

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.

the subject of food adulteration has attracted a constantly increasing has been made that for that reason amount of attention. In this country, its addition to tomatoes actually inhowever, very little was done in this creases the expense of the preparation line until about 1880. In 1881 the of tomato catsup. As a matter of fact, 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 place of manufacture of the foods studied by the Bureau have been carefully noted and special attention also given to imported foods.

In these days of so much talk about facturers that the addition of a pre-pure foods, and with the protective servative to food does not properly legislation by Congress on the subject, constitute adulteration because the preservatives added are of greater commercial value than the foods themselves. Such a claim, however, seems to be notling but a play upon words. For instance, benzoate of soda has a Since the middle of the last century greater commercial value, weight for pensive 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 In 1883 the first practicable food-inspection law in the United States was ening the product. It is not for this



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

enacted in Massachusetts. Since that | reason that such a substance is prop time other States have enacted and enforced food laws, until at the present time twenty-five States are seri-ously attempting to regulate the character and quality of the foods sold in emphasized too strongly. Adulterated their markets. In three additional foods are not necessarily unwholesome States laws relating to the purity of foods. several others a beginning has been

Food Regulation Abroad.

Food legislation has received much attention abroad and the more advanced foreign countries have effective good laws and enforce them rigidly. . ne subject of the purity of foods is rates now than at any previous time. ne people as a whole are better inmed on the subject than ever before, and there is a constantly increasing mand for definite information. In sponse to a very large number of quiries regarding the matter the bultin of the Bureau of Chemistry has teen 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 it 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 loisoners. 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 the substances ordinarily added to foods, except in the sense that they are harmful. The word "poisoner" signifies a person who intentionally and de liberately administers an article intended to result fatally, or at least very disastrously to health.

a tendency to confuse the minds of by an incorrect use of certain words frequently used in the discussion of the foreign matter contained in them. The pamphlet should occupy a prominent place in every household library, and can be obtained upon apof foods. It is the policy of some manufacturers to limit the word "adulter-ated" to foods to which have been added substances of lower value than the foods themselves with the intenplication to the Division of Publica tions, Department of Agriculture. tion of increasing the weight or vol-ume. This limitation is certainly not justified by the English language nor A farmer in Oregon, who owns a small poultry farm, has devised a novel by the facts, and such a restriction of the term is entirely unwarranted. The method of feeding h's chickens during his absence. In each yard he has erected troughs to hold food for the hens, and these are connected by wire word "adulterated" properly describes 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 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

The Juggling of Words.

During recent years there has been

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 be wholesome or unwholesome, but this property is not indicated by the word "pure" or "adulterated." This definition is not, of course, complete.

Feeds Fowls Automatically.

erly called an adulterant, however, but because it is an added foreign substance and is neither a food nor a condiment. These definitions cannot be

The bulletin published by the Department gives in detail the various kinds of adulterants and additions to



kets.

WHITE EMBDEN GEESE

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, someyards are large plants with lots, somecities, only smaller in size. The geese are placed in the enclosures and fed for heavyweight 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

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this country there are just 2 dozen people troubled with bunions. The torture they suffer is unnecessary, for there is a device that is absolutely guaranteed to remove the pain the moment it is applied. This device is available to try for the mere asking.

We can afford to make this offer because we did it successfully last year in 122,000 cases

and we lost less than 1 per cent of all the goods we shipped through our mail-order department. 84 per cent of all bunion suf-

Water-Fowl in New England.

Broiler ducks are grown by the thou-ands in several localities of Pennsyl-

vania, New Jersey and Long Island, as well as elsewhere, the greatest num-ber, however, coming from the first named sections. One farm alone dur-

ing 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 marke

reese sold in this country. The mos careful, the most determined and

most successful breeders and handlers of high quality market geese are scat-

tered from Rhode Island to the end of

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 Eng-

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

l'oulouse (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 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 peen carefully bred and selected until

they are very large, bandsome white geese, which seem to be valued first is 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 Canda 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 eese that are ready for market during Phanksgiving 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 Tou-

high-priced geese for the winter mar-

No one of these of the better

he mongrel geese.

The African, the Hong Kong and

Massachusetts.

ferers are troubled on both feet. If no dealer in your city has our goods in stock, we send, Free on ten days Trial one Fischer Bunion

FISCHER Protector and you take abso-MFQ. CO. lutely no risk. You need not MILWAUKEE C even send postage. We assume & every expense. If at the end 436 SCOTT ST. of the trial period you are 1 not relieved you return the left or right the protector to us. agree to try for ten days. If satisfactory I will remit 50c in paymen for same, if not I agree to return t That ends the trans-But if action.

My St. and No State Size of Shoe

To every thousand population in you desire to keep the protector you will remit to us 50 cents for the one you have and 50 cents for one for the other foot if you need it, if you are one of the 84 per cent.

The Fischer self-adjusting Bunion Protector is a neat soft leather device, so pliable that it conforms to the shape of the foot from the instant it is applied and yet so firm that it prevents pressure upon the sore spot.

It is worn over the stocking, fills out the hollow

places in the foot and acts as a bridging. In this way the shoe is absolutely prevented from coming in contact with the sore spot. The swelling is removed, it strengthens the shank, gives the foot a natural form and

Retains the Perfect Shape and Correct Lines of the Shoe. A larger shoe in not required than is neces-

of the Shoe. A larger shoe in not required than it sary to wear for comfort.

An absolutely proper fit can be obtained by the use of the protector. Remember we absolutely guarantee that the protector will hold the large toe joint in its natural position, will prevent all friction, irritation or pressure from the bunion, will form a firm wall all around the bunion and will give instant relief and lasting comfort. It is self adjusting, will always hold its place and requires no buckling or strapping. All you have to do is to put it on and forget it's there. Any shoe dealer or druggist can obtain the Fischer Bunion Protector for you. If his jobber does not handle it, show him this advertisement and tell him to write to us direct. If he will not obtain the protector on trial for you, write us telling us the foot on which you wish to give the protector a trial and the size shoe you wear and we will send the protector immediately. Inquire of your dealer today or write to us. of your dealer today or write to us.

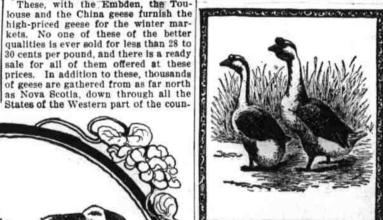
Fill in this Coupon stating which foot, your name, address etc., and we will send il e protector at



PERFECTLY DEVELOPED WOMEN BEAUTIFUL WOMEN! YOUR FORM AND FIG-URE MADE PERFECT.

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

scientific part of the handling of geese is growing them to a condition



PAIR OF GRAY AFRICAN GEESE.

where the feathers are just right to be for their is plucked from the carcass without hav- live prices. ing the bad appearance that of nec sity must be present if there is a large amount of down or short feathers showing. Geese, to be properly marketed at their best, should be plucked at the right time, then fed and cared for so as to be ready for killing just as the new property of plumage to full and the new growth of plumage is full and complete and ready to be stripped clean and clear from the body at killing time. This is the scientific part, next time. This is the scientific part, next to the experience in the handling, feed-ing and caring for, which bring such large numbers to the finest finish and most desirable condition for selling in

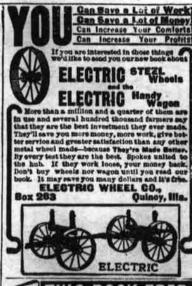
to see eight or ten thousand of these geese confined in lots or runways being fed and cared for by attendants to bring them to that perfection of mar-ket poultry not usually seen outside of

Why Land is a Good Investment. The statistician of the Department of Agriculture of the United States estithis country will be 130,000,000, and the bushels of oats, 345,000,000 bushels of corn, 100,000,000 tons of hay; and cot-ton, tobacco and fruits and vegetables in proportion. To produce this im-mensely increased quantity of food and kindred products will necessitate the bringing under cultivation of an additional 150,000,000 acres of land, and it is estimated that we have only 108,-000,000 acres available for cultivation. Of course these estimates do not take into account the efforts of Secretary 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 batching plants colors for 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 posse 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

There are several establishments in this country which make this an ex-clusive 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 remunera-

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.





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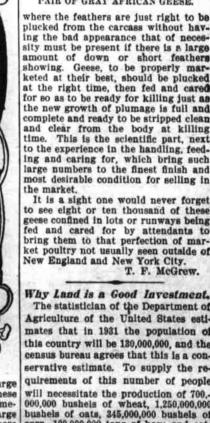
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mates that in 1931 the population of census bureau agrees that this is a conservative estimate. To supply the requirements of this number of people will necessitate the production of 700,-000,000 bushels of wheat, 1,250,000,000 wilson, of the Department of Agricul-ture, whereby every acre will event-ually produce double its present crop. Nevertheless these statistics present

matters for serious reflection, should bring it home to every thor the hour of feeding the chickens, and by an ingenious arrangement, when the time arrives, the aiarm goes off, the connecting wire releases the troughs, and the food is spread before the hungry fowls.

The area of the new state of Oklahoma will be over 70,000 square miles.