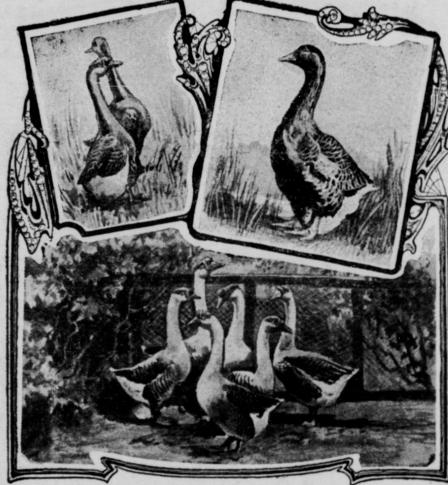


gire foods, and with the protective servative to food does not properly egislation by Congress on the subject, constitute adulteration because the prethe bulletin of the Bureau of Chem- servatives added are of greater comistry, Department of Agriculture, on mercial value than the foods them-"Some Forms of Food Adulterations selves. Such a claim, however, seems and Simple Methods for Their Detec- to be notling but a play upon words. tion" is very timely.

Division of Chemistry began the study however, it permits the tomato pulp of food adulteration, and since then to be prepared in large quantities and has given a great deal of time to the preserved in barrels in a much less exsubject. Since 1898 the origin and pensive way than can be done without place of manufacture of the foods its use. It is evident, therefore, that given to imported foods.

For instance, benzoate of soda has a Since the middle of the last century greater commercial value, weight for however, very little was done in this creases the expense of the preparation

to which it is added, the addition is



A WINNING PAIR OF BROWN CHINESE GEESE. FIRST PRIZE TOULOUSE GOOSE, Fort Wayne, Ind., Dec., 1095. GROUP OF BROWN CHINESE GEESE at St. Louis Exposition.

These, with the Embden, the Tou-louse and the China geese furnish the enacted in Massachusetts. Since that | reason that such a substance is proptime other States have enacted and erly called an adulterant, however, but enforced food laws, until at the pres- because it is an added foreign subhigh-priced geese for the winter marent time twenty-five States are seri- stance and is neither a food nor a conkets. No one of these of the better qualities is ever sold for less than 28 to 30 cents per pound, and there is a ready sale for all of them offered at these prices. In addition to these, thousands ously attempting to regulate the char- diment. These definitions cannot be acter and quality of the foods sold in emphasized too strongly. Adulterated their markets. In three additional | foods are not necessarily unwholesome kinds of adulterants and additions to States of the Western part of the counmade.

Water-Fowl in New England. Broiler ducks are grown by the thousands in several localities of Pennsylvania, New Jersey and Long Island, as well as elsewhere, the greatest num-ber, however, coming from the first named sections. One farm alone during the year just passed marketed 37, the subject of food adulteration has weight, than tomatoes, and the claim 000 broiler ducks from its plant. But attracted a constantly increasing has been made that for that reason New England is the home or breeding New England is the home or breeding amount of attention. In this country, its addition to tomatoes actually in- grounds of the best quality of market geese sold in this country. The most line until about 1880. In 1881 the of tomato catsup. As a matter of fact, careful, the most determined and the most successful breeders and handlers of high quality market geese are scattered from Rhode Island to the end of Massachusetts.

The old-time common or gray goose studied by the Bureau have been care- even though the preservative employed has been largely displaced by the statefully noted and special attention also is more expensive than the substance ly Embden, Toulouse, African and In 1883 the first practicable food-inspection law in the United States was ening the product. It is not for this the efforts of the French and the Eng-China species. The Embden and the lish. The African, the Hong Kong and

the China geese came, perhaps, from the Asiatic countries.

Recently, at the Boston Poultry Show, was exhibited the finest lot of geese that have been shown in this country for all time. One pair of Embden (pure white geese) reached the enormous weight of 58 pounds and the Toulouse (gray market geese) almost equaled them in size. Next to these in quality is the African, so much valued for the rearing of what are known as the mongrel geese.

The white Embden, said to have originated from the visit of a swan to ome of the commoner flock of a town of the same name on the Continent, have been carefully bred and selected until they are very large, handsome white geese, which seem to be valued first as a true-bred variety for the producing of feathers and market poultry. The Toulouse that came from France are fully their equal in every way, except that the feathers are gray or mixed with gray instead of pure white.

What is known as the wild or Canada goose, mated with an African, produces the mongrel goose, so highly valued in the Eastern markets from Thanksgiving through Christmas times When the Canada gander and the African goose become properly mated they will be constant one to the other to the end of their existence, growing each year one or two broods of mongrel geese that are ready for market during Thanksgiving and Christmas times and dress to a weight at this age heavier than either of the parent pair. The quality of the meat is excellent, the price obtained ranging from \$2.75 to \$4 each, according to the season and the quality and finish of the individual specimens themselves.

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ceases by the middle of January. Following this, comes the sale of the capons and the virgin cockerels, so highly prized in New England.

The scientific part of the handling of



Selling Chicks a Day Old. The hatching of chicks in quantities and then selling them direct to poultry breeders and fanciers is a business that is developing all over the country, geese is growing them to a condition largely doing away with the bother of sitting hens and the detail and attention entailed by operating an incu-bator. The plan is simplicity itself. Experienced incubator operators put in substantial hatching plants solely for the production and immediate disposi-tion of chicks direct to poultry people, both amateur and professional. For some range in its application. It has been found that day-old chicks will bear shipment to a considerable distance, and that a car ride of from ten to fifteen and twenty hours is not considered extra hazardous. Prices for day-old chicks are a matter of barter between seller and buyer, something depending on the breeds and strains, but usually ranging \$1.50 and up per dozen. There are several establishments in this country which make this an exclusive business, and enjoy a hatching capacity of from 1,000 to 6,000 eggs at where the feathers are just right to be for their living product at remunera-



Food Regulation Abroad.

Food legislation has received much attention abroad and the more advanced foreign countries have effective food laws and enforce them rigidly. 'ane subject of the purity of foods is more widely studied in the United States now than at any previous time, The people as a whole are better informed on the subject than ever before, and there is a constantly increasing demand for definite information. In response to a very large number of inquiries regarding the matter the bulletin of the Bureau of Chemistry has been prepared as a popular statement regarding the nature and extent of food adulteration, and includes simple tests by which the housekeeper or re tail dealer may determine some of the more prevalent forms of adulteration practiced.

The demand for information on this subject is now very general, and, as is often the case when public interest is deeply aroused, there is an unfortunate tendency toward exaggeration which irequently amounts to sensationalism. Such an attitude is of course to be deplored, and unless it is checked must sooner or later react unfavorably. It is not unusual to speak of some of our typical foods as poisoned, and of the manufacturers as poisoners. Such characterizations are frequently exaggerations to the point of untruth. Deleterious substances are in many cases added to foods. At the same time the word "poison" has a very strong and distinct significance and should not be applied to any one of the substances ordinarily added to foods, except in the sense that they are harmful. The word "poisoner" signifies a person who intentionally and deliberately administers an article in-tended to result fatally, or at least very disastrously to health.

The Juggling of Words.

During recent years there has been a tendency to confuse the minds of many by an incorrect use of certain words frequently used in the discussion of foods. It is the policy of some manufacturers to limit the word "adulterto foods to which have been added substances of lower value than the foods themselves with the intentions, Department of Agriculture, tion of increasing the weight or vol-This limitation is certainly not ume. justified by the English language nor by the facts, and such a restriction of the term is entirely unwarranted. The small poultry farm, has devised a novel word "adulterated" properly describes method of feeding h's chickens during a food to which any noncondimental foreign substance, not properly con-stituting a portion of the food, has been added. The fact that the added substance may be at times of a greater When the owner leaves home in the versely, the word "pure" is properly by an ingenious arrangement, when applicable to foods that are unmixed the time arrives, the alarm goes off, with any foreign substance. It may the connecting wire releases the



the ordinary beverages and foods used try, into New England, where large in ordinary consumption, and also fattening yards are conducted. These simple means of detecting the presence | yards are large plants with lots, someof the foreigh matter contained in thing like the stock yards of the large them. The pamphlet should occupy a cities, only smaller in size. The geese prominent place in every household are placed in the enclosures and fed library, and can be obtained upon ap-plication to the Division of Publica-

Feeds Fowls Automatically.

A farmer in Oregon, who owns a small poultry farm, has devised a novel them and new supplies are constantly his absence. In each yard he has erected troughs to hold food for the hens, and these are connected by wire with an alarm clock in the farmhouse, commercial value than the food itself morning he sets the alarm clock at this country for the excessive fattening of geese, such as is carried on in Ger-

PAIR OF GRAY AFRICAN GEESE.

plucked from the carcass without hav- tive prices. ing the bad appearance that of necessity must be present if there is a large amount of down or short feathers showing. Geese, to be properly mar-keted at their best, should be plucked at the right time, then fed and cared and clear from the body at killing time. This is the scientific part, next to the experience in the handling, feeding and caring for, which bring such large numbers to the finest finish and

most desirable condition for selling in the market. It is a sight one would never forget to see eight or ten thousand of these geese confined in lots or runways being fed and cared for by attendants to bring them to that perfection of market poultry not usually seen outside of New England and New York City.

Why Land is a Good Investment. The statistician of the Department of Agriculture of the United States estimates that in 1931 the population of this country will be 130,000,000, and the census bureau agrees that this is a conservative estimate. To supply the re-

T. F. McGrew.

quirements of this number of people will necessitate the production of 700,-000,000 bushels of wheat, 1,250,000,000 bushels of oats, 345,000,000 bushels of corn, 100,000,000 tons of hay; and cotton, tobacco and fruits and vegetables for heavyweight and fine finish to be in proportion. To produce this immensely increased quantity of food and dressed for market. As many as 10,-000 geese are gathered at one or two kindred products will necessitate the bringing under cultivation of an addi-tional 150,000,000 acres of land, and it points in Massachusetts, and fed in this way for the winter markets. It takes several weeks to properly finish is estimated that we have only 108,-000,000 acres available for cultivation. coming in to replace those that are Of course these estimates do not take into account the efforts of Secretary

sold off. The profitable demand for geese of this kind extends over a period of from nine to twelve weeks, begin-Wilson, of the Department of Agriculture, whereby every acre will event-ually produce double its present crop. Nevertheless these statistics present ning just before Thanksgiving and ending in January. No attempt has yet been made in matters for serious reflection, and

this country for the excessive fattening should bring it home to every thoughtful man that good agricultural land tomany, those so fattened with us being day offers the best and safest investapplicable to foods that are unmixed with any foreign substance. It may be wholesome or unwholesome, but this property is not indicated by the word "pure" or "adulterated." This definition is not, of course, complete. The claim is made by some manuThe Biggest Spider.

Madagascar is the home of the dog spider, the biggest of the spider species, and much larger than the for so as to be ready for killing just as tarantula. The body of the dog spider the new growth of plumage is full and weighs nearly a pound, and each of its complete and ready to be stripped clean eight legs is about as long and thick as an ordinary lead pencil.





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