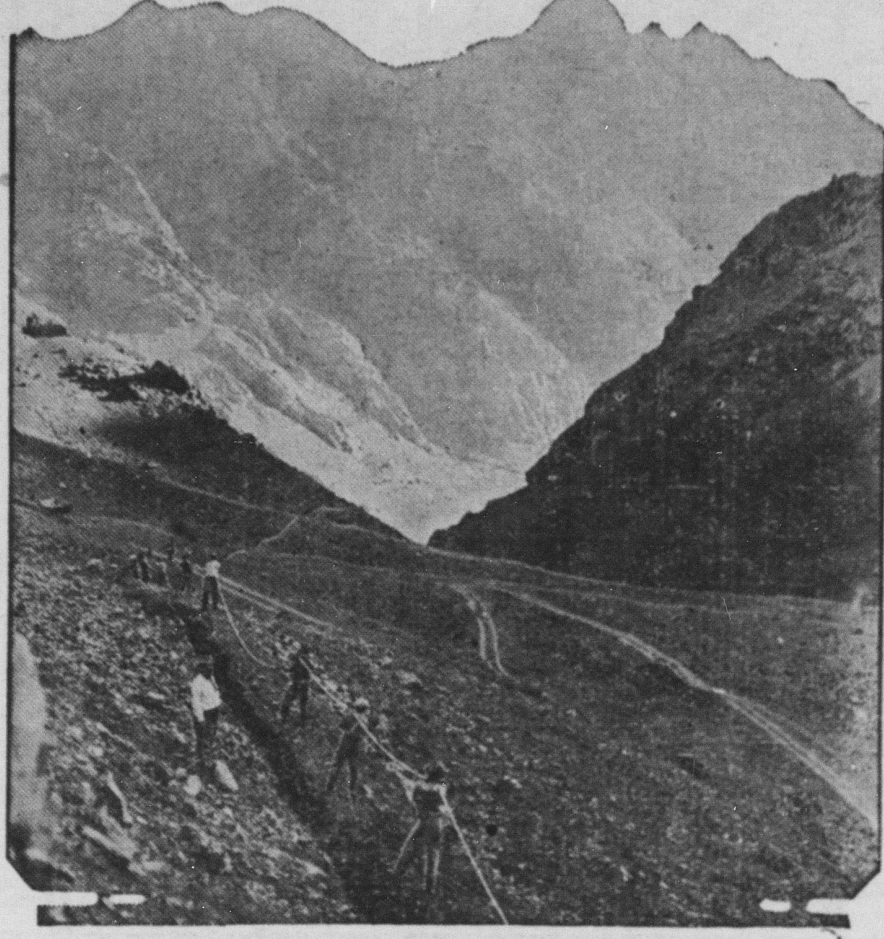


# CROSSING the ANDES



Laying the Trans-Andean Cable.

Prepared by National Geographic Society, Washington, D. C.—WNU Service.

THE Andes, rooftops of the Western Hemisphere, have frequently stirred the imaginations of engineers. The building of early Spanish trails across these mountains was among the feats of colonial days; the Trans-Andean railroad was one of the outstanding engineering achievements of its time; and more recently the laying of the cable that links Argentina and Chile by voice added another chapter to engineering progress in South America.

Braving ice, accident and avalanches, North American and Chilean engineers, by sheer strength and persistence, dragged the heavy cable up and over the freezing, wind-swept mountain passes, blocked with drifts for months each year. Deep snow here causes frequent slides, or avalanches, before which even the stoutest poles are as wheat straw in a Kansas cyclone. So to keep the cable from being swept away, workmen dug a ditch many miles long, over the higher Andean wastes, and buried the cable in it.

Near the tiny hamlet of Las Cuevas, on the Argentine side of the Andes, the line reaches a point 12,300 feet above sea level. By contrast, the submarine telegraph cable off the coast of Chile rests on sea bottom in 21,000 feet of water, showing the amazing physical geography in this part of the world.

Dangerous and difficult though these lonely Andean passes are, stubborn man has long used them in his restless transit across South America. Trolling on foot or shouting and stoning their lazy llama pack trains, native races of long ago traveled the worn trails that paralleled the winding Aconcagua river, up ever-narrowing canyons, under cliffs, and along the edges of dizzy precipices.

In the glittering days of Spanish viceroys, when the king of Spain ruled much of South America through his agents at Santiago de Chile, pack trains and soldiers used these same Andean trails to reach Tucuman, Cordoba, and ancient Cuyo country.

**Broke Off From Spain.**  
In these same bleak passes where the big cable now carries spoken words, once echoed the shouts of San Martin's famous "Army of the Andes," when Chile and the Argentine, more than a century ago, wrested independence from Spain.

For much of its length cable parallels the well-known "rack" railroad crossing the Andes. It took years to build this difficult railway, whose maximum grade is 8 per cent.

At Mendoza, on the Argentine side of the Andes, you leave the standard track and transfer to narrow-gauge coaches. For several hours a locomotive of the "adhesion" type draws the train. Finally when grades grow steeper, your engine crawls on the toothed rails of the "rack" system. As you climb slowly higher and higher, tunnels and snowsheds increase in number and length. Vegetation disappears.

To make this trip in June or July, which is midwinter there, is to see the Alps of South America in all their glistening glory. Sometimes snowplows precede your train. In July, 1930, scores of passengers were delayed many days at each end of the Trans-Andean line, waiting for 25-foot drifts to be cleared. Up in these passes resort hotels have risen, and holiday seekers come from Valparaiso, Santiago, Buenos Aires, and Montevideo for winter sports. One even sees soldiers training on skis.

Winding ever upward, the road runs in the shadow of Mount Tupungato, 21,550 feet high, and past an odd rock formation known as "The Penitents," from its resemblance to a procession of cowed monks. Then you stop at Puente del Inca, a strongly formed natural bridge which gives the district its name. Just beyond this bridge, if the day is clear, you can glimpse great Aconcagua, highest mountain in the Americas, whose snow-capped peak rubs the sky 23,080 feet above the sea.

**Christ of the Andes.**  
At Las Cuevas the westbound train crawls into the mountain side from Argentina to emerge on Chilean soil. Over the hill through which this two-

mile tunnel runs is laid the telephone cable; and, if the day be clear, just as your train emerges in Chilean sunshine you can look up at the hilltop and behold that famous peace monument, the Christ of the Andes, which stands more than 12,000 feet above sea level, on the Chile-Argentine frontier.

Far below, though still at 9,000 feet elevation, Inca Lake is set among the peaks. Still descending, your train creaks, squeals, and winds in and out among mountains of infinite majesty, dignity and distance, rattles over bridges that span roaring cascades, to emerge at last into fertile, green valleys of Chile.

In clean, safe, steam-heated trains, this is a fascinating trip. You may sit comfortably at lunch and look out through plate-glass windows at one of the world's most astounding panoramas. But you merely see it. The workers out there along the track, in skating caps, ear muffs and mittens—the engineers on snowshoes and the crew driving the rotary plow against the drifts—they not only see but they feel and smell the Andes.

And they hear the voices of the high passes, the hiss of the snow and shriek of winds around the crags, the roar of avalanches.

Down the smooth, steep, snow-covered slope of one mountain, plainly visible from the train, an avalanche slides. Countless tons of rock, dirt and snow, coasting straight down from the very clouds leaves a long, perpendicular scar. "What is that funny trail down the mountain side?" asks a solitaire player, looking up from his cards. No one answers.

To save their cable from these slides, the telephone engineers buried it in the rocks all the way from Las Cuevas, on the Argentine side, over to Juncal, in Chile.

**Safety Comes First.**  
"When we picked out the route for laying our cable over the Andes, it was not with the view of keeping close to roads and trails," said an official of the American-owned telephone and telegraph company. "What we sought was a path that would give the cable the most shelter and minimize the danger of breaks from avalanches, landslides or earthquakes."

"But always we had to carry the heavy cable on the last lap of its hard journey up steep mountains and over cliffs, to where we had blasted a sunken way for it. Only picked men could stand this tremendous physical ordeal. We chose only those who had worked for years in high altitudes. Even the blasting and digging of our cable's underground path over this roof of the world, a ditch many miles long, was a back-breaking task."

Once the Andes separated Chile and the Argentine not only physically and in a commercial way, but also formed a barrier against intellectual, social and artistic relations. Now, by this cable, friendly intercourse is easy; and not only can Santiago talk over the Andes and across the far pampas to busy Buenos Aires, but by a 60-mile cable under the great River Platte she can talk to Montevideo, in Uruguay, and from there on by radio telephone to Europe, the British Isles, and the United States.

When the Airplane Survey party, which was sent to South America in 1930 by the National Geographic Society, reached Santiago de Chile, one of its members called the society's headquarters in Washington, D. C. Over thousands of miles of sea, jungle, plains and Andean snows this long-distance dialogue was held as easily as if the speakers had been face to face.

What a contrast since doughty old Tupac Yupanqui, the Inca warrior, braved these Andean passes! Probably it often took him weeks to get his runners through. Now, when the passes are free of dangerous storm clouds and fogs, planes fly every week between Santiago and Mendoza.

The Andes are as high, cold and vast as ever. Only they seem less so now because trains and planes are faster than mules and llamas, and because our voices on the new telephone cable carry farther than the voices of General San Martin and old Chief Tupac Yupanqui shouting across the canyons.

## Improper Pruning Cuts Fruit Yield

### Better to Leave Tree Alone Than to Follow Program of Butchery.

By R. S. Marsh, Horticultural Specialist, College of Agriculture, University of Illinois.—WNU Service.

In spite of the fact that pruning has been practiced for more than 2,500 years, there are still many misconceptions of this horticultural operation affecting the fruit income on farms. In the 10 years of 1923-1932 inclusive the state of Illinois' apple and peach crops alone averaged \$8,921,100 annually.

Pruning should aid the tree in its natural habit of growth and in its battle against the enemies of disease, insects and adverse weather conditions. However, it is better to allow the tree to go unpruned than to practice some of the popular methods of butchery.

The principal accomplishment in pruning is the modification of the tree form and size, although the practice will affect the color, size and quality of the fruit. The form of the tree should not be changed radically, and its size must not be reduced too much, if maximum yields are to be obtained. On the younger apple, pear and cherry trees, the more wood that is removed by pruning, the smaller the crop produced and the longer it takes the non-bearing trees to come into production.

On older trees the removal of non-vigorous wood thins out the branches so that resulting fruit is of improved color and size. This thinning does not reduce the yield on some varieties, if done carefully, and does permit a more thorough job of spraying for the control of insects and diseases.

When fruit trees are first planted, important training can be accomplished by pruning and disbudding. During the first two seasons of growth, proper training will produce strong trees that will live a long time. Such trees will require less pruning later on.

## Lack of Iron in Rations Cause of Anemia in Pigs

Anemia in suckling pigs is caused by lack of iron in the ration of the pig, says the department of animal husbandry at Cornell university. It is pointed out that at the present time it is impossible to increase the iron content of the milk by feeding iron to the sow and other means must be used to prevent anemia.

When sows and litters are confined indoors on concrete and wooden floors, members of the department say, the pigs may become so anemic that they die before weaning time, and recommend the use of a saturated solution of ferrous sulphate to prevent anemia. The iron solution may be prepared by dissolving one pound of dried ferrous sulphate, or an ordinary grade of copperas, in one quart of hot water.

Treatments with this solution as outlined by the department are: swabbing the udder of the sow once daily until the pigs are six weeks old; or drenching the pigs once a week until the pigs are four or preferably six weeks of age. When pigs cannot feed in a creep or self-feeder, probably they should be drenched once a week until they are six weeks old.

## Alfalfa Long Favored

Alfalfa came into Greece from Asia and then was carried to Italy. Several Roman farmers told about their farming. They said "Of all the legumes, alfalfa is the best because when it is sown it lasts ten years, because it can be mowed four times or even six times a year, and because it improves the soil." Flowing under crops for green manure was known to be good, especially before planting corn. Clover and field beans were recommended by the best Roman farmers as good cattle feed. They recommended a three-year rotation for crops; the land was left bare one year, planted to grain the next, and followed by some legume the third year. Many of the methods we consider quite modern to use on our farms, observes an authority, are really centuries old.—Exchange.

## Home Lard Production

When lard is rendered at home, it should be graded and as much neutral lard as possible produced, says Miss Flora Carl of the Missouri College of Agriculture. Neutral lard is the lard rendered from internal fats at such low temperatures that it is almost, if not entirely, free of taste and odor. Neutral lard is of high quality but it is seldom that it can be purchased for cooking purposes, since most of it goes into the manufacture of oleomargarine. More lard can be extracted at a lower temperature if the fat is run through the sausage mill instead of chopping before rendering. The fat from the rinds is more difficult to extract and gives a softer and a cheaper grade of lard. The rinds can be rendered by roasting in the oven.

## White Sweet Clover

White sweet clover is a good variety to use for plowing under, as it makes a ranker growth. Sweet clover may be sown any time until mid-summer. The earlier it is sown the more growth it will make by fall. Being a biennial it requires two years to reach its full vigor and produce seed, so the early part of the second season the heaviest growth may be expected. The best time to plow it down is when the plants have reached a height of from eight to twenty inches.

## Making Good Use of Spring Lamb

### Many Methods by Which It May Be Utilized for Second Meal.

"Spring lamb" is considered among the seasonal delicacies, and chops and crown roasts are priced accordingly. Some of the other cuts are not so expensive even when "baby" lamb is used. Most of us, however, will be content for everyday use with plain lamb. Even so, for economy's sake, it is well to take occasional advantage of special cuts of lamb. The possibilities in preparation are so numerous and its accomplishments are so attractive that the meal including lamb may be especially appealing.

A portion of the lamb not often thought of as particularly "meaty" and yet which weighs from two to three pounds, is the neck. Slices may be cut and boned, then skewered together to make very economical, yet filling, servings of meat.

There are many interesting ways of using cooked lamb for a second meal. To reheat the slices, for instance, in currant and mint jelly or in either jelly, alone, makes a savory dish. A molded gelatin salad, well flavored with tarragon vinegar, with diced lamb and vegetables, is delicious. Sometimes the gelatin is flavored with mint as well.

Here are a few ways of combining lamb with appropriate foods for either luncheon, dinner or supper: Sliced lamb, mint and currant sauce.

- Stuffed potatoes
- Asparagus Hollandaise
- Caramel custard
- Braised neck slices
- Potatoes
- Tomato jelly salad
- Creamed turnips and peas
- Date blanc mange
- Lamb steaks with apples
- Glazed sweet potatoes
- Light rolls
- Buttered green beans
- Lemon cream pie
- Creamed lamb with pimientos
- Melba toast
- Mint gelatin salad
- Radishes
- Olives
- Strawberry shortcake
- Molded lamb salad
- Toasted rye strips
- Chocolate russe
- Fig cookies

## Braised Neck Slices.

The neck should be cut in slices about one inch thick and boned with a thin knife. Fasten each slice into the shape of a round cutlet with a skewer. Sprinkle the surface with salt and pepper, cover with a horse-radish paste, dip the slices in beaten egg and then in crumbs. Sear on both sides, add one cup of stock, cover and braise in a baking dish nearly an hour or until the meat is tender. Make a gravy of the liquid in the pan and serve over the slices.

## Lamb Steak With Apples.

Either boned neck slices or steak from the shoulder may be used for this casserole dish: Dredge the lamb slices with flour to which salt and pepper has been added; saute until nicely browned. Place the slices in casserole, season well and cover with sliced tart apples. Cover the dish and bake slowly (275 degrees Fahrenheit) for one hour.

## Molded Lamb Salad.

Put several tablespoons of well-seasoned aspic jelly in the bottom of a mold and arrange hard-cooked eggs in an interesting pattern. When chilled fill the mold with finely chopped cooked lamb with diced green peppers, celery, chives and hard-cooked egg. Fill the mold with more jelly and chill. Serve on a bed of watercress or endive.

## Lamb and Lima Beans.

- 1 pound lamb (from neck)
- 1 can lima beans
- 2 cups tomatoes
- 3 tablespoons flour
- 2 tablespoons drippings
- 1/4 teaspoon salt
- 1/2 teaspoon pepper

Cut lamb in cubes, dredge with flour and brown in drippings. Add tomatoes, seasonings and lima beans, heat to boiling point. Place in casserole and bake in a moderate oven (350 degrees Fahrenheit) about one hour.

## Lamb Terrapin.

- 3 tablespoons salad oil
- 2 cups cold sliced lamb
- 1 teaspoon dry mustard
- 2 tablespoons flour
- 2 cups stock
- 1 tablespoon Worcestershire sauce
- 2 hard-cooked eggs

Heat oil and cook meat in it one minute. Stir in mustard, flour, stock and sauce. Cook until thick and add the yolks of eggs strained and the whites of eggs chopped. Serve on toast or with rice.

© Bell Syndicate.—WNU Service.

## Sad

"But I thought you were on Easy street?"

"We had to move."

## Authority Shows That Beds Preceded Chairs

The bed is the ancestor of the chair. Such is the conclusion of Dr. Walter Hough, head curator of anthropology of the Smithsonian Institution. He bases his conclusions on a systematic study of primitive furniture and primitive human postures.

His study of the furniture of the most primitive "houses" shows that rest was the prime motive. First appeared the rudiments of the bed when man learned to interpose some buffer between his body and the hard, cold ground. At first the bed was only a pile of furs, grass or leaves. Then came the banquette, a raised pile of earth, upon which the family lounged and slept. And the banquette was the forerunner of both beds and benches in some parts of the world. The chair made its first appearance in the form of a throne, either as the seat of a king or a god. From this it presumably descended, through various gradations, to become a common article of furniture.—Pathfinder Magazine.

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## Irrigation Helps Birds

Cultivation of large areas of fertile land under irrigation has worked magic with the bird population in Colorado, says Nature Magazine. Where 50 years ago the dry prairies supported only small numbers of the arid-land birds, wide stretches of verdant green fields now furnish ideal homes for numbers of Brewer's blackbirds, mourning doves, several varieties of sparrows and swallows, and an abundance of the resplendent ring-necked pheasant, an introduced species.

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