the bulletin of the Bureau of Chemistry, Department of Agriculture, on mercial value than the foods them-"Some Forms of Food Adulterations selves. Such a claim, however, seems well as elsewhere, the greatest numtion" is very timely.

given to imported foods.

In these days of so much talk about | facturers that the addition of a prepure 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 comand Simple Methods for Their Detection be notling but a play upon words, ber, however, coming from the first tion is very timely. Since the middle of the last century greater commercial value, weight for ing the year just passed marketed 37, the subject of food adulteration has weight, than tomatoes, and the claim | 000 broiler ducks from its plant. But attracted a constantly increasing has been made that for that reason New England is the home or breeding amount of attention. In this country, its addition to tomatoes actually ingrounds of the best quality of market however, very little was done in this creases the expense of the preparation goese sold in this country. The most line until about 1880. In 1881 the of tomato catsup. As a matter of fact, careful, the most determined and the Division of Chemistry began the study however, it permits the tomato pulp most successful breeders and handlers of food adulteration, and since then to be prepared in large quantities and of high quality market geese are scat-



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

States laws relating to the purity of dairy products are enforced, and in The bulletin published by the De- of geese are gathered from as far north several others a beginning has been

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 in-formed 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 re-tail dealer may determine some of

the more prevalent forms of adultera-

tion 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 irrequently amounts to sensa-tionalism. 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 noncondimental his absence. In each yard he has foreign substance, not properly constituting a portion of the food, has been added. The fact that the added with an alarm clock in the farmhouse substance may be at times of a greater commercial value than the food itself morning he sets the alarm clock at the nour of feeding the chickens, and versely, 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 the word "pure" or "adulterated." This

definition is not, of course, complete.

enacted in Massachusetts. Since that reason that such a substance is proptime other States have enacted and erly called an adulterant, however, but enforced food laws, until at the pres-ent time twenty-five States are seri-stance and is neither a food nor a conously attempting to regulate the char- diment. These definitions cannot be

acter and quality of the foods sold in emphasized too strongly. Adulterated 30 cents per pound, and there is a ready their markets. In three additional foods are not necessarily unwholesome sale for all of them offered at these

> partment gives in detail the various as Nova Scotia, down through all th kinds of adulterants and additions to States of the Western part of the coun-

sands in several localities of Pennsyl-

Water-Fowl in New England.

Broller ducks are grown by the thou-

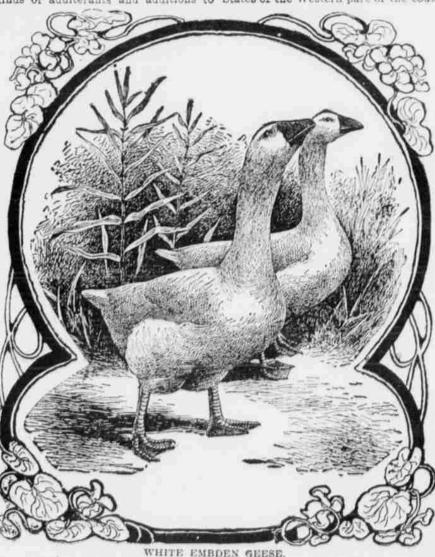
The old-time common or gray goose has been largely displaced by the state Embden, Toulouse, African and Toulouse are the result of a union of The African, the Hong Kong and the China geese came, perhaps, from the Asiatic countries.

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 58 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 mongret geese.

The white Embden, said to have originated from the visit of a swan to ome 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 is a true-bred variety for the producing of feathers and market poultry. The Toulouse that came from France are ully their equal in every way, except 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 Afrian 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 mongre eese that are ready for market during Thanksgiving and Christmas times and iress to a weight at this age heavier han 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 mar-kets. No one of these of the better qualities is ever sold for less than 28 to



in ordinary consumption, and also fattening yards are conducted. These simple means of detecting the presence yards are large plants with lots, someof the foreign matter contained in thing like the stock yards of the large them. The pamphlet should occupy a cities, only smaller in size. The geese them. The pamphlet should occupy a cities, only smaller in size. The geese corn, 100,000,000 tons of hay; and cot-prominent place in every household are placed in the enclosures and fed ton, tobacco and fruits and vegetables ibrary, 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 erected troughs to hold food for the with an alarm clock in the farmhouse. When the owner leaves home in the an ingenious arrangement, when the time arrives, the alarm goes off, the connecting wire releases the

the ordinary beverages and foods used try, into New England, where large for heavyweight and fine finish to be dressed for market. As many as 10,- mensely increased quantity of food and 000 geese are gathered at one or two points in Massachusetts, and fed in bringing under cultivation of an addithis way for the winter markets. It tional 150,000,000 acres of land, and it takes several weeks to properly finish is estimated that we have only 108, hem 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

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torture they suffer is unnecessary, for if you are one of the 84 per cent. 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.

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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 Protector and you take abso-FISCHER \

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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 necesary 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 droggist 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.

Fill in this Coupon stating which foot, your name, address etc., and we will send the 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.
The 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 living product at remuneraplucked from the carcass without hav- tive prices. ing the bad appearance that of necessity 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 care@ for so as to be ready for killing just as tarantula. The body of the dog spider the new growth of plumage is full and weighs nearly a pound, and each of its complete and ready to be stripped clean eight legs is about as long and thick and clear from the body at killing as an ordinary lead pencil. time. This is the scientific part, next to the experience in the handling, feeding and caring for, which bring such large numbers to the finest finish and most desirable condition for selling in

It is a sight one would never forget 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 market poultry not usually seen outside of New England and New York City.

T. F. McGrew.

Why Land is a Good Investment. The statistician of the Department of Agriculture of the United States estimates that in 1931 the population of this country will be 130,000,000, and the 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 bushels of oats, 345,000,000 bushels of corn, 100,000,000 tons of hay; and cotin proportion. To produce this imkindred products will necessitate the tional 150,000,000 acres of land, and it 000,000 acres available for cultivation Of course these estimates do not take into account the efforts of Secretary Wilson, of the Department of Agriculture, whereby every acre will eventually produce double its present crop.

Nevertheless these statistics present matters for serious reflection, and this country for the excessive fattening should bring it home to every thoughtof geese, such as is carried on in Ger- ful man that good agricultural land tomany, those so fattened with us being day offers the best and safest investonly prepared to a finish for roasting ment on earth and that there can be no nor has fattening or feeding for the excessive size of the livers ever gained tion on the part of every citizen to the hungry fowls.

The area of the new state of OklaThe claim is made by some manu
the hungry fowls.

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

The description here. The major acquire at least enough of Mother per cent, of all the geese brought into the markets for general consumption self and his family through his own individual efforts. 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 s developing all over the country, argely doing away with the bother of itting hens and the detail and attention entailed by operating an incu-bator. The plan is simplicity itself. Experienced incubator operators put in substantial hatching plants solely for the production and immediate disposi-tion of chicks direct to poultry people oth amateur and professional the most part the new method posse some range in its application. It has been found that day-old chicks will hear shipment to a considerable distance, and that a car ride of from ten to fifteen and twenty hours is not cor sidered extra hazardome Prices fo 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 pe 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

The Biggest Spider.

Madagascar is the home of the dog spider, the biggest of the spider species, and much larger than the

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