

THE ALAMANCE GLEANER

VOL. LII.

GRAHAM, N. C., THURSDAY, JUNE 24, 1926.

NO. 20.

Town Names in America

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

HICKSVILLE, a suburb of New York on Long Island, was recently the scene of a bitter battle. Words and ballots were the weapons. The antagonists were a group of citizens who wanted to change the name of Hicksville.

Hicksville, they complained, sounded too farmerish for a suburb of New York. The defenders stood loyally by the name of Hicksville and the honorable memory of Hicks for whom the town was named. They won at the ballot box by a big margin.

Town names resist the melting pot. Of the 52,000 towns of the United States large enough to have post offices, relatively few like Unlontown, Penn., Flagstaff and Old Glory, Arizona, and Tincup, Colo., have clear American titles. Some which seem to have American flavor like Yankton, S. D., and Rockaway, N. Y., are really rough adaptations from the Indian. The Sioux called the place Ihanktonwan meaning "end village." Rockaway was once Rockawacka.

All of Europe's peoples have helped populate the United States. By the second generation, at least, most of the colonizers or immigrants have become Americans. Italian railroad laborers have taken the surnames of their Irish foremen. Germans and Scandinavians have Anglicized their names. But the record of invasion by the nations of Europe is forever engraved on America with town names.

Lancaster County, Pennsylvania, serves as a good example. This county is the rallying center of Pennsylvania Dutch, but look at the variety of races that have settled it as revealed by the town names. Lancaster is English, of course. So are Cambridge and Little Britain. The bulk of names are probably Dutch, notably Florin, New Holland, and Bowmanville (Baughman originally).

But Dutch must be made to include German for there can be found Mannheim, from the city on the Rhine; Lutz, from a barony now in Czechoslovakia, and Strasburg, an American echo of the Alsatian city. In Lancaster county there is much more of Great Britain than in English. The Welsh are represented by Penryn, the Scotch with Gordonville and Bartville. McSparran may be Scotch but it sounds Irish. Lapark is probably French. Pequen is a Shawnee word for "ashes." American and America only could contribute Union Grove.

Harpur's Classical Names.

An outside observer unacquainted with American history might suspect that the North American continent had been overrun in turn by Egyptians, the Phoenicians, the Chinese, the Legions of Julius Caesar, the Armenians, the Portuguese and the Greeks. There are 7 American Calros, 1 Thebes, and 13 Alexandrias, 13 Carthages, 22 Cantons, 6 Pekins, 1 Koran, 18 Atheneses, and 10 Corinths, 14 Romes, 6 Syracusees, 4 Ithacas, 6 Philadelphiaes and 27 Troys to prove that not in vain did Homer smite his "blooming lute."

America's heritage of ancient history is due partly to the classical point of view in colonial day education and partly to Robert Harpur. His name will not be found in the history books. He was merely a clerk in the land commissioners' office in New York city. One day he did a little piece of work which has marked the United States more indelibly than lifetime accomplishments of leaders in his generation. Harpur was told, it is said, to give names to a lot of divisions on the map which had previously been numbered. His imaginative powers were not of the best, it seems, so he placed a dictionary of classical names on his desk, selecting titles as the need arose. Thus Harpur, clerk, stood godfather to Syracuse, Utica, Troy, Ithaca, Rome, Ilion, Palmyra and other towns of the new state of New York.

Many of the names which the colonists themselves brought from their home cities in England stride across the country as if each state were a stepping-stone for the next. Plymouth and Dover miss but one state each in their coast-to-coast tramp. Milford, London, Richmond, Clinton, Camden, Chester, Manchester and Kingston show the footprint of the pioneer marching west.

Spanish Names. The sites and the limits of American invasion by European peoples are shown by town names almost as clearly as a tide marks its deepest reach on the shore. In southern California

the mellifluous Spanish names are everywhere met with. As a traveler goes north they become fewer and fewer. Above San Francisco, Spanish names are more likely to be found labelling mountains, counties and the like. Probably the last outpost is Cape Blanco, Oregon. Spanish names do not penetrate Nevada and neither did the Spaniard. But along the trail of Coronado the Spaniard traveled. There is a big wedge of Spanish names forced into Colorado, which is itself Spanish.

The Iroquois Indians affected American nomenclature in a curious way. Not only did they leave their tribe names on the map—Mohawk, Onondaga, Oneida, Seneca, and Cayuga—but they kept French names erased from the border from Maine to Michigan. History tells that the French were forced by the warring Iroquois to go by the Ottawa river to the upper Great Lakes to get into the Mississippi valley. Place names bear out the French predicament. After Detroit French names are common; Presque Isle, Charlevoix, Sault Sainte Marie in Michigan; Prairie du Chien, La Crosse, Eau Claire, in Wisconsin; Duluth, Lac qui Parle, Roseau, Cloquet, and Faribault, in Minnesota. French names taper off toward the west as did French penetration. There are Bottineau, North Dakota, and Pierre, South Dakota, and finally Laramie, Wyoming, for the French fur trader Jacques Laramie.

George Washington mistook the name Illinois for French when he first heard it. The name of the Indian tribe sounded to him like "Le Notr" so he supposed that the French called the country "Black Island." The fertile black soil of Illinois' corn belt, however, serves to justify Washington's error.

French in Louisiana.

The long control of Louisiana by France has left the state with a large heritage of French names: New Orleans, Lake Pontchartrain, Lafourche, Baton Rouge, Vacherie and Allemands. Allemand is the French word for Germans but we need not suppose that it served to label a colony of Germans down in Louisiana because it also means "stranger." New Orleans is said to have the only Main street in the United States which does not have a common adjective for an ancestor. Main street, New Orleans, is of royal blood. It was named in honor of the duke of the French province Maine but in the rough and tumble of time lost its distinguishing "e."

Not all of the Spanish names in Florida first saw the light of day in offices of American realtors. Some are genuine. One of the guaranteed A-No. 1 antique Spanish names sounds most American. Key West is the tip of Florida. What, one wonders, can it be west of? The Spanish called it Cayo Hueso meaning "bone reef." The English mispronounced it into Key West.

One of the most impressive name records of colonization in America is to be found in the Shenandoah valley of Virginia. The English were first to cross the Blue Ridge into this fertile 450-mile upland valley. They selected the most important sites which have become chief towns—Winchester, New Market, Harrisonburg and Staunton. But the Shenandoah was largely settled by Scotch-Irish and Pennsylvania Dutch migrating from Pennsylvania. The Dutch were strictly farmers so the next largest towns bear Scotch or Irish names—Buchanan, Edinburg, Ivanhoe and Marmion, and Maggie, McGaheyville, Irish Creek and Burke. Detrick, Swoope, Lantz Mills and Hepners.

In Kinderhook, Greene county, Virginia, there is bond with the Dutch potrooms who lost the colony of New York to the English but never surrendered Brooklyn, Sandy Hook, Spuyten Duyvil, Bronx, Yonkers, Hoboken, Peekskill, Hell Gate and Kinderhook itself.

In Swedesboro, N. J., there is the only name record of the early attempt of Swedish colonization in America. Scandinavians have been much more successful in later years out in Minnesota and the Dakotas. Names give evidence: Viking, Upsala, Ibsen, Erdahl, Svea, Wedgahl and Bronson in Minnesota; Langedahl, Oscar, Arndt, Foxholm, Aasen, Bergen, Numedahl, Svold, Larson and Linstad in North Dakota.

The Kitchen Cabinet

(© 1926, Western Newspaper Union.)

It is good to do battle, to suffer, to be thrown overboard and left to save ourselves. What we lose in comfort we gain in energy, and energy is the most precious of man's weapons.—Charles Wagner.

SEASONABLE FOODS

A refreshing ice is always a welcome addition to the luncheon, dinner or supper menu.

Orange Ice.—Put a pint of cold water and one and one-half cups of sugar into a saucepan. Squeeze enough oranges to make a large cupful of juice. Add one of the squeezed oranges to the sugar and water and cook gently five minutes. Cool, remove the orange, add the juice and one-fourth cupful of lemon juice. Freeze.

Green Salad.—Take one and one-half cups of green peas cooked, the same of fresh young cucumbers sliced, and one cupful of thinly sliced young onions. Mix and heap on lettuce, dusting with salt and paprika. Make a dressing of half a cupful of double cream, two tablespoonfuls of vinegar, one tablespoonful of sugar, a half teaspoonful of salt, and a saltspoonful of red pepper. Mix well and pour over the salad to moisten well. Garnish with radishes cut rose fashion and a few sprays of crisp watercress.

Bananas and Green Pepper Salad.—Remove the skins and slice three bananas. Plunge a large, sweet pepper into boiling water and let stand two minutes, rub off the skin and cut into thin shreds and let chill. To four tablespoonfuls of olive oil add two tablespoonfuls of lemon juice and one-fourth teaspoonful of salt. Mix and pour over the banana and pepper. Serve on lettuce hearts with meat.

The early green apples make delicious spiced apples. Prepare them without peeling when the apples are green. The Duchess apple is especially good spiced. Drop them, a few at a time, into the spiced vinegar and cook until tender. Cook the sirup until thick and pour over them.

For a well-fed family we are told that before a pound of meat is bought, there should be a quart of milk daily for each child. This may be used in gravies, as puddings with eggs, as well as for cereals and drinks.

Inviting Dishes.

An excellent sauce for fish is: **Lemon Catsup.**—Mix a tablespoonful of grated horseradish with the grated rind of four lemons, add three teaspoonfuls of salt, the juice of the lemons, two tablespoonfuls each of celery and mustard seed, four cloves and a dash of red pepper. Boil thirty minutes and put away for six weeks before using.

Green Corn and Green Pepper.—Cut the corn from four ears of corn, put into a frying pan with a tablespoonful of butter, add a chopped green pepper, season with salt and pepper, add more butter as needed and cook twenty minutes, stirring often to keep from burning.

Cassole.—This is a famous French dish which is both historical and appetizing. Soak over night one quart of lima beans; in the morning bring to the boiling point, add salt, and cook until tender. Place in a casserole two cups of cold cooked chicken, or duck; add the beans and onion, half a cupful of strained tomato, a quart of hot broth and a teaspoonful of kitchen bouquet. Bake one hour, uncover; sprinkle with minced parsley, brown and serve.

Scotch Short Bread or Royal Fans.—Mix and sift together two cups of flour and one-half cupful of brown sugar. Hash three-fourths of a cupful of butter and work it into the flour mixture with the tips of the fingers. Roll one-fourth of an inch in thickness, cut with a large fluted cutter, brush with egg yolk diluted with water. Bake in a slow oven. To make the royal fans, cut each one in quarters and crease with the dull edge of a knife to represent the folds of a fan.

Ham With Jelly Sauce.—Put a half teaspoonful of butter into a saucepan, and when melted add a small glass of sour apple jelly; season with cayenne and add a cupful of cooked ham cut into neat strips, add one-fourth of a cupful of orange juice and simmer five minutes, then serve.

Orange Banana Cream.—Remove the skin from six bananas, mash to a pulp with a fork, adding two cupfuls of orange juice gradually. When the mixture is smooth, fold in four tablespoonfuls of thick cream. Chill and serve.

Nettie Maxwell

Milk Standards Are Set Right

Promulgated for Guidance of Officials in Enforcing Pure Food Act.

(Prepared by the United States Department of Agriculture.)

The secretary of agriculture has promulgated, for the guidance of officials in the enforcement of the federal food and drugs act, revised and amended definitions and standards for milk and its products adopted by the food standard committee. This committee is composed of three representatives each of the Association of American Dairy, Food and Drug Officials, of the Association of Official Agricultural Chemists, and of the United States Department of Agriculture.

The revised standards and definitions include milk, pasteurized milk, homogenized milk, skimmed milk, buttermilk, goat's milk, evaporated milk, sweetened condensed milk, evaporated skimmed milk, dried milk and dried skimmed milk. The text of the standards and definitions recommended by the committee is as follows:

Text of Standards.

1. Milk.—Milk is the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and five days after calving, or such longer period as may be necessary to render the milk practically colostrum free.

2. Pasteurized Milk.—Pasteurized milk is milk that has been subjected to a temperature not lower than 145 degrees Fahrenheit for not less than thirty minutes, after which it is promptly cooled to 50 degrees Fahrenheit, or lower.

3. Homogenized Milk.—Homogenized milk is milk that has been mechanically treated in such a manner as to alter its physical properties with particular reference to the condition and appearance of the fat globules.

4. Skimmed Milk.—Skimmed milk is milk from which substantially all of the milk fat has been removed.

5. Buttermilk.—Buttermilk is the product that remains when fat is removed from milk or cream, sweet or sour, in the process of churning. It contains not less than eight and five-tenths per cent (8.5%) of milk solids not fat.

6. Goat's Milk, Ewe's Milk, Etc.—Goat's milk, ewe's milk, etc., are the fresh, clean lacteal secretions, free from colostrum, obtained by the complete milking of healthy animals other than cows, properly fed and kept, and conform in name to the species of animal from which they are obtained.

7. Evaporated Milk.—Evaporated milk is the product resulting from the evaporating of a considerable portion of the water from milk, or from milk with adjustment, if necessary, of the ratio of fat to nonfat solids by the addition or by the abstraction of cream. It contains not less than seven and eight-tenths per cent (7.8%) of milk fat, nor less than twenty-five

and five-tenths per cent (25.5%) of total solids; provided, however, that the sum of the percentages of milk fat and total milk solids be not less than thirty-three and seven-tenths (33.7%).

Condensed Milk.

8. Sweetened Condensed Milk.—Sweetened condensed milk is the product resulting from the evaporation of a considerable portion of the water from the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and ten days after calving, to which sugar (sucrose) has been added. It contains not less than twenty-eight per cent (28%) of total milk solids, and not less than eight per cent (8%) of milk fat.

9. Evaporated Skimmed Milk.—Evaporated skimmed milk is the product resulting from the evaporation of a considerable portion of the water from skimmed milk, and contains not less than twenty per cent (20%) of milk solids.

10. Sweetened Condensed Skimmed Milk.—Sweetened condensed skimmed milk is the product resulting from the evaporation of a considerable portion of the water from skimmed milk to which sugar (sucrose) has been added. It contains not less than twenty-four per cent (24%) of milk solids.

11. Dried Milk.—Dried milk is the product resulting from the removal of water from milk, and contains not less than twenty-six per cent (26%) of milk fat, and not more than five per cent (5%) of moisture.

12. Dried Skimmed Milk.—Dried skim milk is the product resulting from the removal of water from skimmed milk, and contains not more than five per cent (5%) of moisture.

Leave Foal in Barn

It is a better plan to leave the foal at the barn when the mare goes to work in the field, rather than allowing the foal to follow the mare. Both will soon become accustomed to the separation and less trouble results from this method. If possible, the mare should be brought back to allow the foal to suckle once during the forenoon, and again during the afternoon for two or three weeks. By leaving the foal at the barn there is less interference with field work, less risk of injury, and the foal usually grows faster.

How to Thin Fruit

The best way to get the fruit thinned properly is to take your boys or the hired men out to the orchard, show them how to do the job and then go back to the house. It is awfully hard for the owner to take off all of the fruit that ought to come off and to continue to do so until the task is finished. If you stay on the job, there is great danger that you will change your mind and leave more fruit on the trees than they can possibly mature properly.

AIR TREATMENT FOR INFLATING UDDERS BEEN FOUND SUCCESSFUL

Simple Method for Preventing Milk Fever.

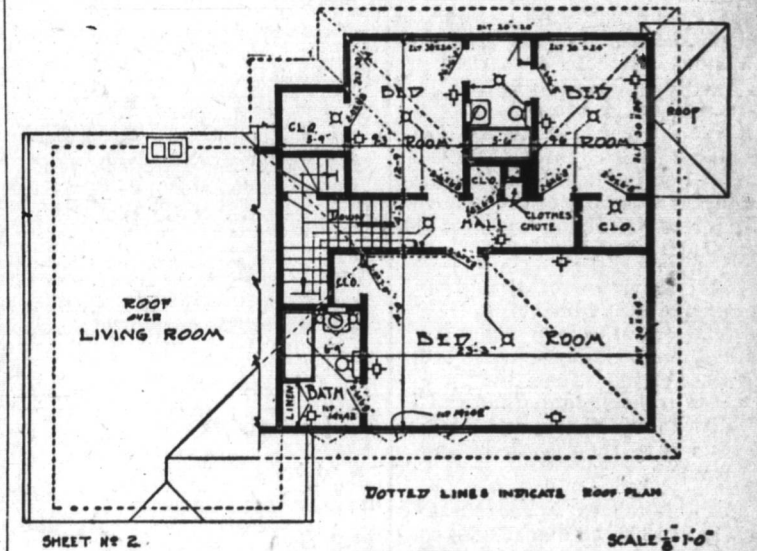
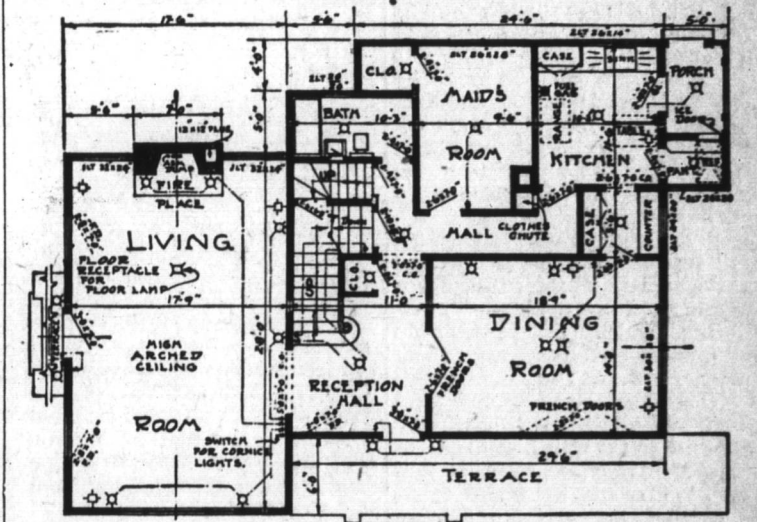
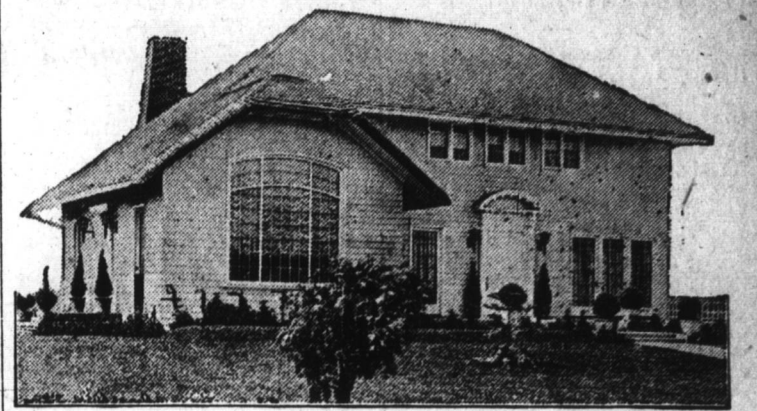
(Prepared by the United States Department of Agriculture.)

Though most dairymen are familiar with the successful air treatment for inflating udders of dairy cows to prevent fatal consequence from milk fever, a simple method for preventing the disease is not so well known. This malady chiefly affects well-nourished, fleshy, heavy-milking cows and generally follows closely the act of calving.

A preventive treatment suggested by the bureau of animal industry, United States Department of Agriculture, consists in allowing a susceptible cow to retain in the udder for 24 hours after calving all the milk except the small quantity required by the calf. The milk should be taken if possible from each quarter. Distention of the udder by the retained milk naturally follows, as in the air treatment, and acts as a preventive against milk fever. In the Island of Jersey and at the Biltmore farms, North Carolina, where this practice is common, the number of milk-fever cases has greatly decreased.

Sanitary conditions also should be looked after, such as a supply of pure air and clean stabling, with plenty of clear, cool water and laxative feeds, such as grasses and roots. The

"Under Your Own Roof" No Empty Phrase to Builder of This Home



By WILLIAM 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.

The full meaning of the phrase "under your own roof" should be realized by the fortunate family which builds a home like that illustrated, for the predominating roof of this home seems to hover over it protectively, bringing to it a unity which is responsible for much of the charm of its exterior. This unity is still further carried out in the use of shingles for both side walls and roof, though monotony is avoided by the thatched effect of the roof shingles.

The simple but solid chimney at the far end of the living room wing is well in keeping with the simplicity of the whole exterior and the small paned windows add a touch that goes far toward avoiding any suggestion of heaviness. Both the side entrance, into the living room, and the front entrance into the reception hall are approached by terraced porches of concrete with brick trim.

The interior offers seven commodious rooms and three baths. Of these the living room with its high arched ceiling and ample proportions is easily the dominating feature. The arched window at the front is designed to conform to the arch of the ceiling and the lighting is of the indirect type through lights concealed behind a moulding near the ceiling.

Then there is the big dining room with a flood of light from the French doors at both front and side. From it the kitchen is reached through a separating pantryway. The kitchen, while small, is designed to serve as a complete and convenient workroom. It is provided with a large storage pantry in which the refrigerator is placed with provision for icing from the rear porch.

Adjoining the kitchen there is a maid's room and first-floor bath, opening off a hallway which connects with the reception hall. Close by the kitchen

door is a clothes chute which also has an opening on the second floor. There are two approaches to the stairway, one from the reception hall and another from an intermediate landing. Beneath is the basement stair.

The area of the second floor is smaller than that of the first because of the high ceiling of the living room. Here there is provided one very large, well-arranged bedroom and two smaller ones. This large bedroom extends across the whole width of the house, except the living-room portion, and is provided with a private bath and a large closet. There is a hall closet for the service of the entire second floor and linen closets in each of the second-floor bedrooms.

The second bathroom is placed between the two smaller bedrooms connecting with both. Each of the bedrooms has a large closet which adds greatly to its convenience and the amount of accommodation which it offers. In fact, the careful planning of these smaller rooms has greatly heightened their convenience.

Hanging Garage Doors Is an Important Job

One of the greatest sources of annoyance to private garage owners usually is the way the doors are hung.

The best doors can be purchased, but if they are not hung correctly trouble with them is sure to develop. In a few months, when the building has settled, the doors will warp and sag and the owner will find that they are hard to open and close with ease.

Doors should be fitted without cracks to let in the drafts and the rain and snow and should, when opened, stay open and not swing back just when one is backing his automobile out.

Probably the best method to insure proper working doors is the overhead track system. If one does not want this expense get extra-long hinges, two feet anyway and longer if possible, which will distribute the weight of the door evenly and do not allow much sagging. The ordinary type of hinge will not do for a garage.