



FOOD ADULTERATIONS—WATERFOWLS.

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In these days of so much talk about pure foods, and with the protective legislation by Congress on the subject, the bulletin of the Bureau of Chemistry, Department of Agriculture, on "Some Forms of Food Adulterations and Simple Methods for Their Detection" is very timely.

Since the middle of the last century the subject of food adulteration has attracted a constantly increasing amount of attention. In this country, however, very little was done in this line until about 1880. In 1881 the Division of Chemistry began the study of food adulteration, and since then has given a great deal of time to the subject. Since 1893 the origin and place of manufacture of the foods studied by the Bureau have been carefully noted and special attention also given to imported foods.

In 1883 the first practicable food-inspection law in the United States was

enacted in Massachusetts. Since that time other States have enacted and enforced food laws, until at the present time twenty-five States are seriously attempting to regulate the character and quality of the foods sold in their markets. In three additional States laws relating to the purity of dairy products are enforced, and in several others a beginning has been made.

A WINNING PAIR OF BROWN CHINESE GEESSE.
FIRST PRIZE TOULOUSE GOOSE, Fort Wayne, Ind., Dec., 1905.
GROUP OF BROWN CHINESE GEESSE at St. Louis Exposition.

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Food Regulation Abroad.

Food legislation has received much attention abroad and the more advanced foreign countries have effective food laws and enforce them rigidly. The 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 retail 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 frequently 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 intended 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 "adulterated" to foods to which have been added substances of lower value than the foods themselves with the intention of increasing the weight or volume. This limitation is certainly not justified by the English language nor by the facts, and such a restriction of the term is entirely unwarranted. The word "adulterated" properly describes a food to which any nonconformable foreign substance, not properly constituting a portion of the food, has been added. The fact that the added substance may be at times of a greater commercial value than the food itself has no bearing on the question. Conversely, the word "pure" is properly applicable to foods that are unmixed with any foreign substance. It may be wholesome or unwholesome, but this property is not indicated by this word "pure" or "adulterated." This definition is not, of course, complete. The claim is made by some manu-

facturers that the addition of a preservative to food does not properly constitute adulteration because the preservatives added are of greater commercial value than the foods themselves. Such a claim, however, seems to be nothing but a play upon words. For instance, benzoate of soda has a greater commercial value, weight for weight, than tomatoes, and the claim has been made that for that reason its addition to tomatoes actually increases the expense of the preparation of tomato catsup. As a matter of fact, however, it permits the tomato pulp to be prepared in large quantities and preserved in barrels in a much less expensive way than can be done without its use. It is evident, therefore, that even though the preservative employed is more expensive than the substance to which it is added, the addition is really made for the purpose of cheapening the product. It is not for this

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 number, however, coming from the first named sections. One farm alone during the year just passed marketed 37,000 broiler ducks from its plant. But New England is the home or breeding grounds of the best quality of market geese sold in this country. The most 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 has been largely displaced by the state-ly Embden, Toulouse, African and China species. The Embden and the Toulouse are the result of a union of the efforts of the French and the English. 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 53 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 some 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.

These, with the Embden, the Toulouse and the China geese furnish the high-priced geese for the winter markets. 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 of geese are gathered from as far north as Nova Scotia, down through all the States of the Western part of the coun-



WHITE EMBDEN GEESSE.

try, into New England, where large fattening yards are conducted. These yards are large plants with lots, something like the stock yards of the large cities, only smaller in size. The geese are placed in the enclosures and fed for heavy weight and fine finish to be dressed for market. As many as 10,000 geese are gathered at one or two points in Massachusetts, and fed in this way for the winter markets. It takes several weeks to properly finish them and new supplies are constantly coming in to replace those that are sold off. The profitable demand for geese of this kind extends over a period of from nine to twelve weeks, beginning just before Thanksgiving and ending in January.

No attempt has yet been made in this country for the excessive fattening of geese, such as is carried on in Germany, those so fattened with us being only prepared to a finish for roasting, nor has fattening or feeding for the excessive size of the livers ever gained any consideration here. The majority of all the geese brought into the markets for general consumption are sold and the demand for them

the ordinary beverages and foods used in ordinary consumption, and also simple means of detecting the presence of the foreign matter contained in them. The pamphlet should occupy a prominent place in every household library, and can be obtained upon application to the Division of Publications, Department of Agriculture.

Feeds Fowls Automatically.

A farmer in Oregon, who owns a small poultry farm, has devised a novel method of feeding his chickens during 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. When the owner leaves home in the morning he sets the alarm clock at the hour of feeding the chickens, and by an ingenious arrangement, when the time arrives, the alarm goes off, the connecting wire releases the troughs, and the food is spread before the hungry fowls.

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Whatever you may lack in the way of perfect form of figure, Nature will generously supply for you if you use my treatment, as it vigorously and positively stimulates the development of Nature and makes plump and beautiful the flat and sunken places and creates the most fascinating and beautiful curves. My scientific method must not be confused with the many quick drugs and remedies, or creams, because it has a perfect scientific basis in strict accordance with physiological and anatomical principles. It assures fair, fresh skin, rosy cheeks, beautiful shoulders, an ideal figure, even in the most hopeless cases. I absolutely guarantee satisfaction. My new book containing "Before and After" illustrations, and information how to develop yourself at home will be sent you free and prepaid. Address confidentially, Department 22, THE DELMAR ASSOCIATION, Delmar Building, 24 East 25th St., New York City.

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, largely doing away with the bother of sitting hens and the detail and attention entailed by operating an incubator. The plan is simplicity itself. Experienced incubator operators put in substantial hatching plants solely for the production and immediate disposition of chicks direct to poultry people, both amateur and professional. For the most part the new method possesses 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 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 a time. All report a healthy demand for their living product at remunerative prices.

The Biggest Spider.

Madagascar is the home of the dog spider, the biggest of the spider species, and much larger than the tarantula. The body of the dog spider weighs nearly a pound, and each of its eight legs is about as long and thick as an ordinary lead pencil.

Don't Die That Way

Millions Die Every Year from Mere Ignorance of Nature's Laws of Health

Ask yourself the question: "Is Life Worth Living?" And the answer will be: "It depends on your health." Then why not have good health? If you are sick it is because some simple, natural law of health has been violated.

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