

# COULDBEGETTING FISHERIES

## WAR-FOOD MOVEMENT IN WHICH EVERY ONE CAN TAKE PART

By FRANK G. CARPENTER.

Copyright, 1918, by Frank G. Carpenter.

WASHINGTON, D. C.—Do you want to help win the war? Do you want to cut down your meat bills and at the same time add to the food supplies of our allies in Europe? If you are a fisherman, you can do it. It will give you more brain and just as good muscles. It will digest quite as easily and fit you for your duty in these stirring times of our Nation. The Japanese people, who are among the bravest on earth, are fish eaters. The Chinese, who are as strong as we are, live largely upon the same food, and until the war broke out nearly every man in Northern Europe was eating twice as much fish as we do. Our present consumption of fish is only 17 times as great as our consumption of fish, and every pound of fish we eat will release that much beef, mutton and pork for shipment abroad.

Herbert C. Hoover, the food administration, is advising that every American add to the fish on his table. This is the advice also of Hugh M. Smith, the United States fish commissioner. Dr. Smith is our world authority on fish, and under him is a large corps of scientists who are always studying the possibilities of sea food as a national asset. Their recent experiments show that fish meat will build up the body as well as the mind, and that men can replace all other meats with fish every day in the year without ill effects. They advise us to eat fresh fish if we can get near the source of supply, or to eat fish and smoked fish wherever we are. The bureau of fisheries has a book of recipes for preparing salt fish, and smoked fish for the table, and it will write Dr. Smith he will send it to you. He will tell you also how to can fish and smoke it, and about other ways in which you can get your supply for the winter.

But I want to tell you something about our fisheries as a national asset. The waters of the sea and land contain 19,000 different kinds of fishes, and those in and about the United States alone are estimated at 10,000. Of these, about 3,000 are of a size that you could start as a 3-year-old baby and eat a new fish every day until you were old enough to have babies yourself, and most reach the age of 100. We are now producing more sea food than any other country. The value of all the fish caught by man in one year is estimated at less than \$100,000,000. Of this our product is fully one-fifth. It is twice as large as that of Russia, 10 times that of Great Britain and 10 times that of the United States. In fact, it is about one-third again as big as that of Great Britain, which ranks second as a national fisherman, and the amount of fish that we produce is \$2,200,000,000 worth of fish every year. The sea food of Germany has been cut down by the war. The Baltic is a poor fishing ground, and the North Sea, which has so many fish, has been almost entirely closed to the fishermen of that country.

The North Sea is one of the best fishing grounds upon earth. During the year prior to the war it produced about 2,000,000,000 pounds of sea food, so much that it was necessary to transport the fish train containing it would reach all the way from New York to San Francisco, via Galveston, and back. The amount of fish that Great Britain got from it was more than 1,000,000,000 pounds, and this meant 22 pounds of sea food for every man, woman and child in that country. The North Sea supplied not only a great part of the fish for the British, but was the main source of sea food for Holland, Belgium, France, Denmark, Germany, and other countries of interior Europe. The fish were sent to these countries in salt, and a vast amount of such food will be consumed by the armies of the world. The supply of fish from the North Sea has been reduced, and the food losses there will have to be replaced by fish and meat shipped in from other parts of the world.

We do not pretend to be a nation of fishermen, but our waters are so fat in sea food that we could multiply our product an hundred-fold. We have only the United States proper, but we have our colonial possessions, about 2,000,000,000 worth of sea food. The Philippines are like the Japanese in that they live largely on fish, and our fishery there is one of the richest in the world. One of the fishes in which there is a great shortage in Europe is the herring. This forms a large part of the catch of the North Sea, amounting in some years to about 1,000,000,000 pounds. The herring is a small, one-half pound species. We have vast schools of herring in the Northern Atlantic and they swarm in the waters of Alaska. They are taken in great numbers and there is hardly a small country store anywhere in the United States that does not keep them on sale.

We have one kind of herring which is so abundant that we catch more than 1,000,000,000 every year. There are so many that their weight would exceed that of three or four million men, or more soldiers than we are likely to send far across the sea to France. This is the menhaden, a palatable food fish, so abundant that our fishermen catch it in order that it may be turned into oil and fertilizer. The fish is almost as fat as the famous candle fish of Alaska, which when dry will burn like a candle. Just before the war began the Bureau of Fisheries investigated this industry. It estimated that the catch of that year produced 1,000,000,000 gallons of oil and nearly 90,000 tons of fertilizer, and that the number of fish caught were so many that if they were laid out and to add they would reach in an endless line six times around the earth at the equator.

We have more fishermen catching menhaden than any other branch of industry. Takers are taken in seines, hundreds of thousands being sometimes pulled up in a single net. They swim about in immense schools, their heads close to the surface, and often tier above tier, packed almost as closely together as sardines in a box. They are of a bright silver, and are phosphorescent at night, so that the school then looks like a moving bed of flaming fire. As they swim below the surface in the daytime one may see their glittering scales under the water and the boats seem to be gliding over a floor inlaid with blocks of silver. This statement comes from one of the reports of the Bureau of Fisheries. The menhaden is good not only for man, but for many of the other fishes upon the coast. It is the principal diet of the mackerel, the bluefish and swordfish, and many other fishes prey upon it. It is caught all along the Atlantic Coast from Maine to Florida. The industry is well organized and could be easily mobilized by the food administration.

Our best fishing grounds in proportion to the number of men employed are the waters of Alaska. We have

22,000 men there who are catching hundreds of millions of pounds of sea food every year. We have 14,000 fishermen along the coast of the Pacific ocean and about 20,000 in the Great Lakes and the Mississippi River. We have 22,000 fishermen in New England, and more than 70,000 working along the Atlantic Coast from New England to Florida. Altogether there is an army of 140,000 men in fishery as a business and the capital invested is nearly \$30,000,000. The number of vessels employed is more than 7500 and the total catch is about the hundreds of millions of pounds.

Our most important fisheries just now are those of Alaska, Puget Sound and the Columbia River. This is on account of the salmon, which is put up in cans so that it can easily be shipped to the soldiers. Salmon has become a popular sea food all over the world. It is known to every nation and eaten in every country. Last year we took out of the Pacific ocean enough salmon to fill 6,000,000 cases, each holding 48 one-pound cans. In round numbers the amount is 290,000,000 pounds, or more than the weight of the first 1,000,000 men we shall send to the war. The whole catch was almost enough to feed the entire army of the United States. It was worth more than \$70,000,000. In addition to this an enormous amount of salmon has been salted or smoked. This also can be shipped abroad for the use of our allies. The same is true of halibut, herring and cod.

The coast of Alaska winds about to such an extent that it is stretched out it would be 1900 miles longer than the distance around the world. Nearly every part of it swarms with fish. We have caught so many since we bought the territory of Russia that the amount received is 48 times as much as that of the United States. The amount now close to \$300,000,000, and the bureau of fisheries says that with proper care the amount could be made considerably larger.

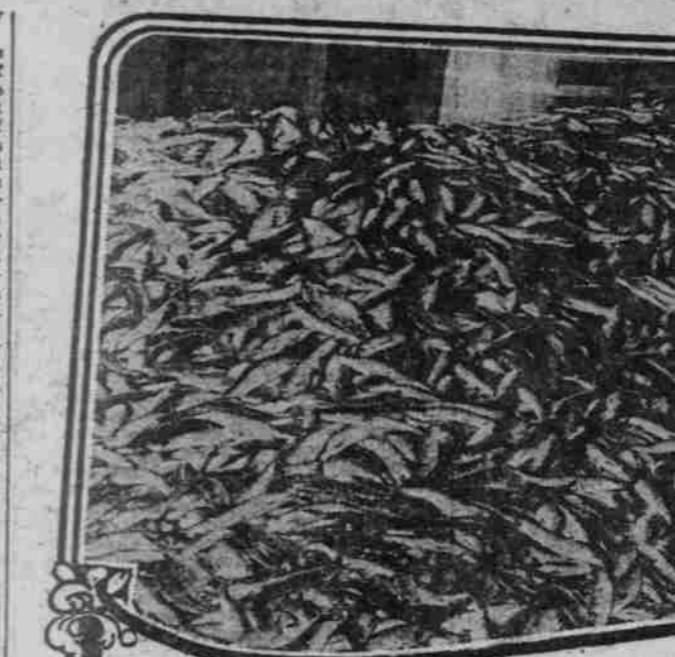
Nearly every part of the Alaskan waters swarms with fish, and there are certain banks or beds of the ocean which are paid with halibut and cod. We used to get most of our halibut from the Atlantic, and it has been one of the chief sea foods of the eastern part of our country ever since Captain

John Smith wrote of it in his history of Virginia. Now four-fifths of our halibut comes from the Pacific coast, and the bulk of it from the waters of Alaska. The fish are caught with hooks and put upon ice as soon as they come out of the water. They are shipped over the continent by the Germans have been laying in a stock of such fish for their army, and I doubt not we could use some in the same way for our soldiers. The Germans imported the fish in hogheads of 850 pounds each, at a cost of \$100 per hoghead. I saw them curing halibut this way at Prince Rupert, in Canada. The average fish used was as heavy as a good-sized man. It was sliced in two, the back and front forming two slabs of snow-white meat. It was then hung up like sides of beef, and the backbone was cut out. The slabs were then salted and laid on top of another in the hoghead until it was full of what was practically solid meat.

Another fish from Alaska which could easily be shipped as food for our allies is the cod. There are great banks about the Alaskan islands, where the cod swarms as thickly as it once did on the banks of Newfoundland. We are now catching millions of pounds of Alaska codfish every year, and the amount is steadily increasing. We take a great deal from the waters of the Atlantic and we are planting cod eggs and cod fish in those waters to increase the supply. About 10 years ago more than 100,000,000 little cod were planted by the United States bureau of fisheries during one season. The cod is popular in Europe than here. It is greatly relished by the French, Italians and Spaniards, and it has formed one of the chief commercial dishes for hundreds of years. The Romans and Greeks both ate it, and also the Anglo-Saxons, who gave it the name of gad, from which the word cod comes, and representing the rod on which it was dried. It is claimed by some that when the Danes came from Iceland, along about the year 1000, and discovered North America they were looking for new cod-fishing

grounds, and it is said that the banks of Newfoundland had been visited by Spanish fishermen long before Columbus crossed the Atlantic. The codfish comes to the shallow banks of the ocean to feed. They pasture on the bottom of the sea, eating almost every sea animal smaller than they. They eat fish of many kinds, and also crabs, starfish and lobster, and even the great sea clam. In browsing along the bed of the ocean they pick up all sorts of things which have been lost from the ships, and fishermen record the finding of seissors and oil cans in their stomachs. The heel of a fisherman's boot was once found inside a cod caught off Newfoundland, and about 50 years ago a wedding ring was found inside a cod. The ring belonged to Mrs. Pauline Burnam, an Englishwoman, who was lost when the steamship Anglo-Saxon went down, in 1861. The fisherman

We Canned 500,000,000 Pounds of Salmon Last Year. This is the Humpback Variety.



About 5,000,000,000 Herring Like These are Caught in the North Sea Every Year.

traced the ownership of the ring and sent it back to the son of Mrs. Burnam, who is said to have rewarded him with a present of \$50,000. In connection with the planting of codfish and cod eggs it will surprise some to know that Uncle Sam now hatches fish as farmers hatch chickens, and that he plants the young where he pleases. Within late years he has been greatly adding to our food supply by picking out the best kinds of fish and scattering them through the waters of the United States, especially where the oyster has never grown in abundance before. Some of the best oysters I have ever eaten are those which grow in these artificial beds in the Gulf of Mexico and along the coast of the Pacific Ocean. In San Francisco you can now get excellent oysters, whose forefathers came from the Atlantic Ocean across the continent in refrigerator cars holding 200 barrels each. The oysters are planted inside stockades to protect them from their

### Four-Fifths of Our Halibut Come From Alaska.

fish enemies, and after two years they begin to produce for the market. The bureau is planting fish not only in the waters along our coast, but in those of our streams, lakes and ponds. You have all heard of the carp. That is an alien-german subject which has been introduced by American ponds since his first coming in 1877. He has grown rapidly, and according to our last fish census, is giving us more than 42,000,000 pounds of food every year. There are now millions of carp in the United States, and the number might easily be run high into the billions. The fish are raised on the farms of different parts of Europe, and in Germany almost every farmer has his carp pond. We have something like 6,000,000 farms in six should start a carp pond the interior of our country would have more of this food than it could possibly eat.

Some may object to the taste of the carp, but that is because they do not know how to cook it. The fish has been sometimes called the hog of the waters. It likes to wallow in the mud, and when it is first taken from a pond it is apt to have a mud taste. This disappears if the live fish is kept for a few days in clear water, and then the meat will be found to taste as fresh as that of our fish from the lakes or the sea. If a carp is cooked the right way it is hard to distinguish it from some of our choicest sea food. A few years ago 200 members of the American and Canadian fish associations met together for a fish dinner. They were supposed to be experts on fish, and they ate what they thought was red snapper, but it was carp. After the dinner was over they were told it was carp, which had been prepared by a chef who understood how to cook it. In protein food values carp is equal to mutton and almost to the best of sirloin steak. The bureau of fisheries can give you simple recipes how to fry, boil and bake it and how to make carp pickles, carp salads and carp croquettes.

## Modern Poultry Culture

The poultry side of farming has been badly neglected. Most farmers have not made money from their fowls. As a rule they have not tried. They have kept a few chickens and a few geese, and layers and table fowls. With meat growing scarcer and war prices prevailing for all kinds of food the day has come to make up the farm hen and make her a paying proposition.

BY PROF. JAMES R. NORMAN, Former Expert for the United States Department of Agriculture.

The last census figures show that the average annual value of eggs produced on each acre was less than \$2 and of poultry raised at \$42—an average total value of poultry products of \$108. When the expense of feeding and marketing is deducted, the net profits are therefore small. This showing is poor in the face of the natural advantages offered by the farm for poultry keeping. The farm usually has free range. This is an advantage which can be made to yield dollars and cents. The feed bill for the grain eaten is the cost of production only. This is an additional advantage which makes the cost of producing eggs less, therefore it should increase the farmer's profits. Lastly, the farmer can procure a greater abundance of natural food. This is not only cheaper, but more satisfactory than the commercial feeds sold to take the place of grain and insect.

With these natural advantages to her credit the farm hen ought to excel her competitors. The average egg production is 64 eggs a year for each farm hen. The average weight of eggs laid by the farm hen is 42 and a half ounces, or 30 ounces to the dozen; by the better grade of mixed barnyard hens, largely of Plymouth Rock origin, about 23 eggs a year, and the weight of each egg is 35 to 36 ounces per dozen. Evidently, the kind of fowl kept has much to do with this poor showing.

Farmers Lack System. The day of the livestock scrub on the farm is rapidly passing. The farm hen should be improved by cross breeding, or be displaced by a standard breed. The progressive farmer everywhere recognizes the importance of improved or pure-bred stock. There is no reason why this progress should not include poultry. It has been shown by the Illinois Experiment Station that many flocks of farm fowls were worth little or no profit; others at a downright loss. It is the same with farmers who keep scrub hens. A wise farmer should discard all such flocks of inferior fowls. The great trouble is—too many farmers lack system in the management of their hens. This is particularly true in the matter of feeding and watering. The experiment stations have called attention to this fact time and again. The most important suggestion made is the improvement of farm poultry stock. There is too much indifference about maintaining the vigor of poultry. This is a heavy egg producer and a non-sitter. Breeders must depend upon the hens of other breeds or use artificial means to hatch and brood the chicks. Because of the rich red and green-black colors of the male and the soft brown plumage of the female this breed is much admired. It is popular with the fancier as well as with the farmer. Several of our popular American breeders owe their quality of heavy egg production to the Brown Leghorn,

mer succeeds in cheating himself. Under a better system culls of little or no value for maintaining the vigor of the flock may easily be turned into a profitable account. They should be fenced for a broiler trade. This can be done without much additional labor or expense. Broilers are usually sold live, but the farmer should spend no time in killing and dressing, which is an important factor. The prevailing high price of all kinds of meat has affected the price of poultry. If the farmer is so situated that he can build up a private broiler trade, selling live or dressed broilers, he has a chance to make still greater profits. Private trade prices are frequently 6 cents a pound higher than the best retail trade prices. The profits in systematic broiler raising are sufficient to attract attention at this time.

More and Larger Eggs Aim. The maintenance of a vigorous flock by a frequent change of blood also affects the number and size of the eggs. Many tests have been made to show the advantage of high-grade hens in egg production over hens of low vitality. The average egg production of my own flock is more than double that of the average farm flock. Suppose a farmer makes a little profit off the eggs his hens now lay every year. If he can double his annual egg output from the same number of fowls, his profits will increase greatly. If he keeps 50 or more fowls of a high grade, the net increased profit would amount to a nice sum at the end of each year. There is no difficulty in doing this if the farmer will pick out his best birds

for mating and will introduce new blood occasionally. Better Table Fowls Wanted. But the farmer who will really take pride in his hens should consider the advantages of a better grade of fowls as it affects the meat supply of the farm. The average scrub farm fowl is a poor table bird. It is true that many farmers only raise hens for their own use. But even in that case a high-grade hen will furnish nearly double the meat of the ordinary farm hen. So this will be an advantage to the farmer. For utility purposes there are several good breeds, such as Plymouth Rocks, Wyandottes, Rhode Island Reds, and Wyandottes. When dressed for marketing, the White Rocks take no second place in appearance with any of the above breeds. They are distinctive in the breast, yielding a large quantity of fine white meat. A well-kept White Rock hen has a nice yellow skin which gives the dressed fowl a nice appearance, attracts the eye of the buyer, and when cooked delights the palate of the consumer. When it comes to the quantity of meat the advantage is plainly with the high-grade hen. The difference is frequently from two to four pounds. Here is an opportunity for the farmer to perform a duty for his country and reap financial rewards for doing so. If he is going to keep fairly heavy birds, let him raise heavier ones and contribute to the meat supply.

It is to be regretted that farmers have not paid more heed to the poultry side of farming. By selling chickens for broilers, many farmers are today cheating themselves out of legitimate profits. Surely these plain facts and figures are worth considering.



SINGLE-COMB BROWN LEGHORNS.

which has been used extensively as foundation stock. Brown Leghorn eggs are white and larger than those laid by other varieties of Leghorns, and find ready sale in certain markets. The chicks grow rapidly and reach maturity early. Full-grown Brown Leghorns are usually larger than any other Leghorns. The hens weigh from 10 to 11 pounds, while the males weigh as high as 15 to 16 pounds. They are active, are good foragers, and thrive on open range. They are also ideal for backyard flocks and keep the table well supplied with eggs.

How the "Sea Chaperon" Watches Cupid. Cupid, a regular passenger on big ocean liners, no longer is allowed to shoot his darts with all the reckless abandon of the past. On the honeymoon route across the tossing Pacific to the alluring Hawaiian Islands a rival has appeared. A "sea chaperon," the first in the world, has been appointed, and now the little sod of love is responsible to her. Cupid's guardian is Mrs. Vern Lattimore, a charming young war widow, who followed her youthful soldier husband to the battle line in France and who is now in California with relatives. She is a thoroughly competent, independent sort of person and quite naturally desired something more than a social existence to occupy her time, so she invented her job. She went to a steamship company with her idea and now sails regularly on one of the big liners. Though not in uniform, she is entered as an officer of the ship. She signs up regularly with the post and at the end of each month receives a pay envelope like the captain, purser and mate and the others who help to make each run a success. It was from Europe and its war orphans that she brought the idea. The little widow scouted the idea that she prevents anyone from having a good time. "You see, I make it easier for the passengers to get acquainted," she says. "I plan dances and tea parties and all sorts of deck games. As chaperon, too, I very frequently have young girls entrusted to my care whose guardians are unable to make the trip. You don't think that sea voyages are conducive to love marriages? Oh, yes, I do," she replied to the question. "I have had ever so many splendid meetings on our boat. Love is the blessed right

of youth. Every girl and every man should find the one big love, and there is no reason why it may not happen on the big wonderful Pacific.

City Officials Shot Down. Federal Officer Draws Revolver During Quarrel Over Money. MT. STERLING, Ky., Jan. 1.—Following an argument over the proper amount of change to be returned on a purchase of a sandwich, United States Deputy Marshal Porter C. Eubank shot and instantly killed Henry M. Ringo, City Clerk, in his cafe here.

Eubank was placed under arrest and confined in the county jail pending his examining trial. Feuding against him is high, as Ringo was popular in the community. Ringo was unarmed when killed. Only one shot was fired by Eubank. The bullet penetrated Ringo's heart. The tragedy was unexpected. Eubank, who had been attending a dance in a room over the cafe, entered and quarrelled for a sandwich. When the change was tendered he claimed it was insufficient and that 30 cents was still due. Ringo, who was sitting at a table nearby, gave him the money claimed. As he turned from the bread board, Eubank is said to have drawn his revolver and shot him.

Brothers Sent to Prison. ATLANTA, Ga., Jan. 4.—Will and Henry Grammenam were each sentenced to serve 30 days in the county jail for contempt of court by Federal Judge E. S. Farrington. They refused to be sworn or give the age of their brother, Henry Grammenam, who was found guilty by a jury of refusing to register under the draft law. He will be sentenced today by Judge Farrington.

Girl May Enter Service. Miss Doris Kay Passes Examination for Ambulance Driver. MINNEAPOLIS, Jan. 7.—Ambitious to do her part in the war, driving an automobile in France, Doris Conroy Day, 18-year-old daughter of Burt W. Day, Hutchinson, recently passed a rigid examination before the State Automobile Examining Board with a mark of 100 and received a state chauffeur's license.

Visitors Tell of Riots. (Continued from Page 2.) Starts the soldier on his self-authorized "tour." Among the vivid remembrances of the Stanciliff is the cannonading of the Russian Palace at Petrograd. His hotel was less than a quarter of a mile from the palace. The Russian war vessel Aurora, from the Baltic fleet, approached within a half mile of the palace and sent hundreds of shells through the great building, and firing continued from 3 P. M. until 3 A. M. Food is very scarce all over the empire. Meats of all kinds are almost negligible. At the best hotels breakfast consists of black coffee, minus sugar, with occasionally a single small slice of black bread. Fish and fowl are occasionally served for dinner, but by no means regularly. Sugar is not on the market at any price.

Early Hangings Recalled. Thirty-Eight Sioux Indians Killed in Famous Uprising. MANKATO, Minn., Jan. 7.—Old-time residents are recalling that 55 years ago 38 Sioux Indians were hanged here for participating in the famous Indian uprising and massacre of that long-ago period. Colonel George W. Mead, then a member of the Company, Ninety-Six, stationed at Mankato, still lives here and tells a vivid story of the execution of the redskins. Benjamin F. Day, the only pioneer surviving Sheriff of that city, also has many thrilling reminiscences of the affair.

### WINTER EGGS

Feed and eggs are worth too much money this season to let your hens loaf on the job. Keep the Hens Laying with Conkeys Poultry Tonic. Great for Breeding Stock. Tones up the system and strengthens the productive organs. Puts health and bustle vim and vigor into hens. A great money-maker if used regularly. Use for young growing, mating, laying stock. No filler—no cayenne—no hot spices. 50c per tin. 10c and 25c per tin.

CONKEY'S ROUP REMEDY. No. 20, 25, 30, 40, 50, 60, 70, 80, 90, 100, 125, 150, 200, 250, 300, 400, 500, 600, 700, 800, 900, 1000, 1250, 1500, 2000, 2500, 3000, 4000, 5000, 6000, 7000, 8000, 9000, 10000, 12500, 15000, 20000, 25000, 30000, 40000, 50000, 60000, 70000, 80000, 90000, 100000, 125000, 150000, 200000, 250000, 300000, 400000, 500000, 600000, 700000, 800000, 900000, 1000000, 1250000, 1500000, 2000000, 2500000, 3000000, 4000000, 5000000, 6000000, 7000000, 8000000, 9000000, 10000000, 12500000, 15000000, 20000000, 25000000, 30000000, 40000000, 50000000, 60000000, 70000000, 80000000, 90000000, 100000000, 125000000, 150000000, 200000000, 250000000, 300000000, 400000000, 500000000, 600000000, 700000000, 800000000, 900000000, 1000000000, 1250000000, 1500000000, 2000000000, 2500000000, 3000000000, 4000000000, 5000000000, 6000000000, 7000000000, 8000000000, 9000000000, 10000000000, 12500000000, 15000000000, 20000000000, 25000000000, 30000000000, 40000000000, 50000000000, 60000000000, 70000000000, 80000000000, 90000000000, 100000000000, 125000000000, 150000000000, 200000000000, 250000000000, 300000000000, 400000000000, 500000000000, 600000000000, 700000000000, 800000000000, 900000000000, 1000000000000, 1250000000000, 1500000000000, 2000000000000, 2500000000000, 3000000000000, 4000000000000, 5000000000000, 6000000000000, 7000000000000, 8000000000000, 9000000000000, 10000000000000, 12500000000000, 15000000000000, 20000000000000, 25000000000000, 30000000000000, 40000000000000, 50000000000000, 60000000000000, 70000000000000, 80000000000000, 90000000000000, 100000000000000, 125000000000000, 150000000000000, 200000000000000, 250000000000000, 300000000000000, 400000000000000, 500000000000000, 600000000000000, 700000000000000, 800000000000000, 900000000000000, 1000000000000000, 1250000000000000, 1500000000000000, 2000000000000000, 2500000000000000, 3000000000000000, 4000000000000000, 5000000000000000, 6000000000000000, 7000000000000000, 8000000000000000, 9000000000000000, 10000000000000000, 12500000000000000, 15000000000000000, 20000000000000000, 25000000000000000, 30000000000000000, 40000000000000000, 50000000000000000, 60000000000000000, 70000000000000000, 80000000000000000, 90000000000000000, 100000000000000000, 125000000000000000, 150000000000000000, 200000000000000000, 250000000000000000, 300000000000000000, 400000000000000000, 500000000000000000, 600000000000000000, 700000000000000000, 800000000000000000, 900000000000000000, 1000000000000000000, 1250000000000000000, 1500000000000000000, 2000000000000000000, 2500000000000000000, 3000000000000000000, 4000000000000000000, 5000000000000000000, 6000000000000000000, 7000000000000000000, 8000000000000000000, 9000000000000000000, 10000000000000000000, 12500000000000000000, 15000000000000000000, 20000000000000000000, 25000000000000000000, 30000000000000000000, 40000000000000000000, 50000000000000000000, 60000000000000000000, 70000000000000000000, 80000000000000000000, 90000000000000000000, 100000000000000000000, 125000000000000000000, 150000000000000000000, 200000000000000000000, 250000000000000000000, 300000000000000000000, 400000000000000000000, 500000000000000000000, 600000000000000000000, 700000000000000000000, 800000000000000000000, 900000000000000000000, 1000000000000000000000, 1250000000000000000000, 1500000000000000000000, 2000000000000000000000, 2500000000000000000000, 3000000000000000000000, 4000000000000000000000, 5000000000000000000000, 6000000000000000000000, 7000000000000000000000, 8000000000000000000000, 9000000000000000000000, 10000000000000000000000, 12500000000000000000000, 15000000000000000000000, 20000000000000000000000, 25000000000000000000000, 30000000000000000000000, 40000000000000000000000, 50000000000000000000000, 60000000000000000000000, 70000000000000000000000, 80000000000000000000000, 90000000000000000000000, 100000000000000000000000, 125000000000000000000000, 150000000000000000000000, 200000000000000000000000, 250000000000000000000000, 300000000000000000000000, 400000000000000000000000, 500000000000000000000000, 600000000000000000000000, 700000000000000000000000, 800000000000000000000000, 900000000000000000000000, 1000000000000000000000000, 1250000000000000000000000, 1500000000000000000000000, 2000000000000000000000000, 2500000000000000000000000, 3000000000000000000000000, 4000000000000000000000000, 5000000000000000000000000, 6000000000000000000000000, 700000000000