic ways the two regions are perhaps more naturally interdependent than ever before. All this means that many problems related to food demand are studied in order that the best use may be made of agricultural food crops by the farmer who grows them, the manufacturer who converts the raw material into food products, the merchant who supplies the food to the household and the housewife who selects and prepares it for the family table.

Some of the problems which pertain to this subject have been studied by the Federal department of agriculture and C. F. Langworthy, has compiled the data regarding food conditions as a whole, the characteristics of the American diet and the special problems of housekeepers in both country and town. The majority of persons set their pleas of the food habits of a race or region from popular writings and often the source of information is inaccurate or incomplete. If a writer states that the diet in New England is pork and beans and brown bread, or that in the south it is corn meal and pork, every one knows that the statement is very inaccurate. With the question of diet in less familiar regions, the discrepancy is not so obvious.

It is often said and is generally believed that the diet in the United States is generous and that the range in variety of food products is unusually large. The dietary combines many customs and food habits of the races which have helped to make up the population, but in its general character it is British, as is natural, for the bulk of the earlier settlers were from Great Britain and brought the customs and manners of the old home with them, adapted them to the new country, and passed them on to the succeeding generations. As time has passed marked changes in the character of the diet have taken place, owing largely to improved methods of cultivation of food crops, to better methods of transportation and storage, to improvements in milling and other manufacturing processes which pertain to food, to improvement in house construction and kitchen appliances and to similar factors. Whether the value of the daily diet has changed when considered from the standpoint of the amount of nutritive material supplied is another matter, and one which is more difficult to decide.

As an illustration of changed food conditions, facts relating to the diet in public institutions may be of interest, as it seems fair to say that such a ration bears the same relation to the food habits of any one period as does a corresponding one to those of another. In an account of the diet in a large institution in Boston in 1850 a very simple ration was supplied in which bread, molasses, potatoes and salt pork were the staples. In recent studies carried on in the same city in a similar institution the ration is much more varied and contains many articles, such as oatmeal, fresh and dried fruits, tapioca and sago, which would have been considered luxuries in most homes in 1850.

It is not without interest to consider in more detail some of the factors which have modified dietary habits. In northern regions of the United States, in earlier times, the vegetable supply in the summer was fairly abundant, but in the winter was limited to a few varieties, chiefly root crops, which were of good keeping quality. Eggs, salt meats and less commonly poultry were staple summer foods, but fresh beef, mutton and pork were more abundant in winter than in summer because they could be kept in good condition frozen. The lack of variety of vegetable foods in winter and of fresh meat in summer was without doubt the reason for the great abundance of preserves and pickles which every housewife deemed necessary, and for the great number of kinds of pastry, cake and similar dishes. In other words, there was a craving for variety, and it was satisfied by using in many different ways the comparatively small number of food materials which were most commonly obtainable. With im-

provements in crop growing, transportation, storage and marketing of foods there is much less seasonal variation in the food supply and consequently much more uniformity in the diet at different times of the year.

In considering the human race, as a whole, there are three great epochs in man's diet, namely: The early hunting period, in which man depended entirely on a natural supply of both animal and vegetable food; the cooking period, in which man still used a natural supply of food, but prepared it for use with the aid of heat, and the so-called civilizational or food producing period—that is, the period in which man has depended upon the cultivation of both flocks and herds and field and garden crops to supplement a wild supply of food.

It is easy to see there is a press agent at work in the department of agriculture. For he comes to bat with two wonderful tales, vibrant with exciting news interest. The first announces the startling discovery by the omniscient bureau of chemistry in Secretary Houston's department of a method by which "wrapped bread" can be warmed.

The expert found," says the announcement, "that if a cold wrapped loaf is unwrapped and placed in a pan in the oven, in good medium heat for ten minutes, it will be as good as fresh, crisp without and tender within."

The other dissertation touches upon an even more important item of household economy—"how to keep eggs from cracking." To show how important this problem is, the press agent records the fact that out of 1,532,275, 200 shipped into New York last year, 137,804,768 were broken. So Secretary Houston has put the food research laboratory to work on this problem, and they are shipping eggs to all quarters of the country, by parcel post and otherwise, in an effort to find the best way to ship them, without breaking. No results have yet been announced.

Col. George W. Goethals, who is in charge of the army of men on the construction of the Panama canal, while in Washington some time ago, referred to the great number of reports which are sent to his office from all branches of the work, and which he reads himself. He declared that if gathered together the reports would make a volume of most interesting reading.

A copy of a report from the assistant foreman of the toolroom to his superior officer, which had been forwarded to Colonel Goethals, was produced. The report was on an accident to a Jamaica negro employee of the canal commission, and was as follows:

"Mr. Jordan: Mr. D. Adams got bust his big thumb almost cut off. He was attended by other machinists in toolroom. The uses of wrappings was required. He start fainting and stretchers was getting ready. There was no small stir; everybody in motion as brigade. Mr. Cassell was the swiftest. Locomotive ready at hand and blowing solemn for hospital. I guess he was gone and all was over. "JIM."

Forty-two delegates, representing all English-speaking countries, gathered in Washington and former Senator Chauncey M. Depew of New York, acting as guide, conducted the party through a greater part of the capitol and then announced that he would next show them the "Chamber of Horrors."

A number of the English delegates failed to comprehend, and Andrew Carnegie raised his hands in horror at the remark as the delegation entered Statuary hall, where the great men of the nation repose in granite and stone. The visitors commented on each statue and were as polite as anyone could be under the shock of the first sight of this hall.

"And now, gentlemen, we come to the chamber of the senate of the United States," said Guide Depew. "Have you many rules?" asked Lord Wardale.

"No rules to shut off debate," said Guide Depew. "And when a senator talks too long, you call that filibustering, do you not?" inquired a Frenchman.

"We call it a nuisance," replied the venerable and polished capitol guide.

The ink used in printing the paper money is a splendid germicide and for this reason few of the thousands of professional money handlers have ever contracted disease from this source, according to Dr. W. C. Rucker, assistant surgeon general of the United States public health service.

"The formula of the ink used in the engraving of the money is, either by design or accident, a splendid germicide," said Dr. Rucker. "The public health service was called upon some time ago to examine the old money returned to the treasury after months of traveling around the country and passing through all kinds of hands. It was found that it was comparatively free from bacteria, and the ink is given credit for this satisfactory condition of affairs." It is not known to what ingredient of the recipe for the ink is due the credit, for the secret of its composition is carefully guarded by the government.

The Elm Tree Monthly and Spirit of the Age

First Number to be Issued OCTOBER 1, 1913

The Elm Tree Press announces the publication of a new journal, beginning October 1, succeeding the present newspaper, which discontinues publication with this issue.

It will be devoted to the presentation and discussion of the best interests of Woodstock, of Windsor county and of Vermont.

It will have at least 16 pages 8 x 11 inches, and not infrequently more. Some of the local features of the newspaper will be retained and the more important news of the month will be reported.

The Elm Tree Press intends that its reputation for good printing shall be maintained, and asks the continued support of its former patrons.

STORIES AND PICTURES Well Printed and Entertaining

The Elm Tree Monthly will, as far as space permits, cover the whole field of local and neighborhood life in an attractive review.

It will be independent in its comment on local and State affairs.

Its field of news discussion will include Schools and Education, Politics and State Economic Problems, Health Problems, the Social Uplift, Agricultural Interests, and allied topics.

In several departments it will give the news of the Granges, activities of the Y. M. C. A., the churches, and fraternal and patriotic societies.

A New Magazine in Vermont, for Vermont

The new monthly will keep its readers well informed as to the progress of the Greater Vermont movement and the development of the State in general. The State should be made a more popular recreation ground; there should be more summer visitors in this ideal vacation land.

The price of the Elm Tree Monthly and Spirit of the Age will be

\$1.00 A YEAR

THE ELM TREE PRESS Woodstock Vermont

One of King George's Kings



Daudi, or David, the eighteen-year-old monarch of Uganda, which African and belongs to Great Britain, is now in England making an educational tour. He has been educated by an English tutor and speaks English very well. Daudi is six feet tall and strongly built. He is fond of cycling, tennis and golf and desires to make a trip in an aeroplane.

SNAKES IN HER HONEYMOON HE IS STILL ABOVE GROUND

Because rattlesnakes figured prominently in her honeymoon Bessie Scoggan McElhose asks for a divorce in a complaint filed in Denver against her husband, Roy R. McElhose. She says she was married February 12, 1908, in Pawnee, Neb., when but eighteen years old and McElhose took her to spend her honeymoon on an unimproved desert claim near Deer Trail, Colo.



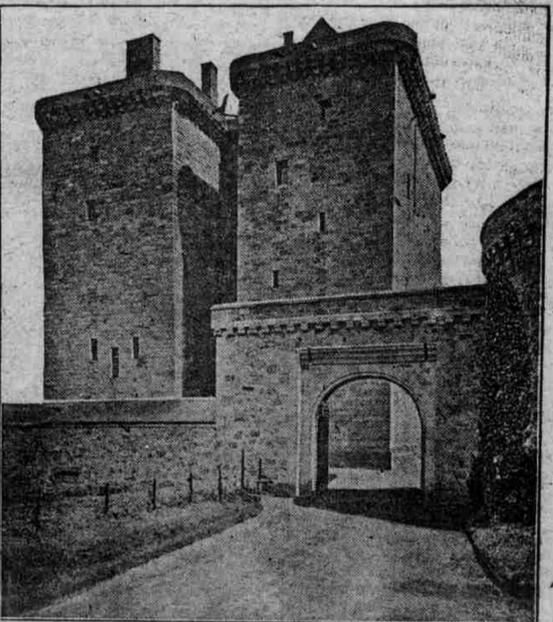
The complainant recites that she honeymooned digging post holes, plowing and harrowing, and among other things the bridegroom compelled her to do was "to dig cockleburrs on a tract of 110 acres infested with rattlesnakes, which were so numerous that in spite of care and caution used by the plaintiff she stepped on several snakes, which caused her great mental suffering from which she has not yet completely recovered."

TAKES POISON IN SLEEP

Miss Kate Graham, living eight miles southeast of Rogers, Ark., arose during the night while asleep and swallowed ten strychnine tablets which she had been in the habit of administering to her invalid mother. The overdose of the poison threw her into convulsions, which awakened the family. A physician saved her life.

A curious churchyard memorial is found at Pinner, England. It resembles a church tower, and half way up the structure, on both sides, a coffin projects. Beneath and supporting the structure is an arch filled in with iron work bearing the words: "Bye My Tyne." The stone coffin contains the remains of a Scotch merchant whose descendants retain his property only as long as he remains above ground.

Spreuerbrücke at Lucerne



Lucerne is renowned as one of the most beautiful and interesting cities in the world, and its walls, fortifications and other historic features are very carefully preserved. Among the souvenirs of olden times is the "Spreuerbrücke," an ancient bridge, here pictured.