

# America's Wonderful Cotton Crop

By 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"

"YOU can eat cotton" has become the slogan of the forces engaged in overthrowing 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 important 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 experimenters made recently in Oklahoma and in other parts of the South have demonstrated that cottonseed 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.

## 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 gastronomy to the kitchens of our 16 new cantonments.

Now, the "browned in the oven" old mess sergeants 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 armories. 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.

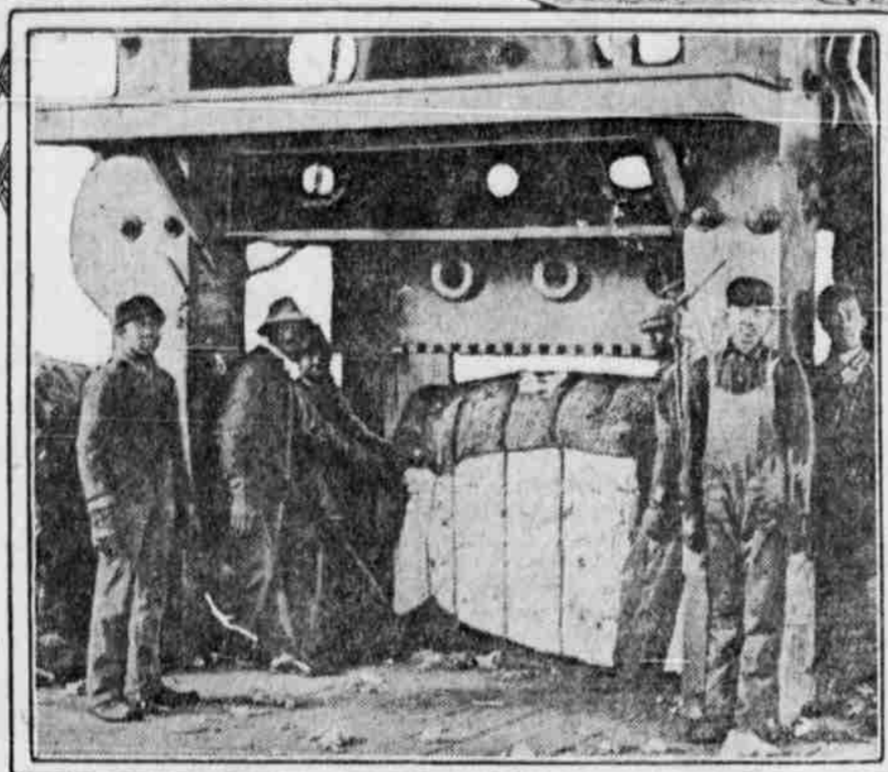
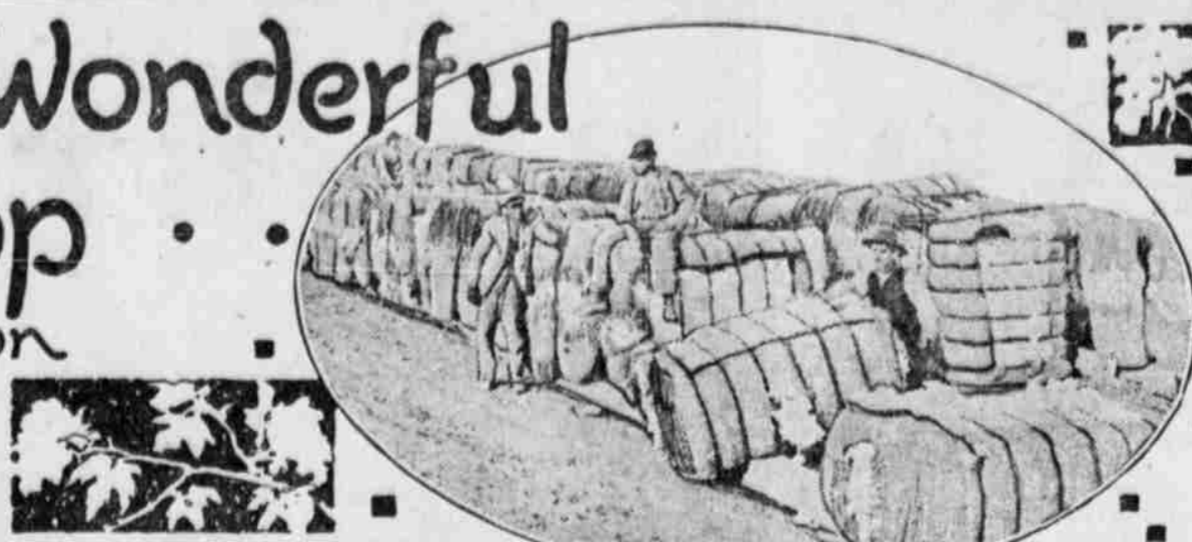
The day of Civil war hardtack and Spanish war embalmed beef is "long gone." Emergency rations, of course, the soldier must carry to tide him over bad situations where the enemy fire is hotter than the bake ovens behind the line. But for feeding his armies in barrack and trench, Uncle Sam has become a 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 a 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 imitative 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 Sammies is due to an old commissary sergeant of Fort Riley. His name 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 little girl next door.

He was not a man of education in the ordinary acceptance of the word, but he was a first-



COTTON BAILED ON THE FARM

200,000 bales over the crop of last year, but this is 4,500,000 bales less than the record-breaking 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 money-making 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 farmer who practices crop rotation will 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 rotation 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 counties 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 soil-enriching 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 sky-high 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.

# Fads And Fancies Of Fashion



Dainty Gift Aprons.

For the holidays there are some things that are always the order of the day, certain gifts that bloom perennially, like the evergreens and holly that crown the glory of the passing year at Christmas time. Among them aprons of pretty material, small enough to be dainty, that are made for serving and sewing. The serving aprons do more than dress up the morning or afternoon frock in which the hostess or her aids, serve her guests, for they express a pleasure in serving. The little sewing aprons are a convenience and a protection. Their prettiness makes them a joy.

The shops are showing many of these little belongings for home wear this year. They are made of all the fine, sheer cotton goods that are used for lingerie or midsummer dresses, that will stand laundering and occasionally a quaint apron in silk leads the mind back to those yesterdays when they were prized possessions of our great grandmothers. But the modern woman seems to want everything made of washable stuffs.

A sewing apron made of printed dotted swiss figured with prim little roses and leaves is shown at the left of the picture and a serving apron of organdie and val lace appears at the right. Figured voile would do as

well for the serving apron, or lawn or mull, although voile has the best wearing qualities. The apron is the simplest thing imaginable to make, being merely a straight piece of the goods with a hem run in across one end of the waistband, with a similar strip half as long set on at the bottom for a pocket. Narrow, gay-colored satin ribbon is run through the hem at the waistline, leaving long ends to tie at the side and allowing the material to be gathered into a little fullness. Ribbon run through the top of the pocket is finished at the sides with loops and ends, or sometimes with rosettes. The pocket will accommodate the sewing and the tools for sewing, so that this is a convenient apron for use with the sewing circle as well as at home.

The tea, or serving apron, is bordered with a narrow insertion in a cluny pattern and edged with val lace edging. A val lace insertion set into the material, simulates a true-lovers' knot. The band and ties are of the organdie or whatever material is used, finished with very narrow hems along the sides and a deeper hem across the ends. They tie in the back. A small ribbon bow in some light shade or a flowerlike rosette sets off the daintiness of the apron and is used at one corner or the pocket—if there is one.



"In Time," Dress of Satin.

It appears that a new name was needed for a garment that is not exactly a negligee, but is made strictly for indoor wear, on classic or oriental lines. Casting about for something to fit this new offspring of the designer's brain, failed to reveal a word to suit and so two were chosen in a phrase that is very matter of fact. The "in time" dress is the best we have been able to do in describing a robe that is at once easy and dignified and intended to be worn by the busy woman of today during such time as she is in her home. It is, in fact, something between a tea gown and a lounging robe, and makes opportunity for long flowing lines, drapery and picturesque effects that women love.

If you decide upon an "in time" dress you may borrow its style from what land you will—Turkish trousers, or Japanese robes, or Greek draperies, or what you will. All colors are yours to command, but the "in time" dress is not to be fussy.

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

is shown. It is made of sapphire-blue satin and bordered with a stenciled pattern in several colors. Wide figured or brocaded ribbon might be substituted for stenciling and set onto the body of the dress with pipings of satin. The style suggests classic Greek draperies, but follows them so vaguely the new dress cannot be identified as Grecian. In the same model long full sleeves of crepe georgette might be introduced without appearing incongruous.

Just whether the "in time" dress has been made to meet a demand or to make a demand for it only time can tell, but chances are in its favor. Women of taste who are dressed in quiet street clothes much of the time, like the picturesque in house gowns, and always there is an increasing call for individuality in styles and clever originality in details of construction and finish.

Julia Bottomley