America's Wonderful Cotton Crop

Gy Robert H. Moulton

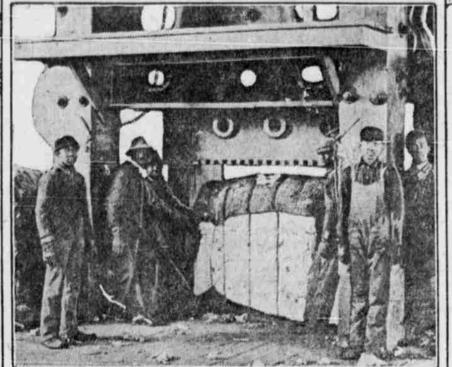
Government experimenters have found it has high food value for both man and beast :: A gold mine for the South, it has become one of this nation's most profitable "war brides"

OU can eat cotton" has become the slogan of the forces engaged in enthroning still more firmly the South's chief agricultural product. The South has been thrilled with the vision of a farm crop which cannot only clothe the world and provide the base for huge quantities of powerful explosives but can supply food as well.

Everyone knows the important part cotton is playing in the making of the high explosives needed to win titanic battles on land and sea. In recent years an ever increasing number of importage uses have been found for cottonseed and other waste. Cottonseed meal has been used for years in the preparation of food for animals and in the making of cooking compounds, but experimen's made recently in Oklahoma and in other parts of the South have demonstrated that cottorkeed meal when properly combined with other materials makes an acceptable flour, and can also serve as a substitute for meats, owing to its richness in protein. The hulls are now being used in preparing feed for live stock, and are consumed in enormous quantities.

Another by-product which is serving the country well at this time is linters, the short lint removed from the seed in the course of its preparation for eating purposes. Linters are almost pure cellulose, which is the base of one of the high explosives used in most of the armies and navies of the world. And pound for pound, cottonseed will provide as much lard as any hog, the seed from a bale of cotton yielding as much high-grade lard as five average hogs.

The enormous increase in the demand for cotton, combined with conditions in America and other parts of the world which have reduced the available supply, assures the South a period of prosperity. When newspapers printed stories recently regarding the spectacular feat of cotton in climbing to 27 cents, the highest point since 1871, they gave but a hint of the prosperity which has been brought to the South by its war bride.



Almost everyone recalls the slump in cotton which followed the opening of the war and how, with cotton selling as low as five and seven cents a pound, the South arose as one man in an organized "Buy-a-bale-of-cotton" campaign which enabled the cotton producers to tide their industry over the financial doldrums which resulted from the chaos of war. The manner in which cotton rebounded from this low mark makes it one of the huskiest war brides in America, with the possible exception of the munitions and allied industries.

When cotton had reached 18 cents last year there were certain optimists who were predicting 25-cent cotton, and they did not have to wait long for that miracle to come to pass. When King Cotton passed the 27-cent mark recently it marked the highest level of prices since the days immediately following the close of the Civil war, when Southern planters were able to obtain almost any price they asked for their cotton.

It is believed that this prosperity will continue long after peace is restored. Until the world's greatly depleted supply of cotton is replenished at least there should be no material change in the situation. The latest available estimates as to this year's crop show an increase of approximately COTTON BALED

200,000 bales over the crop of last year, but this is 4,500,000 bales less than the recordbreaking crop of three years ago.

Two new conditions in American agricultural life are responsible in the main for the failure of this year's cotton crop to meet or even pass the record of 1914. Perhaps the one felt more commonly throughout the South has been the acute shortage of labor, due to the fact that many thousands of negroes have been enticed North into the munitions plants and factories by the lure of higher wages. It is obvious that any general attempt to increase the

cotton acreage would have resulted in an even more serious predicament for the cotton planters

during the summer season. Another reason for the decline in production has been the strong pressure brought to bear upon the South to practice diversified farming. This has resulted in some states in a considerable decrease in the cotton acreage in order that more corn, wheat, oats, hay and other food crops might be grown, though these conditions are more or less local. The government is engaged in a campaign to interest the South in feeding itself, and many thousands of farmers who planted cotton almost exclusively have embarked in diversified farming in the last two years.

The idea back of the diversified farming movement in the South is to make cotton the moneymaking crop, and to utilize corn and other staple farm crops to pay the expenses of operating the farm and to enable the South to produce enough foodstuffs to feed itself. Thus, a tenant farmer who has 40 acres in cotton would, provided he practiced diversified farming successfully, make from \$2,500 to \$5,000 a year, all from the sale of his cotton. This would be net profit, but would not, of course, include the increased value given the land through the enrichment of the soil by the crop-rotation plan. The average tenant farm- that will stand laundering and occa- dered with a narrow insertion in a er who practices crop rotation well can double his cotton production within two or three years, it has been demonstrated.

This gives food for speculation as to the possibility which would follow the general adoption of crop diversification throughout the South, The average tenant farmer can grow barely more than one bale of cotton to the acre, though with proper farming and fertilization he can increase this yield to three bales an acre, according to farming experts. However, not all of the Southern cotton fields are soil impoverished and it would be doing the better-class cotton planter an injustice to say that by proper farming he could double or triple his cotton crop. Of the 35,000,000 acres planted in cotton this year, a large percentage of the acreage could be so increased in fertility as to double the yield by 1919, provided crop rotation was followed out along the most modern lines.

With better farming the South will thus be able to make its 35,000,000 acres or more do the work of from 45,000,000 to 50,000,000 acres under the old plan. Any important reduction in acreage, therefore, is not to be looked upon with alarm for there is certain to be a consequent increase in production, barring unforeseen weather calamities. To this increased production must be added the millions of dollars added to the wealth of the South by the other farm products grown in increased quantities.

The slogan, "The South Must Feed Itself," is the outgrowth of this campaign for crop rota-

tion as practiced in the North and West. The realization of this dream would add hundreds of millions of dollars to the wealth of the South alone, for almost all of the states will become producers instead of consumers. Despite the enviable climate and the good soil possessed by Alabama there are many countles which spend one million dollars or more each year in importing outside foodstuffs. With the practice of diversified farming it will be possible for every county in the state to export as much corn and

other farm crops as it now imports. Some observers have taken the view, especially since the entry of the United States into the war has resulted in increased activity in the diversified farming campaign; that a serious blow is intended at King Cotton, but such is not the case. The whole idea of the campaign is not to uproot the chief Southern crops for the Northern crops, but to rotate such crops as have soilenriching values, so as to enable the Southern soil to produce even greater cotton crops. Because of its revolutionary character, the diversified farming campaign has not made much progress except in Alabama. Georgia and neighboring states, which have been adding tens of millions of dollars to the value of their farm products each year in recent years.

When the war sent corn and wheat to skyhigh prices along with cotton, it proved much easier to enlist the sympathies of the Southern farmer, and many thousands of farmers are making more money growing high-priced corn and wheat than they did in growing cotton. This is due chiefly to the relief given the soil by crop rotation, and such conditions will be even more common next season, when the soil rebuilding process adopted by nature is given time to get well underway. Impetus has alone been given crop diversification by the shortage of labor. The most of these crops require less labor than cotton and can be tended more efficiently than cotton.



Dainty Gift Aprons.

For the holidays there are some | well for the serving apron, or lawn by that crown the glery of the passing year at Christmas time. Among them prettiness makes them a joy.

this year. They are made of all the venient apron for use with the sewfige, sheer cotton goods that are used ing circle as well as at home. for lingerie or midsummer dresses, sionally a quaint apron in silk leads cluny pattern and edged with val lace modern woman seems to want everything made of washable stuffs.

hings that are always the order of mull, although voile has the best wearthe day, certain gifts that bloom per- ing qualities. The apron is the simennially, like the evergreens and holly plest thing imaginable to make, that grown the clark of the passing being merely a straight piece of the goods with a hem run in across one end of the waistband, with a similar aprons of pretty material, small strip half as long set on at the botenough to be dainty, that are made tom for a pocket. Narrow, gay-colfor serving and sewing. The serving ored satin ribbon is run through the aprons do more than dress up the hem at the waistline, leaving long morning or afternoon frock in which ends to tie at the side and allowing the hostess or her aids, serve her the material to be gathered into a litguests, for they express a pleasure in the fullness. Ribbon run through the serving. The little sewing aprons are top of the pocket is finished at the convenience and a protection. Their sides with loops and ends, or sometimes with rosettes. The pocket will The shops are showing many of accommodate the sewing and the tools these little belongings for home wear for sewing, so that this is a con-

The tea, or serving apron, is borthe mind back to those yesterdays edging. A val lace insertion set into when they were prized possessions of the material, simulates a true-lovers' our great grandmothers. But the knot. The band and ties are of the organdle or whatever material is used, finished with very narrow hems along A sewing apron made of printed dot- the sides and a deeper hem across the ted swiss figured with prim little ends. They tie in the back. A small roses and leaves is shown at the left ribbon bow in some light shade or a of the picture and a serving apron of flowerlike rosette sets off the daintiorgandie and val lace appears at the ness of the apron and is used at one right. Figured veile would do as corner or the pocket-if there is one,



"In Time," Dress of Satin.

acceded for a garment that is not ex- satin and bordered with a stenciled actly a negligee, but is made strictly pattern in several colors. Wide figfor indoor wear, on classic or oriental ured or brounded ribbon might be sublines. Casting about for something to stituted for stenciling and set onto the At this new offspring of the designer's body of the dress with pipings of satin. brain, failed to reveal a word to suit The style suggests classic Greek and so two were chosen in a phrase draperies, but follows them so vaguely that is very matter of fact. The "in time" dress is the best we have been Grecian. In the same model long full able to do in describing a robe that is sleeves of crepe georgette might be inat once easy and dignified and intended troduced without appearing incongruto be worn by the busy woman of to- ous, day during such time as she is in her home. It is, in fact, something between a ten gown and a lounging robe, and make a demand for it only time can makes opportunity for long flowing tell, but chances are in its favor. Womlines, drapery and picturesque effects en of taste who are dressed in quiet that women love.

you may borrow its style from what ways there is an increasing call for land you will-Turkish trousers, or individuality in styles and clever orig-Japanese robes, or Greek draperies, or inality in details of construction and what you will. All colors are yours to finish. command, but the "in time" dress is not to be fussy.

In the picture a very excellent example of this new claimant for favor

It appears that a new name was is shown. It is made of sapphire-blue the new dress cannot be identified as

Just whether the "in time" dress has been ande to meet a demand or to street clothes much of the time, like If you decide upon an "in time" dress | the picturesque in house gowns, and ai-

## Hotels Copy Army Meals

A few weeks ago the quartermaster general's department, faithful to its complicated task of supplying everything from shoes to sugar to a rapidly forming army of more than one million men, telegraphed an appeal to 58 leading hotel proprietors throughout the country asking the loan of 3,840 chefs and expert cooks to teach the science of gastronomics to the kitchens of our 16 new cantonments.

Now, the "browned in the oven" old mess sergennts of our regular army cooking schools-of which four have flourished for many years-are willing and anxious to sit at the feet of the capable wizards who have fed Fifth avenue and Tremont street; but so great is the faith of the mess sergeant in the "Manual for Army Cooks," issue of 1916, that they pause reflectively in their scientifically arranged pantries and allow-quite unofficially-that maybe a few of those fancy chefs will go back to their hotels with one or two choice recipes well worth trying on the favored fellow who always gets by the plush rope and calls the head waiter by his first name.

As a matter of fact, M. Panchard, famous chef of the Hotel McAlpin, New York, was "lent" a while back in order to gain sufficient knowledge of army cookery to instruct National Guard kitchens in various New York armorles. Panchard spent two days at Washington barracks, where he studied the cuisine for enlisted men; he went back to New York with his observations, together with a copy of the month's menu.

The day of Civil war hardtack and Spanish war embalmed beef is "long gone," Emergency rations, of course, the soldier must carry to tide him over bad situations where the enemy fire is hotter than the bake ovens behind the line. But for feeding his armies in barrack and trench, Uncle Sam has become a domestic scientist who thinks in terms of nutritive values and a psychologist who realizes that the stomach's digestive juices will not respond unless the palate telegraphs its approval to the brain.

In the months to come, when our American "rolling kitchens" are perched reasonably out of range on h scarred field somewhere in France and our boys from home are emptying their plates of a generous helping of "El Rancho" stew, they may lift their bullet-proof helmets to the printed consoler, comforter and friend which has followed them to the trenches-the "Manual for Army

Cooks," Issue of 1916. As a matter of history, the present volume of official recipes is about a dozen years old. It has been collected from many sources by many wise men adorned with uniforms and backed by general orders; but its choicest and best originated in the instinctive inimitable methods of Aunt Diana, who concocted her champion waffles by

"jes' tastin'." In fact, a large majority of the good and fine points in Uncle Sam's daily menu for his Sammles is due to an old commissary sergeant of Fort Riley. His came was Dunne, and he was one of those "born to the griddle," who has the same advantage over the ordinary aspirant to kitchen honors that Kubelik had from birth over the lit-

le girl next door. He was not a man of education in the orlinary acceptance of the word, but he was a first-

class army cook. On scraps of wrapping paper or old bills he kept a copy of every recipe he had ever tried. These were edited by Colonel Holbrook, then in command at Fort Riley, and published in a little book called "Methods of Handling Army Rations," which was developed into the "Manual for Army Cooks" the textbook in the army schools for cooks and bakers started in 1900 by General Sharpe, now quartermaster gen-

There is a legend to the effect that there are several amusing musical diatribes against the army food, but questioning of officers and men at the Washington Barracks school does not reveal them. One sergeant-one of the three "noncoms" in line for their commissions-said that when the food was bad the men "got the growl" and wouldn't sing at all, and when it was good they "felt fine and sang the prettiest songs they knew."

It is rather heartening to think that the men can have the same food in the field as they do in barracks. This is accomplished by the bakeries, which are portable, easily taken down and set up, and by the very remarkable "rolling kitchens," which cook a meal as the army marches, having tunch or supper ready when the order comes to pitch camp. All of these kitchens have stoves for burning oil and also arrangements for the use of coal or wood. One model, of which the government has ordered a great many, has two double bollers, where outment, for instance, may be cooked as the big stove on wheels trails on supply wagon or truck. Also there are direct heat boilers where coffee may be made, or one of the many delicious stews, the familiar Irish, the savory "El Rancho" (containing everything estable on a ranch), or the very delectable American stew, invented on the Mexican border and the first favorite at Sammles' table,

There is also an oven where a roast may be brought to a turn, and, as a surprise to you, a blg, smooth plate where flapjacks come to life. One kitchen will feed 200 men, a war-strength company, and it will need three men to operate it.

Trailing each kitchen is a fireless cooker with four large compartments. These are very convenient in that the tin recentacles fit either the stove or the fireless department and can be transferred without the bother of emptying of food from one vessel to another.

There are now four regular schools for army cooks-at Fort Sam Houston, Tex.; Fort Riley, Kan.; Monterey, Cal., and Washington barracks. The cantonments increased these schools manyfold. It takes about four months of rigorous instruction to make a first-class army cook, but under the intensive method the cantonment cooks

will be educated in half this time. There are many very delicious and exceedingly efficient recipes in the "Manual for Army Cooks," and Uncle Sam gives his boys all three of their excellent meals for an average of 40 cents a day. If the economy of 40 cents a kitchen could be brought into all American homes we would hear little of food conservation, for the utilization of every edible molecule is nothing short of marvelous, as is the system of accounting for every ingredient that comes out of the storeroom .-- Wallace Irwin in Louisville Courier-Journal.