

# THE ALAMANCE GLEANER

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## Northwestern Australia



Tribal Markings of Native of Northwest Australia.

(Prepared by the National Geographic Society, Washington, D. C.)

COMMERCIAL, northwestern Australia burst out of obscurity during the last generation or so and became an important region on the map, for it is the center of the world's mother-of-pearl industry and a considerable contributor to the store of pearls and gold. Eleven million dollars' worth of mother-of-pearl shell and three million dollars' worth of pearls were won, in a period of ten years, from the waters of the Indian ocean which lap its shores.

The country is still known chiefly, however, by the products which it sends out. Fifty-odd years ago there was not a single European settlement in this vast section of Australia, and even now the census returns give a population of less than 7,000 souls, exclusive of aborigines.

From 1628 the northwest coast was visited by many bold mariners, including De Witt and William Dampier, but it was not until 1837 that the first definite attempt at exploration was undertaken by Capt. George Grey—an attempt that was only partly successful. The first pastoral settlement in the Roebuck bay district was established in 1863, and in 1879 Alexander Forrest made his memorable trip, via Beagle bay and King sound, to the Fitzroy and Margaret rivers.

In 1882 Sir John Forrest of Bunbury, the noted Australian explorer and statesman, made an investigation in this division, and shortly afterward Hall and Slattery discovered the first payable gold in the country at Hall's creek. Then definite settlement of this great tract of country really began.

The latest expedition for the exploration of the region was made within the past few years in a small schooner, the Culwulla, from Broome. A run of 90 miles along the coast brought the party to Ledge point, where a visit was made to Beagle Bay Mission station, established thirty years ago by a Spanish religious order. There are 250 blacks permanently at the station, while tribes from the outlying districts make it occasional visits. This mission controls 10,000 acres of land, has several thousand cattle and hundreds of goats and pigs. Coconut and date palms flourish and water is obtained by sinking deep wells.

**Plenty of Edible Fish.**  
North of Beagle bay is Chill creek, where there is a 28-foot tide. At the low water recede nearly seven miles. Under the mangrove trees which fringe the coast there are millions of crabs. Some are bright blue, others scarlet—all about the size of a 50-cent piece—while large crabs, three inches long and of a yellow color, simply swarm over the sand. The fisheries wealth of this coast is remarkable, every inlet and river teeming with valuable edible fish. At Broome a system of catching fish by means of traps is in vogue. The traps are made of wire netting, with wings which form a race. The tide does the work. The traps are covered at high tide, and when the water rushes out, fish are swept into the wire, being caught by the ton.

At Tyra Island, which is reached through wild and swirling tides, M. Antoine, a Frenchman, has lived among the blacks for more than thirty years. He owns a lugger, lives in a bark hut, and has a retinue of some 30 blacks—men, women and children.

As a typical beachcomber, he is far from being the picturesque figure that many writers about tropical lands and isles describe.

At the entrance to King sound there is a group of islands known as the Buccaneer archipelago. On Sunday island, one of this group, Sydney Hadley has a mission station, where he utilizes the black gins (women) for collecting the trochus shell, which he ships away. It is from the trochus shell that so-called pearl buttons are made—an industry carried on in France and Japan.

North from the sound lies the "Graveyard," the bete noire of the skippers of the coast, where tiny islands and dangerous reefs are sprinkled all over the sea. Captain Johnson took the Culwulla through the Graveyard and passed safely to the more tricky Whirlpool pass, where the little craft made three complete turns in the comparatively narrow channel a little more than four miles in length. At times this pass is quite unnavigable. Its banks are more than 400 feet high in places, very rocky, and run sheer down. The rise and fall of tide here is 35 feet.

**Hunting the Dugong.**  
At Dugong bay, an inlet in Collier bay, several splendid specimens of the sea cow or dugong were captured. The hunting of the dugong was carried on by four enormous blacks who joined the party at Sunday island. They proved a great asset as good workers and as interpreters when the party met strange blacks. At times, however, the Sunday Islanders were fooled, as aborigines in different localities speak different dialects.

The dugong is caught like the whale, but, owing to the great thickness of its hide, many spears are turned and broken; so the hunting is not always carried out with success. This mammal is believed by some to have suggested the idea of the mermaid, because it holds its young to its breast and suckles it. The flesh has a flavor akin to both beef and pork, and it is eaten by whites and blacks alike. The meat is used like bacon, fine leather is made from the hide, and the oil obtained from the animal possesses valuable medicinal qualities, having extraordinary powers of penetration.

The Sunday Islanders speared a splendid specimen that measured fully 12 feet in length and weighed nearly 600 pounds.

Butcher Inlet provides another remarkable illustration of the power of the tides on the northwest coast, as 50 miles inland the rise and fall is 18 feet, while at the entrance the fluctuation is 30 feet.

Montgomery Island is one of several small bits of land dotted among the dangerous coral reefs which strew the coast for miles north of Butcher Inlet. On this island the blacks are noted for the remarkable way they ornament their bodies by means of cicatrices. Their markings are said to be the most unusual in Australia. The skin is cut with a sharp shell, and mud, obtained from around the roots of the mangrove scrub which grows in the salt water, is then rubbed repeatedly into the wound. Tribal marks are made thus, and each man carries his visiting card on his body.

Some excellent pioneer work is being accomplished at Port George mission by Messrs. Wilson and Paton, who, with their wives, have produced a veritable Garden of Eden, with tropical fruits, flowers and vegetables.

## The KITCHEN CABINET

(© 1926, Western Newspaper Union.)

Who is the wisest woman—she who says the right thing at the right time? No, indeed—but she who leaves unsaid the wrong thing at the tempting moment.

### SALADS

The salads which follow may be properly termed national as they are the favorite salads of the people in several countries or localities, the name of which is given to the salad:

**French Potato Salad.**—Cut cold boiled potatoes into dice, add one small onion finely-chopped, a few tablespoonsful of finely-chopped chives and a tablespoonful of minced parsley. Let stand for an hour or two to season with a French dressing, adding a generous amount of cayenne. Serve on lettuce and top each serving with a spoonful of rich mayonnaise; sprinkle with minced chives.

**German Salad With Sausage.**—Boil four breakfast sausages twenty minutes, cut into half-inch pieces. Boil one-half pound of sauerkraut ten minutes, drain and cool and mix with the sausage. Cut thin slices of winter radish into very thin slices and arrange around the dish, sprinkle with finely-minced shallot, pickles and capers. Serve with French dressing.

**Russian Tomato and Sardine Salad.**—Arrange a bed of lettuce in a salad bowl. Peel four tomatoes of medium size, cut fine and mix with a few sardines boned and chopped. Place on lettuce and serve with mayonnaise.

**Chicken Salad a la American.**—To one cupful of finely-minced cooked chicken add one cupful of tender celery finely cut, one apple minced fine, one-half of a green pepper also minced. Mix with a highly seasoned boiled dressing and serve on lettuce.

**SEASONABLE GOOD THINGS**  
Salads are always acceptable. The following is nourishing enough to take the place of a main dish at a meal:

**East India Salad.**  
Cream until smooth two cream cheeses with one-half cupful of equal parts of cream and milk, add one-half cupful of grated cheese, three-fourths of a tablespoonful of gelatin softened in a tablespoonful of cold water, then add one tablespoonful of boiling water. Season with paprika and cayenne and turn into a border mold. Chill thoroughly, remove from the mold, arrange on a bed of lettuce and serve with the following sauce:

**Curry Sauce.**—Mix one-fourth of a teaspoonful of pepper with three-fourths of a teaspoonful of salt, a few dashes of cayenne, five tablespoonsful of olive oil, three tablespoonsful of mild vinegar and one teaspoonful of curry. Beat with a Dover egg beater until well blended.

**Lettuce With Sherry's Dressing.**—Mix three-fourths of a cupful of olive oil with five tablespoonsful of vinegar, one teaspoonful of powdered sugar, one small southern onion chopped fine, one tablespoonful each of red and green pepper, one teaspoonful of salt and a few dashes of cayenne. Put into a mason jar and shake for five minutes. Set on ice and let stand an hour; shake well before using. Serve on lettuce.

**Creole Loaf.**—Take one and one-half pounds of meat, pork and beef mixed; one good-sized onion chopped, salt, pepper and one cupful of cooked oatmeal; make into a loaf, adding a cupful of tomato. Place in a baking pan and pour over the loaf another cupful of tomato and one-half of a chopped onion. Roast, basting often. Thicken the gravy, serve with the meat. Bake one-half hour in a moderate oven.

**Lamb Patties.**—Put through the meat grinder any uncooked meat from the shoulder or neck, form into balls, wrap each in strips of bacon, skewer with a toothpick and fry until the bacon is crisp and brown. Serve the patties with a pan gravy.

Now that the field mushroom is in season there are so many delightful dishes which may be prepared with them. Creamed and served in patty shells of timbal cases, served with broiled beefsteak, by cooking them in a little butter and adding them to the beefsteak gravy. Creamed on toast or in combination with sweetbreads, broiled and served on toast and any number of other ways will be suggested as they are used. It is a pity that this delicious vegetable should go to waste from lack of appreciation, as often there will be found bushels of them in the fields.

Nellie Maxwell

## Improving Cream and Milk Supply

Scoring Contests Serve to Create Interest in Better Quality.

(Prepared by the United States Department of Agriculture.)

Cities, villages, and even whole counties are improving their milk and cream supply through scoring contests, says the United States Department of Agriculture. While the contests are of various kinds, all of which serve to create an interest in better quality milk, two general classes are emphasized by the department as worthy of consideration. These are the contests in which samples of milk and cream are submitted voluntarily and surprise contests in which the samples are collected from the distributor or producer without warning. The bureau of dairying has drawn up plans for use in such contests which should be of interest to any community contemplating a milk-improvement program.

**Samples Specially Prepared.**  
Where the samples are specially prepared by the exhibitor and submitted voluntarily for scoring, the results may or may not indicate the quality of the product regularly sold. And yet, says the department, when contests are first held in a community or large territory, they do have considerable educational value because they show that milk of high quality can be produced by observing certain simple rules. Voluntary samples are perhaps a better method to use in the first stages of improvement work.

**Surprise Contests.**  
Surprise contests, on the other hand, are a means of determining the average quality of the milk which each distributor is selling daily. Each dairy is generally scored on the average of several samples taken at random over a period of several months. The dairy is therefore representative of the daily output. Well-organized inspection departments usually give the dairyman reports of each sample soon after it is collected, and if it is unsatisfactory there is a chance for improvement before another is collected. For this reason an excellent opportunity is offered the inspector for doing educational work. This, coupled with the public recognition given dairymen who produce a superior product, has helped to obtain marked improvement in the quality of milk and cream in communities where surprise contests have been made a part of the regular inspection program.

### Stock Keepers Without Silos Are Handicapped

Stock keepers without silos in many parts of our country are handicapped and sooner or later will be obliged to give way to the man who is producing with economy and profit. It is estimated that an average silo will save a stock farmer \$200 per year, and on this basis \$400,000,000 would be saved each year. At the same time the corn growers would be securing as much more by getting a good price for the corn they market.

Such a proper use of the silo would not cause an oversupply of stock or stock products, but it would produce them at a great saving which would be enjoyed by both the producer and consumer. Economy helps all, while waste and extravagance damage all. The stock farmers of this country,

### AUGUST SEEDINGS OF ALFALFA NOT FAVORED BY SPECIALIST

#### Winter Poorly and Produce Small Crop.

August seedings of alfalfa are poor security for the farmer. L. F. Graber, alfalfa specialist at the Wisconsin College of Agriculture, warns farmers against August seedings, for experiments at the college show that they winter poorly and quite often produce a small crop the following season.

"If we have plenty of rain and good weather to promote late fall growth, alfalfa may get a good start before winter sets in but dry weather and unfavorable fall growing conditions are far more likely, Graber declares. He points out that August seedings which make only three or four inches of top growth do not yield profitably the following season.

August seedings sometimes succeed, but are always a big risk, Graber asserts. Since the farmer is completely at the mercy of the weather with late summer-sown alfalfa, he recommends waiting until spring to make a successful seeding.

In warning against the late fall cutting of alfalfa, Graber maintains that there is absolutely no danger of alfalfa

except those who are depending solely on the open range, should understand that the silo for many years has proven an economic means of producing stock and stock products. The ignoring of this fact, and practice in the corn belt of the old-fashioned methods of feeding, are largely the cause of the present distress among the farmers of the corn belt.

A proper use of the silo would go a long way toward settling the present agricultural problem, and it is certainly worthy of our careful consideration.

### Muskmelon Growing and Marketing Discussed

Muskmelons usually referred to by the trade as cantaloupes are grown commercially and for home use over a wide range of territory in the United States, but the big commercial producing areas are located in California, Colorado, Arizona, Georgia, North Carolina, Maryland, New Jersey and Arkansas, according to Farmers' Bulletin No. 1468-F, "Muskmelons," just issued by the Department of Agriculture.

Approximately 82,000 acres are planted to this crop annually, and about 32,000 carloads of the melons are shipped to the markets. Muskmelons require a well drained or rather light fertile soil with fairly long growing season and plenty of sunshine, especially during the ripening period. Growers must be prepared to combat insects and diseases that attack muskmelons, and good seed is highly essential for profitable production.

The bulletin emphasizes that muskmelons attain their best flavor and quality only when produced on disease-free vines on which they have been allowed to become reasonably ripe before being picked. It contains numerous suggestions concerning production and marketing, including information relative to soil, fertilizers, varieties, cultivation, irrigation, gathering, handling, grading, and packing.

A copy of the publication may be obtained free, as long as the supply lasts, by writing to the United States Department of Agriculture, Washington, D. C.

### Sudan Grass Forage Is Recommended for Swine

Sudan grass and sorghum are very similar, and while the Missouri station does not have any experimental data available showing the value of Sudan grass it is believed that they will vary little from those obtained with sorghum. The general recommendations for feeding hogs on Sudan grass would be the same as those given for feeding on sorghum. Sudan grass may be pastured with little or no risk.

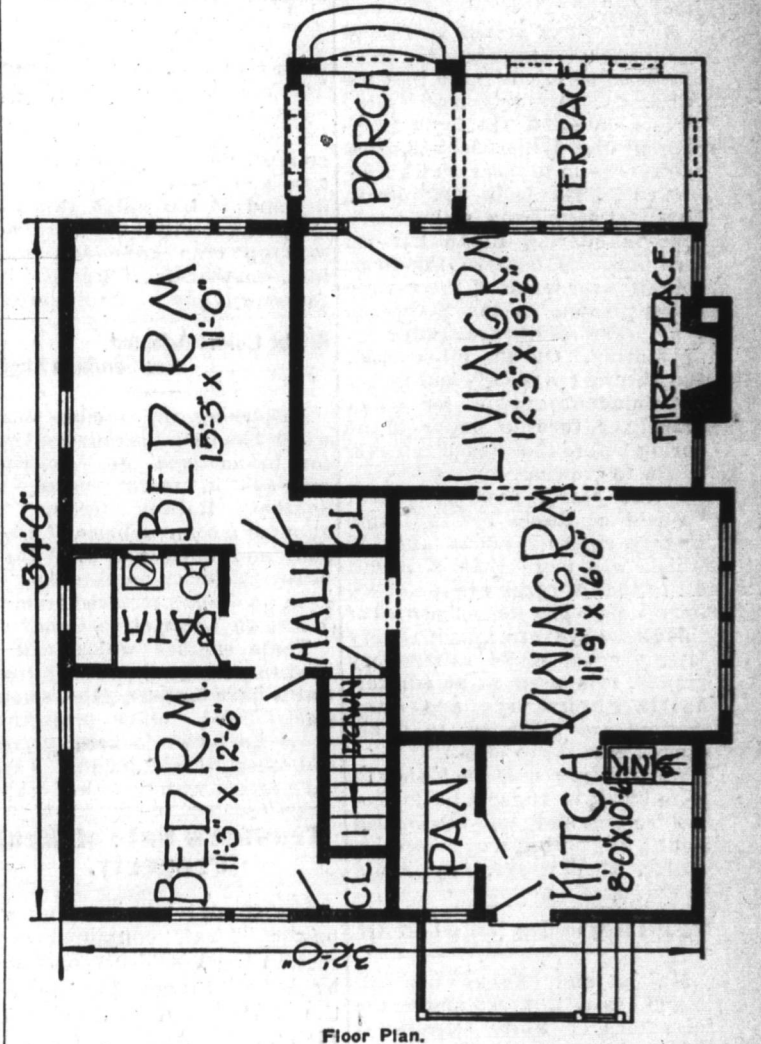
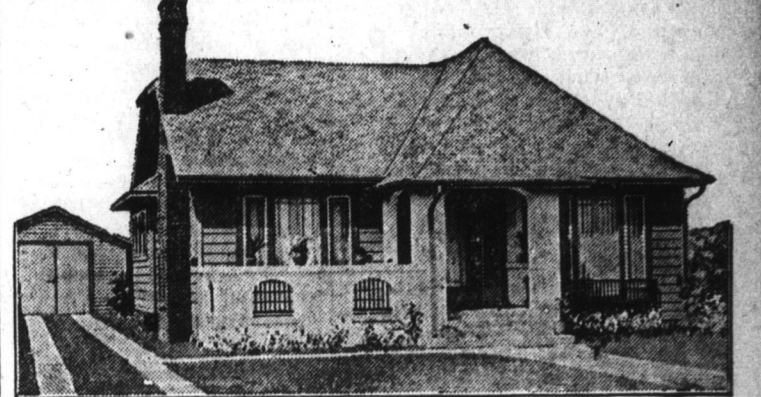
The Kansas station makes the following report regarding Sudan grass: "Sudan grass is the best annual forage crop for hogs in the warmer sections of the country, and it compares favorably with alfalfa as a mid-summer hog pasture because it is very hardy and stands the hot, dry summer very well. Results secured at the Kansas experimental station showed that Sudan grass compared very favorably with alfalfa as a pasture crop for fattening hogs and for brood sows."

### Pure-Bred Ram Improves Flock in Short Period

"Pure-Bred Sires and Flock Improvement" is the title of a chart just issued by the United States Department of Agriculture showing the advantages of good breeding. It demonstrates by diagrams that a pure-bred ram improves a flock as much in two generations as a grade does in five, the grade in this case being three-quarters full blood.

The chart is patterned after a similar one dealing with cattle, which has been unusually popular as a means of extending the use of pure-bred sires. The sheep chart is printed in leaflet form, size 5 by 7, and copies may be had on application to the U. S. Department of Agriculture.

## Individuality in Home Building Is Obtained by Good Designing



By W. A. RADFORD  
Mr. William A. Radford will answer questions and give ADVICE FREE OF COST on all problems pertaining to the subject of building, for the readers of this paper. On account of his wide experience as editor, author and manufacturer, he is, without doubt, the highest authority on the subject. Address all inquiries to William A. Radford, No. 1827 Prairie avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

As we pass along any street lined with homes we are often impressed with the fact that houses are very much like people. Some are large and others small, some plain and others bright and gay, some old and others new. Some have an individuality which is long remembered while others are almost immediately forgotten. This individuality among houses is just as marked as it is among people and, as with people, when a house stands out from its neighbors because of individuality which is pleasing, it is one with which we wish to have a continued association.

For this reason people everywhere are striving more and more to attain individuality in their homes and so to build them that they will express the personality of the owners. The inexperienced may attempt to do this by decorating the house with novelties and special features, but the result is never satisfactory and the skilled designer will accomplish the purpose in a more satisfactory manner by the use of good design.

Take, for example, the little home pictured here. There is nothing fancy or pretentious about it, but the observer is instantly impressed with its individuality and remembers it long after many of its more pretentious neighbors are forgotten. It is a simple frame cottage with walls of wide lap siding and a roof covered with composition shingles in blended colors. The terrace and porch are finished in stucco and the chimney is of a well-selected brick.

It is the skillful combining of these elements and the careful attention to proportions and the well treated roof lines that make this house successful in the attempt to express personality. The lattice effect in the opens of the terrace and at the windows and the long French windows themselves do much to overcome any tendency toward plainness without creating any of the effect described as "gingerbready."

With such well-handled exterior design we need not be surprised to find an interior which has been treated with equal skill. The plan provides for five rooms and bath. These are a living room, dining room, kitchen and two bedrooms. The living room, at the front, is entered directly from the porch and ranged back of it are the dining room and kitchen.

At the other side of the house are the two bedrooms both of a size to meet all practical needs and provide ample wall space for necessary furnishings. The bathroom is placed conveniently between them and a small hallway gives access to this portion of the house from the dining room. This hall also contains an entrance to the basement stairs.

The kitchen is of the small compact type with built-in equipment arranged to make the most complete use of every inch of space and reduce the labor of housework to a minimum. Connecting with it is a large pantry which will be appreciated as a storage place for household supplies, and as a place to install a refrigerator in such a way that it may be laced from the back porch.

Compactness is a conspicuous feature of the whole arrangement in accordance with modern ideas and requirements which demand a maximum of utility with a minimum of building expense and housework. It is the same demand which has created the modern kitchenette apartment, the demand growing out of the increased cost of real estate and building, the lack of servants and the new appreciation of the waste of too much time devoted to caring for little-used rooms.

**Slate Found to Have Many Desirable Uses**  
Thresholds, door and window sills of slate are most appropriate and enduring. No other material is more beautiful, safe, impressive and inexpensive for stair steps, risers, landings, wainscoting, coping, baseboards and plinths than slate. The use of slate on stairs will avert many a fall. Inside window sills of slate are not affected by moisture from flower stands or vases.

**Colors Blended for Roof**  
Shingles may be dipped in several shades of red, green, gray or other colors, and may be laid without any suggestion of a fixed design, producing beautiful results.