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CRETE'S CULTURE and LEGENDS



View of Candia, One of the Chief Ports of Crete.

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

The severe earthquake which visited Crete recently was shaking at the literal foundation stones of European culture, for it was in that island across the mouth of the Aegean sea, rather than in Greece proper, that the earliest non-Asiatic and non-African civilization had its beginnings.

The present generation has witnessed remarkable discoveries in Mesopotamia and in Egypt, but neither Nippur nor Abydos disclosed a world so entirely new and unexpected as that which has been revealed by the work at Troy, Mycenae and Thyras, and in Crete.

For the historian of the middle of the Nineteenth century Greek history began with the First Olympiad, in 776 B. C. Before that the story of the return of the Herakleids and the Dorian conquest of the men of the Bronze age might very probably embody, in a fanciful form, a genuine historical fact; the Homeric poems were to be treated with respect, not as accounts of their supreme poetical merit, but as possibly representing a credible tradition, though, of course, their pictures of advanced civilization were more or less imaginative projections upon the past of the culture of the writer's own period or periods. Beyond that lay the great waste land of legend, in which gods and goddesses roamed and enacted their romances among "Gorgons and Hydras and Chimeras dire."

The position of Crete—a half-way house between three continents, flanked by the great Libyan promontory, and linked by smaller island stepping-stones to the Peloponnese and the mainland of Anatolia—marks it out as designed by nature to be a center of development in the culture of the early Aegean race, and in point of fact ancient traditions unanimously pointed to the great island as being the birthplace of Greek civilization.

It was the surprising claim of the Cretans to possess the burial place of the supreme God of Hellas which first attached to them the unenviable reputation for falsehood which clung to them throughout the classical period, and was crystallized by Callimachus in the form adopted by St. Paul in the Epistle to Titus—"The Cretans are always liars."

Minos and the Minotaur.
It is round Minos, the son of Zeus and Europa, that the bulk of the Cretan legends gather. The Minos who is most familiar to us in Greek story is not so much the lawgiver and priest of God as the great sea-king and tyrant, the overlord of the Aegean, whose vengeance was defeated by the bravery of the Athenian hero, Theseus. From this point of view, Minos was the first of men who recognized the importance of sea-power.

But the great king was by no means so fortunate in his domestic relationships as in his foreign adventures. The domestic skeleton in his case was the composite monster, the Minotaur, half-man, half-bull, fabled to have been the fruit of a monstrous passion on the part of the king's wife, Pasipha. This monster was kept shut up within a vast and intricate building called the Labyrinth, contrived by Minos by his renowned artificer, Daedalus. Further, when his own son, Androgeos, had gone to Athens to contend in the Panathenaeic games and overcome all the other Greeks in the sports, he fell a victim to the suspicion of Aegeus, the king of Athens, who caused him to be slain, either by wlaying him on the road to Thebes or by sending him against the Marathonian bull.

In his sorrow and righteous anger, Minos raised a great fleet and levied war upon Athens; and, having wasted Attica with fire and sword, he at length reduced the land to such straits that King Aegeus and his Athenians were glad to submit to the hard terms which were asked of them. The demand of Minos was that every

ninth year Athens should send him as tribute seven youths and seven maidens. These were selected by lot, or according to another version of the legend, chosen by Minos himself, and on their arrival in Crete were cast into the Labyrinth, to become the prey of the monstrous Minotaur.

This lasted until Theseus, unacknowledged son of the Athenian king, offered himself as one of the youths; slew the monster, and took his companions safely back home.

Between the Greece of such legends and the Greece of the earliest historic period there has always been a great gulf of darkness.

Most of these traditions clustered round Knossos, the famous capital of Minos, where once stood the Labyrinth, and near to which was Mount Juktas, the traditional burying place of Zeus.

Dr. A. J. Evans, the chief of Cretan explorers, discovered the site of the Great Palace of Minos, at Knossos, near modern Candia, and has uncovered it to the world. The palace is an enormous building, rivaling in size and magnificence the greatest palaces of ancient days.

But the discovery which will doubtless prove in the end to be of greater importance than any other, though as yet the main part of its value is latent, was that of large numbers of clay tablets incised with inscriptions in the unknown script of the Minoans. Over a thousand have been collected from various deposits in the palace. Of these deposits, one contained tablets written in hieroglyphic; but the rest were in the linear script, "a highly developed form, with regular divisions between the words and for elegance scarcely surpassed by any later form of writing."

The Minoan Tablets.
The tablets vary in shape and size, some being flat, elongated bars from two to seven and a half inches in length, while others are square, ranging up to small octavo. Some of them, along with the linear writing, supply illustrations of the objects to which the inscriptions refer. There are human figures, chariots and horses, cuirasses and axes, houses and barns, and ingots followed by a balance, and accompanied by numerals which probably indicate their value in Minoan talents. It looks as though these were documents referring to the royal arsenals and treasuries.

The tablets had been stored in coffers of wood, clay, or gypsum. The wooden coffers had perished in the great conflagration which destroyed the palace, and only their charred fragments remained; but the destroying fire had probably contributed to the preservation of the precious writings within by baking more thoroughly the clay of which they were composed.

As yet, in spite of all efforts, it has not proved possible to decipher the inscriptions, for there has so far been no such good fortune as the discovery of a bilingual inscription to do for Minoan what the Rosetta stone did for Egyptian hieroglyphics. But it is not beyond the bounds of probability that there may yet come to light some treaty between Crete and Egypt which may put the key into the eager searcher's hands.

Even as it is, the discovery of these tablets has altered the whole conception of the relative ages of the various early beginnings of writing in the eastern Mediterranean area. The Hellenic script is seen to have been in all likelihood no late-born child of the Phoenician, but to have had an ancestor of its own race.

It is not till some five centuries later than the date of the Minoan script, that we find the first dated examples of Phoenician writing. The old Cretan tradition that the Phoenicians did not invent the letters of the alphabet, but only changed those already existing, is thus amply justified, for this seems to have been precisely what they did.

The Kitchen Cabinet

(© 1926, Western Newspaper Union.)

Softly the evening came. The sun from the western horizon Like a magician extended his golden wand o'er the landscape. Twinkling vapors arose, and sky and water and forest Seemed all on fire at the touch, and melted and mingled together. —Evangeline.

DISHES WITH CURRY

Curry is a flavor that when it is liked is enjoyed very much and when it is not, or not well prepared, "it is horrid." Always cook curry with the ingredients of the dish when possible, not add it as a seasoning at the last.

In the Orient there are over forty ways of preparing this condiment, and only there do they serve it in perfection. Curry is not always blended alike; different places prepare different powders. It is like mince meat and fruit cake, and mother's pickles; we like the kind we are accustomed to use.

Chicken Curry.—Cut up a plump young bird and fry brown in olive oil. Remove from the frying pan and place in the oven. Mix two tablespoonfuls each of flour and curry powder, then add gradually one cupful of any well-seasoned stock. Fry two sliced onions in hot fat, add the prepared stock, cook five minutes, then turn in the chicken. Cover and simmer fifteen minutes. Serve hot with boiled seasoned rice. If the sauce seems too thick add more stock.

Curry Sauce.—Simmer two tablespoonfuls of butter, one large onion finely minced, then add one tart apple chopped, cooked three minutes, add one-half cupful of highly seasoned stock and cook gently for five minutes; add another half cupful of stock and one cupful of milk into which a dessert spoonful of curry has been stirred; let all boil up once, then press through a sieve, return to the fire and thicken with a tablespoonful of flour and one of butter for every cupful of the liquid. Stir until it thickens and season well before serving. This makes a mild curry sauce, and a good one to practice on.

SEASONABLE GOOD THINGS
The appropriate sauce to serve with fish, flesh or fowl, is very important. One or two on hand to serve with the various dishes will add variety.

Flemish Sauce (for Beef or Veal).—Cook one cupful of finely-cut carrot until tender; drain and reserve one-fourth cupful of the carrot water. Melt two tablespoonfuls of butter, add the carrot, one tablespoonful of mixed pickle, one-half teaspoonful of finely-minced parsley, one tablespoonful of grated horseradish, and salt and pepper to taste. Season with a dash of Worcestershire sauce.

Shrimp Sauce (for Fish).—Measure one-third of a cupful of butter and melt half of it; add three tablespoonfuls of flour and cook until smooth and well-blended; then add one pint of boiling water and cook until slightly thickened; when smooth add the remainder of the butter and stir until all is absorbed. Add one cupful of shrimps, two teaspoonfuls of lemon juice, one-half teaspoonful of salt, a few dashes of cayenne. Just before taking from the fire add a teaspoonful of kitchen bouquet.

Orange Whip.—Soak two tablespoonfuls of gelatin in one-half cupful of water for five minutes, add one cupful of boiling water, one-half cupful of sugar, and stir until all is dissolved. Add one and three-fourths cupfuls of orange juice, one-fourth cupful of lemon juice, strain and cool when it begins to thicken, then beat until foamy; fold in the stiffly beaten whites of two eggs and heap lightly in orange shells placed in sherbet glasses. Garnish with a carefully peeled section of orange.

Amber Soup.—Brown three pounds of the shin of beef cut into small pieces, in the marrow from the bone. Add the bone with one-fourth of a pound of ham to three quarts of cold water. Bring to the simmering point and simmer for three hours. Now add a fowl cut into pieces, a stalk of celery, a sprig of parsley, three cloves and half a dozen peppercorns—the vegetables browned in fat. Cook until the chicken is tender, remove the fowl and strain. Cool, remove the fat, stir into the stock three fresh crushed egg shells, let boil two minutes, skim, strain and serve.

Nellie Maxwell

Weevil Harmful to Clover Crop

Effective Control Afforded by Fungous Disease Which Attacks It.

(Prepared by the United States Department of Agriculture.)

The clover leaf weevil sometimes does considerable damage to the clover crop, but seldom causes total crop failure because of the rather effective control afforded by a fungous disease which attacks it in the larval or grub stage, says the United States Department of Agriculture. The damage is most severe in backward seasons.

Indication of Pest.

The presence of the pest is indicated by a ragged appearance of clover and alfalfa plants, when the dirty greenish wormlike or larval stage of the insect may be found around the base of the plants, according to Farmers' Bulletin 1484-F, "The Clover Leaf Weevil and Its Control."

The principal food plants of the clover leaf weevil seem to be red clover, alfalfa, and white clover. All the other varieties of clover are also eaten, including alsike and occasional sweet clover, and some varieties of beans. The beetles have been recorded as feeding also on timothy, green wheat leaves, burdock, soy beans, various flowers, and even leaves of corn.

Effective Control.

In view of the effective control over this pest given by the fungous disease, it is seldom necessary or practical to apply direct control measures against this insect alone. However, by spraying the crop with a mixture or arsenate of lead at the strength of two pounds of the powder to 50 gallons of water, including one pound of laundry soap as a sticker, the mixture being applied at the rate of 100 gallons to the acre, a kill of 95 per cent of the larvae has been obtained under the usual seasonal rainy weather condition.

The bulletin contains considerable information relative to the pest, its distribution, injury to crops, and control. A copy of the publication may be obtained free, as long as the supply lasts, from the United States Department of Agriculture, Washington, D. C.

Methods of Controlling Granary Weevil Given

The granary weevil, known for centuries as a pest of stored grain, may be killed when exposed for a few hours to a temperature of 155 degrees Fahrenheit. Although the weevil is very resistant to low temperatures, if the infested grain is sufficiently chilled by running from one bin to another, it can be protected from weevil attack, says the United States Department of Agriculture in a new department bulletin No. 1393-D, "The Granary Weevil."

The granary weevil is sometimes confused with the rice weevil, a much more destructive pest, but unlike the latter in that it possesses only rudimentary wings. It is thought to have originated either in Asia or the Mediterranean region. This pest does not appear to thrive in tropical and semi-tropical climates. Because of its habit of breeding in grains of all kinds, it has been carried by com-

OUTLINE PRACTICAL METHOD FOR SUMMER BLANCHING OF CELERY

Inch Planks Made Use of to Exclude Light.

Early planted celery will be developed to the point where it is ready to bleach by the middle to the latter part of August. Because it is proper to bank up the plants with soil in late October many folks make the mistake of trying to blanch the plants in the same way when the weather is warm.

Early maturing celery can be blanched by placing inch planks that are 12 to 16 inches wide on edge on either side of the row. The boards can be held in position by tacking a small strip across either end. The boards must be drawn as close together as possible so as to exclude the light. This may leave from two inches to one foot of the tops above the planks.

Some growers use 12-inch strips of roofing that are stood on edge on either side of the row and that are held together at the top by pieces of No. 12 and 14 wire, that have been fashioned somewhat like a hairpin.

Folks that have only a few plants for early blanching, and who have a few pieces of 4-inch diameter tile can

do the job nicely by setting one section of the tile carefully on end over each plant. Extremely hot weather will sometimes cook the plants within the tile, although this happens but seldom.

It takes about ten days or two weeks to blanch celery after the tile or boards are put in place. For home use with planks ten feet long, as soon as the celery is used at one end of the row the planks may be moved along the row so that a constant supply is available.

Best Weight of Hogs to Hog-Off the Corn Crop

Hogs of any weight may be used in hogging off corn, but best results are secured with the hogs weighing from 70 to 125 pounds. With good mature corn, a daily gain of from 1 1/4 to 1 1/2 pounds can be expected. With an average crop, we figure that an acre of corn will supply sufficient feed for about five pigs of the above weights for a 90-day period, providing that good pasture is available while on corn. Hogs should have access to a pasture which is rich in protein and minerals.

merce to all parts of the civilized world. The weevil apparently is not well equipped to meet present-day methods of handling and protecting grain, with the result that, in the United States at least, it is seemingly becoming of less importance as a pest in grain and certain grain products. Detailed information relative to the granary weevil, its economic history, origin and distribution, life history and habits, nature of injury, and control measures, along with other data is given in the bulletin. 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.

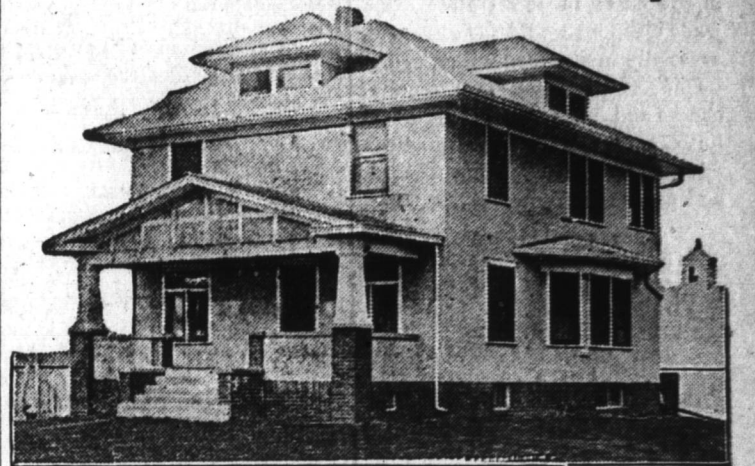
Secretary Jardine Has Arranged Wool Grades

Secretary Jardine of the Department of Agriculture has signed an official order establishing standards of the United States for grades of wool and wool top to become effective July 1, 1926.

The standards replace those for grades of wool which were established by the secretary May 18, 1923, as effective July 1, 1923, the changes being a subdivision of several of the grades to increase the number in the series from seven to twelve, and the addition of numerals with the American terminology in designating the grades.

The official standards of the United States for grades of wool are based on diameter of fiber, ranging from 36's to 80's. The superseded standards were also based on diameter of fiber. In the practical forms of the present standards and the superseded standards, the corresponding samples are: 64's, Fine; 58's, 1/2 Blood; 56's, 1/2 Blood; 48's, 1/4 Blood; 46's, Low 1/4 Blood; 44's, Common; 36's, Braid.

Extra Lavatories and Sleeping Porch Add to Effective Space



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.

In spite of the modern tendency to build smaller houses with fewer rooms, there are yet many people who desire a more roomy house and many others whose requirements are not met by the so-called small house of the present-day type. For such families it may be difficult to find plans which will meet the requirements and at the same time offer the convenience and improvements which are part of every well-planned house today.

It may therefore be appreciated if an occasional home of large proportions is offered as a suggestion for the prospective home builder and the house which is illustrated here is of this type. In addition to six rooms of the usual sort it offers a first-floor washroom, a large pantry, extra lavatories and a large sleeping porch which gives it the same effectiveness as an even larger dwelling.

The exterior is simple but attractive. It is finished in stucco, above the brick foundation. Either lap siding or shingle could be used equally well in place of the stucco, if desired, or masonry construction would be entirely appropriate. The design follows the accepted lines for what is some-

times called the square type of house, though the plan, while rectangular, is really considerably deeper than it is wide.

There is a broad porch clear across the front of the house with a central entrance into the living room. This room also extends across the entire front. It is a large room, 23 1/2 feet by 11 feet wide, with a big fireplace and built-in bookcases at one end. From it doorways open into a stair hall and the dining room. The latter is also a large room with a big bay at the side. It connects directly with the kitchen and with the washroom at the rear.

The kitchen is placed directly back of the stair hall and it, too, has a door into the washroom. Off of it there is a large pantry with a place for the refrigerator and many built-in shelves to care for the supplies. The washroom is equipped with built-in tubs and off of it there is a convenient lavatory. The rear entrance admits one to this room.

Above the stairs there are two bedrooms at the front, over the big living room, and a third bedroom back of one of these. The two adjacent bedrooms are provided with unusually large closets while the closet in the other bedroom is somewhat smaller. Just back of the stairs is the bathroom and adjoining it an extra lavatory which will be a great convenience to a fam-

ily of the size which would occupy such a house. At the extreme rear of the second floor is the sleeping porch. Like the living room on the first floor, this porch extends across the entire width of the house and is almost the same size. It is almost completely enclosed with windows on three sides and could easily be partitioned off to form two separate sleeping apartments. In this way it will add greatly to the sleeping accommodations and the extra lavatory will provide the necessary extra conveniences.

Living Room Used More Now Than Decade Ago

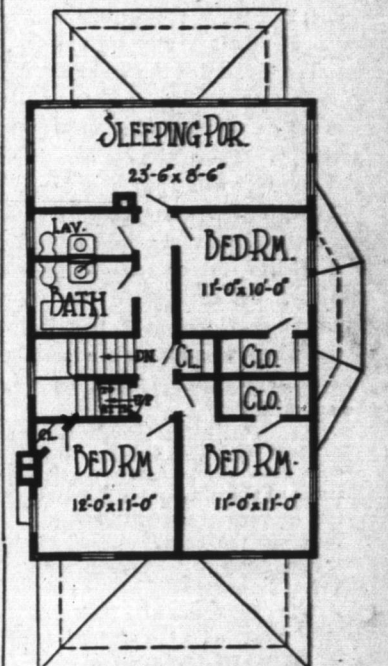
It was formerly customary to decorate a living room, or parlor, as it was known before people used their most attractive room for living purposes, with a suite consisting of a sofa and chairs, with accessories in identically the same style; but now an assortment of appropriate pieces may be used. By this we mean pieces which may not be identical but which possess harmonizing characteristics.

For instance, in a room composed primarily of French pieces, one may use high wing chairs with cabriole legs, or other chairs the legs of which carry out the general idea of the French pieces. Naturally, the fabrics used in covering the furniture can also tie them together in a harmonious ensemble.

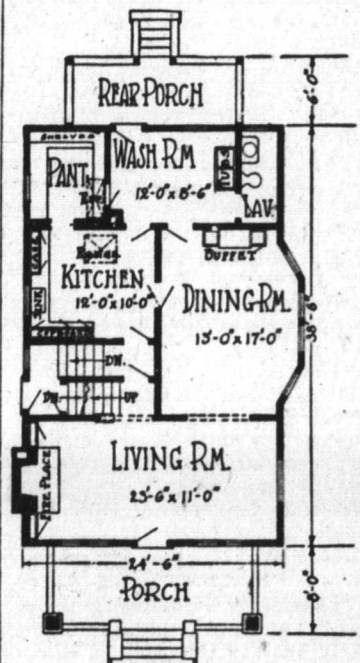
Furthermore, there is a great similarity of characteristics in the furniture of various countries covering the same period of time, because the cabinet makers of former days, when particular styles were in vogue, borrowed ideas from each other. You will therefore find it possible to use old pieces without destroying the delightful French atmosphere.

A living room can be charmingly done by anyone of good taste, because the main purpose of the living room, as its name implies, is to use it; to make it beautiful as well as necessary, because nothing is so conducive to happiness as surroundings that please. After picking a sofa of attractive design and a comfortable chair or two, according to the size of the room, a high back chair or wing chair of good proportions is interesting to break the monotony of line.

By no means should the small incidental furnishings be thought of, such as end tables, coffee tables, lamps, etc., before the larger things are placed. When the selection of furniture is made according to pattern then one can pick out suitable coverings.



Second Floor Plan.



First Floor Plan.