

FOOD ADULTERATIONS—WATERFOWLS.

GUY ELLIOTT MITCHELL.

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 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 1883 the first practical 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.

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 exaggerated 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 noncommercial 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 the word "pure" or "adulterated." This definition is not, of course, complete. The claim is made by some manu-

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 are to be found from Rhode Island to the end of Massachusetts.

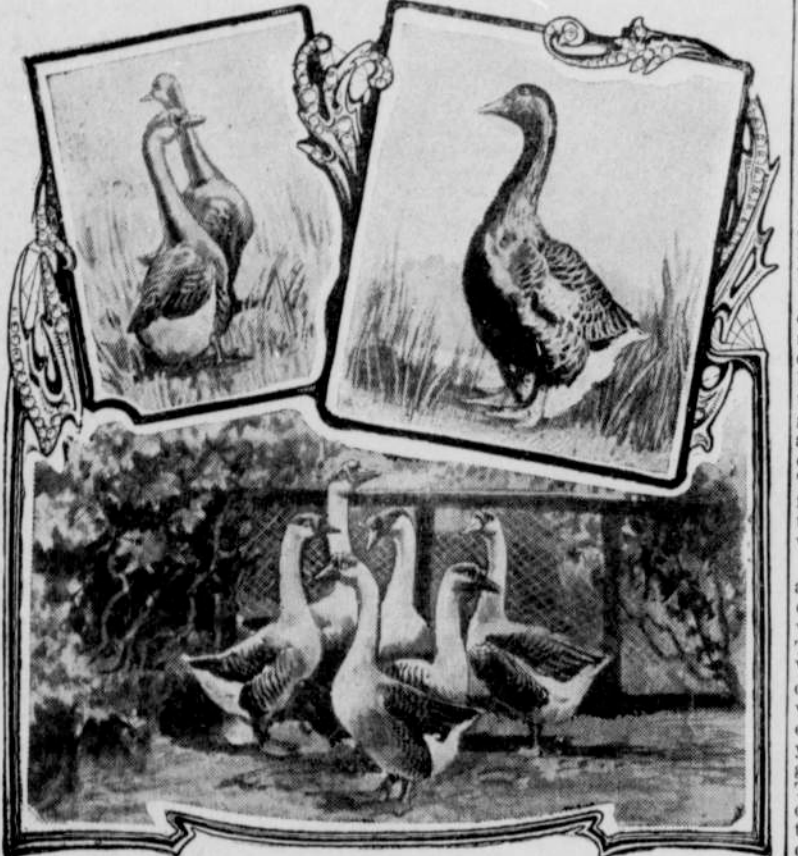
The old-time common or gray goose has been largely displaced by the state-bred Embden, Toulouse, African and China species. The Embden and the Toulouse are the result of a union of the efforts of the French and the English. The African, the Hong Kong and the China geese came, perhaps, from the Asiatic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

The white Embden, said to have originated from the visit of a swan to some of the commoner fock 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 23 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-



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.

reason that such a substance is properly called an adulterant, however, but because it is an added foreign substance and is neither a food nor a condiment. These definitions cannot be emphasized too strongly. Adulterated foods are not necessarily unwholesome foods.

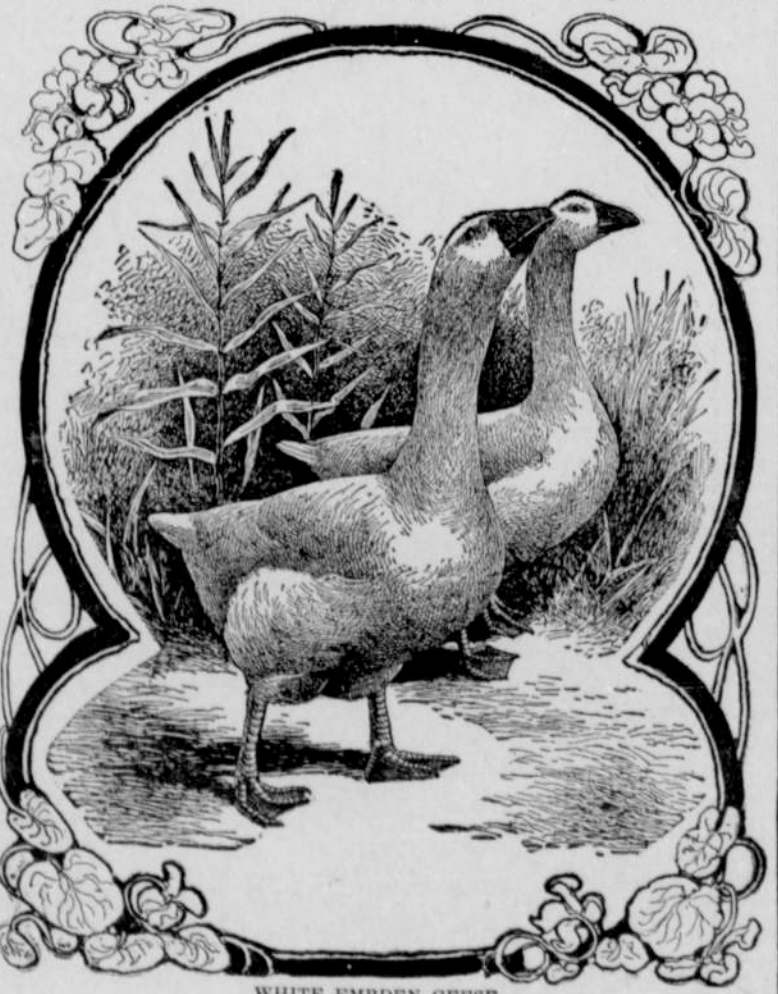
The bulletin published by the Department gives in detail the various kinds of adulterants and additions to

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.

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



WHITE EMBDEN GEESSE.

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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 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 major part of all the geese brought into the markets for general consumption are sold and the demand for them

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cesses 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 GEESSE.

where the feathers are just right to be plucked from the carcass without having 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 the right time, then fed and cared for so as to be ready for killing just as 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 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 the market.

It is a slight 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, 245,000,000 bushels of corn, 100,000,000 tons of hay; and cotton, tobacco and fruits and vegetables in proportion. To produce this immensely 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 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 should bring it home to every thoughtful man that good agricultural land today offers the best and safest investment on earth and that there can be no better object in life than a determination on the part of every citizen to acquire at least enough of Mother Earth to ensure him a living for himself 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 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 between seller and buyer, something 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.

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