

EXPLANATION OF H. C. L.

Why is the Cost of Food So High? Where We Get Our Food.

Washington, June 11.—Why is the cost of food so high?

Most answers to that question, according to a bulletin from the National Geographic Society, go on farther than the grocer, the wholesaler, or perhaps the cost of farm labor.

But to trace to their sources many staple edibles found on the American dinner table one must go beyond State or national lines and frequently across the ocean, it is pointed out. The bulletin quotes from a communication to the society from William Joseph Showalter:

"Could we turn loose our fancy as we dine, we could see a great army of men and women working that we might eat. The appetites of men now levy tribute on all the continents and all the seas, and where once all roads led to Rome, now they come directly to our dinner tables.

"Let us sit down to dinner and go over the menu and try to list those who have assisted in the preparation of our meal.

"At the top of the list come olives and salted nuts. The olives mayhap are from Spain, the almonds from California, and the pecans from Texas. The salt on the nuts was prepared in New York State. Also we have celery that came from Michigan.

"Then comes the soup. Without a cookbook at hand, this writer will not pose as an authority on the ingredients of soup, but it may be Chesapeake Bay clam chowder, which certainly has some pepper from Africa in it and other ingredients from far and wide.

"Our fish is salmon from Alaska, and our prime ribs of beef came to our table through the Kansas City 'packing town.' Our potatoes came from Maine, our boiled rice from China, our string beans from Florida, and our tomatoes from Maryland.

"Next comes our salad, and it contains—if a man may guess at the contents of salads and dressings—Mexican peppers, Hawaiian pineapple, Sicilian cherries, Pennsylvania lettuce, Iowa eggs, Spanish olive oil, Ohio vinegar, California mustard, and Guiana red pepper.

"When we get down to the ice cream, we eat Virginia cream, Cuba sugar, Ecuadorean vanilla, and Mexican chocolate. The cake that goes with it is made of butter from Illinois, flour grown in North Dakota; baking powder from Pennsylvania, and other ingredients.

"When it comes to coffee, if we are fastidious we will have issued a draft on both Turkish Arabia and Dutch Java, or if we are only folk of everyday taste we will content ourselves with the Brazilian product.

"And so, when we come to reckon up those who have helped produce the raw materials of which our foods are made, we find the clouted African savage and the American stock grower; the South American Indian and the California truck farmer, the Javanese coffee picker and the Virginia dairy man; the turbaned Arabian and the New York orchardist; the Chinese coolie and the Dakota wheat farmer; the Mexican peon and the Chesapeake Bay fisherman; the Puerto Rican planter and the Hawaiian sugar grower; the Spanish olive packer and the Alaskan Eskimo fisherman.

"Yet all these neglect the matter of transportation. Our food comes to us on the heads of Indians, on the backs of donkeys, drawn in carts by huge water buffaloes aboard the 'ship of the desert,' on wheelbarrows propelled by Chinese coolies. Steamships, railroad trains, auto trucks, and delivery cars have all played their part in the great work of catering to discriminating appetites.

"Truly the man who dines well ought to be a deep student of geography, for all races, all nationalities, all types of peoples, all points of the compass, all latitudes—continent, island, river, and sea—all must come to him as he looks over the bill of fare and tries to find those things that delight his appetite."

Too Hard for Yankee Tongue.

Like the British Tommies, our soldiers in France find the French names—especially when pronounced in the correct French manner—rather difficult to remember. A certain regiment of Alabamians, says Life, was given the name of the French town of Armandvilliers for a countersign one night.

A soldier approached one of the sentries along toward midnight and was promptly challenged.

"A friend with the countersign," he replied in proper form.

"Advance and give the countersign," directed the sentry.

The soldier stepped forward, began to scratch his head sheepishly, and at last said:

"Durned if I ain't forgot it!"

"So have I," said the sentry. "Pass friend!"

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NEW WATERMELON.

Experimenter in Producing Different Flavors.

Would you like a watermelon with the flavor of fresh strawberries, or pistachio nuts, or tamarinds, or just anything else you think would blend well with the watermelon's own indescribable flavor? If you think you would, it may be possible for you to get it soon, unless rumor is wrong again.

There is a yarn afloat down in the southwestern part of the State where they think of watermelons in terms of carloads and ship scores of cars every year to northern markets that one of the farmers who has been planting a small acreage in melons for a good while and shipping three or four cars a year has been experimenting with a view to producing artificially flavored watermelons in his fields.

How He Started.

The story has it that this searcher has something new in watermelons is no disciple of Burbank or Coker, as he uses neither pollen blending methods of the former nor the selection process of the latter in seeking to work his will with the flavor of his watermelons. It is said that he began four years ago to try to introduce flavors directly into the meaty heart of his melons by "plugging" them in the manner practiced by all suspicious buyers whose arts are not attuned to the mellow rumble with which a ripe watermelon responds on being thumped with the middle finger of the right hand. In his first series the South Carolina experimenter took the plugs out of the watermelons rather crudely thus introduced the flavoring solution, decayed.

In the second season, the experimenter took the plugs out of the melons with exceeding care and replaced them tenderly, sealing the wound in the rind with boiling paraffin. He secured a few melons that year which were flavored—in spots, and the third year he turned his attention to perfecting his flavoring solutions in an effort to secure one which would permeate the watermelon from stem to stem and be uniformly distributed through the meaty heart.

A Gilder of Gold.

It is said that the watermelon fancier—Rastus will call him a gilder of fine gold—has at last found a medium in which he can suspend any of the usual fruit or nut flavors. He thinks by using this solution he can impart any desired flavor to his watermelons. Besides "plugging" watermelons and sealing with paraffin, he will try a hypodermic needle this season to see if this instrument will serve to introduce his flavoring material into melons.

As the story goes, the medium for the flavors is still the experimenter's secret. He has not told anybody what he uses nor has he disclosed the proper stage in the watermelon's short but, as far as is known, happy life at which it responds best to the intrusion of the flavoring material into its interior. These facts lend color to the view there may soon be a corner on the market for strawberry-watermelons, peach-watermelon, and other new kinds too numerous to mention. The man who thought of it first may get rich if the Republicans in congress forget to put strawberry-watermelon and the like into their internal revenue bill.

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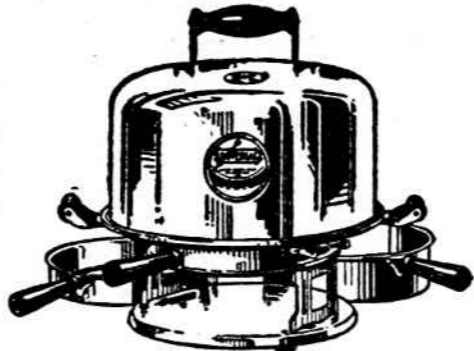
South Carolina Expected to Invest \$1,500,000.

Memphis, June 18.—Allotments of the \$25,000,000 which the ten Southern cotton producing States are expected to raise for the proposed \$100,000,000 capital stock of the American Cotton Exports Finance Corporation, were announced here today by R. Brinkley Snowden, Tennessee director, who is a member of the executive committee.

Mr. Snowden explained that the executive committee has tentatively agreed that when \$25,000,000 of the stock issued has been paid in it will be justified in putting the corporation into operation. Texas, which is allotted \$7,500,000 is called on for the largest subscription, it was explained, not only because that State produces more cotton than any other State, but because 80 per cent. of output is for export trade. Louisiana is given the second largest allotment of \$3,000,000 and Georgia is third with \$2,500,000. Alabama, Arkansas, Mississippi and Oklahoma each are expected to absorb \$2,000,000 of the stock. Tennessee and South Carolina are allotted \$1,500,000 each and North Carolina is called on for \$1,000,000.

Husband—"It is a strange thing, but true, that the biggest fools have the most beautiful voices."

Wife—"Oh, you flatterer!"—Judge.



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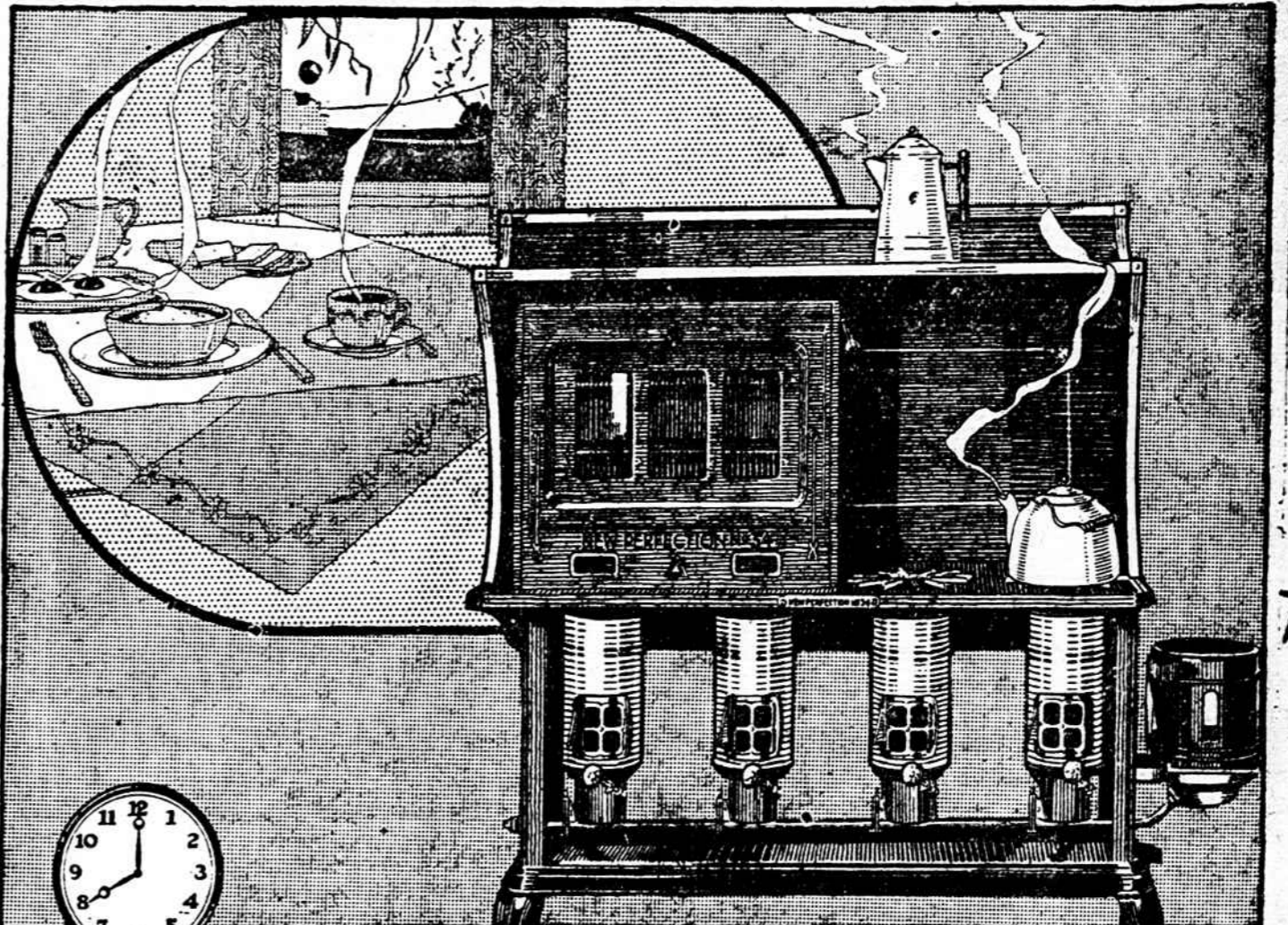
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