



Several years ago report far Armichon, Paraguar, to the effect that and much as a galant which area with na the sevent as ubstance fur it is 0 times as sweet as sugar, this sevent as the solution in the same the substance worth and their fears were not abilities the solution in the same the substance worth and their fears were not abilities the solution in the same that was a glocovered that the sweet substance substance substance substance that substance was a glocovered that the sweet substance subs

Not a true sugar. Only the tinlest leaf fragment at that time reached Washington, and all efforts to secure the seeds of this interesting composite have until recently failed, but several ounces of the dried leaves and a small amount of seed have been received by the department of agriculture, through the American consul, and they have aroused a keen interest in all who have tasted them. A fragment a quarter of an inch square is as intensely sweet as saccharine, according to a writer in the Journal of Heredity.

There is today so much discussion among dietitians as to the effects upon the health of the excessive use of cane sugar that the whole question of gratifying our most unusual taste for sweets is one deserving serious consideration. This is, as Professor Blaringham of the Pasteur Institute remarks, the age of sugar, but whether the fashion for sweets will be outgrown is a question for the distitians to struggle with. Professor Osterhout of Harvard has shown that sugar increases the electrical permeability of the protoplasmic membrane of the cell, but just what inference is to be drawn from the discovery is a question. Having possibly a bearing upon this same problem, the following fact is called to attention: In southern Nigeria, according to A. H. Kirby, assistant director of ag-

In southern Nigeria, according to A. H. Kirby, assistant director of agriculture at Ibadan, there is a fruit tree or shrub known as the "Agbayum." the slightly sweetish fruits of which, when eaten, have the peculiar property of making the sourest-tasting substances, such as limes, lemons, unripe fruits or vinegar, which are eaten within 12 hours or so afterward, seem intensely sweet.

ward, seem intensely sweet. Here would appear to be two substances, both worthy of investigation from the modern standpoint of foods. Seeds of both these plants have been imported by the office of foreign seed and plant production.

## Hen Shortage Reported.

LONDON.--Experts who have been studying the shortage of eggs estimate that there are 180,000,000 fewer bens in the world now than there were just before the war. England used to import 200,000 tons of eggs yearly, but because of the shortage this country is able to buy only 40,000 to 50,000 tons.

## Power From the Atom.

Sir Ollver Lodge is coming to this country from England to lecture about things that are little known. One of his lectures will deal with atomic energy, which he says will some day supersede coal as a source



