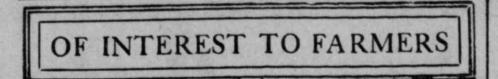
O'NEILL FRONTIER



HISTORICAL DEVELOPMENT OF POULTRY INDUSTRY

Although our common fowl was introduced into Great Britain many hundreds of years ago and brought to America by the first settlers, the poultry industry in the first settlers, the pointry industry in its modern sense began its development within the last century. Fowls were bred in England during the Roman occupation for the sport of cock fighting. Use of their flesh as food was forbidden, however, by Druidical law. The Druids gave way to Christianity before the 10th century after Christ, but poultry was of comparatively Christ, but poultry was of comparatively little importance for several more cen-turies. As late as 1850 fowls were used in England in pagan rites. By the time of the first settlements in America edible birds, domestic and wild, were largely classed together as "fowl." Barnyard fowls were considered an inferior sort of game were considered an inferior soft of game to which little importance was attached. The plentifugness of wild fowl in the col-onies undoubtedly detracted still further from the importance of domestic birds. Poultry was freely eaten in time of want, as were all other animals. Of Jamestown in 1609, Captain Smith wrote: "As for our bogs, hens, goats, sheep, horses, or what lived, our commanders, officers and sal-ences (savages) daily consumed them, some lived, our commanders, officers and sal-rages (savages) daily consumed them, some small portion sometimes we tasted, till all was devoured." Eggs were appreciated, but were almost entirely a warm-weather prod-uct. During colonial days poultry keeping was common among the Indians who by purchase or theft supplied themselves with stock. The Iroquois of Central New York were found to keep chickens in 1687. There was slight commercial aspect to poultry was slight commercial aspect to poultry keeping previous to 1825. Most frequent mention of poultry products in the news-papers before that time was of feathers for ds and pillows. Between then and 1860 cheap grain in the inland districts and improving transportation encouraged egg production in the Ohio valley. In 1839 there were 16 states with poultry valued at over \$250,000 each. New York, Virginia and Pennsylvania had the largest numbers, New York was \$1,153,413 in value. Ohio, Tennes-see and Kentucky, however, were only slightly lower in poultry value than Penn-sylvania. Wisconsin and Iowa, the west-ernmost states listed, had \$16,000 worth each. By 1860 poultry production for meat was becoming important near the cities. At the time of the Civil war the basis was already laid for separation of egg and meat production. Points close by the cities, as Perth Amboy, N. J., were mar-keting quantities of live and dressed fowls. As the commercial aspect became domi-nant, poultry keepers saw the importance of increasing production per hen and in developing cheap methods of raising chickers. In 1847 two patents were issued on "methods of incubation," though it was 40 years later that the first practicable incubator was invented. Ey 1840 or 1845 increasing attention was given to breeding, to feeding and management for prof-it and to the introduction of new breeds. It and to the introduction of new preeds. Asiatic fowls were first imported in im-portant quantities shortly before 1850. Their popularity led to the first "hen fev-er" in the '50s, after which a rapid suc-cession of breeds claimed attention. In 1840 the principal improved breeds were Dorking, Poland, Java, Game, Bantam and Pucke scounty or Chittagong By 1849 When Bucks county or Chittagong, By 1849, when the New England poultry breeders and fanciers held their first show, Cochin-Chinas, Shanghais and Plymouth Rocks had become wellknown. Interest in the breeding of the various classes of poultry for exhibition purposes increased poultry for exhibition purposes increased rapidly, until by 1873 there took place the first organized effort to place the breeding industry upon a stable basis. In that year there was organized the Ameri-can Poultry association, which had for its object the formulation and adoption of a standard of excellence to be used exclu-ingly a poultry associations in awarding sively by poultry associations in awarding prizes on exhibition poultry. During re-

business. The number of hatcheries using mammoth incubators has increased very materially, and the parcel-post service in the transportation of chicks has enabled them to be distributed to all parts of the country. The International Baby Chick association was organized in 1916, and largely through its instrumentality the quality of chicks distributed from the hatcheries has been improved from year to year. In the early history of the poul-try industry the egg market offered the main stimulus to improvement. Not only business. The number of hatcheries us main stimulus to improvement. Not only were eggs more of a luxury than poul-try in a land of abundant meat, but they withstood holding and transportation as meat and fowls could not. Consequently meat and fowls could not. Consequently many eggs were produced and prices ranged comparatively high. In 1863 egg shipments were reaching New York City from Ohio, Indiana, Illinois and Minne-sota. During 1866 the city received 150,-000 barrels of eggs, averaging over 70 dozen to the barrel. By 1874 eggs were being marketed in New York "from the second tier of states west of the Mississippi, from Tennessee Georgia. Canada and Mexico." Tennessee, Georgia, Canada and Mexico.' Receipts in 1871 were 414,000 barrels; in Tennessee, Georgia, Canada and Mexico." Receipts in 1871 were 414,000 barrels; in 1874, 425,000; in 1875, 448,000, and in 1876, 527,000. Not only were receipts becom-ing greater and sources more distant, but distribution throughout the year had im-proved. From 1866 to 1876 the percentage of receipts arriving in January increased from a quarter of 1 per cent to 5 per cent, and in May decreased from 18 to 14 per cent. December receipts improved but slightly with an increase from 2 up to 2.5 per cent. Seasonal variations in prices also were decreasing. The census of 1866, the first to enumerate poultry, showed the middlewestern states to be the largest pro-ducers of poultry and eggs. Until the de-velopment of cold storage, marketing was limited by lack of means for preservation. Eggs were often preserved by immersion in lime water or oil to seal the porous shell, and by 1870 were sometimes stored in fruit houses or ice houses. The last method displaced the others in the '80s and gradually changed to modern cold storage, which accelerated the increase in poultry during the '80s and '90s and hat continued to lessen the seasonal variation in poultry and egg prices. It is doubt-ful, however, if refrigeration has greatly influenced the fluctuation in the growth of the industry during the last three de-cades. In connection with the more cost-ly storage and transportation coming in-to use, the displacement of the barrel by cades. In connection with the more cost-ly storage and transportation coming in-to use, the displacement of the barrel by the 30-dozen egg case about 1850 was ge considrable economy. Production of dressed poultry as well as of eggs was greatly stimulated by the demonstrated practic-ability of refrigeration for both trans-porterior and storage. From 1850 to 1890 portation and storage. From 1880 to 1890 fancy poultry products had their greatest development. Attention to brollers, squabs capons and young ducks increased rapidly. The crest was soon reached, however, and develo The crest was soon reached, however, and by 1900 turkeys, ducks and geese were de-creasing in numbers. Turkeys decreased from 11.000.000 in 1890 to 6.500.000 in 1900, and to 3.700.000 in 1910. They still remain practically at the last figure. Decrease of geese slackened considerably from 1900 to 1910, but fell 5.5000,000, or 65 per cent, ducing the thread decades with ducks at 1910, but fell 5,5000,000, or 65 per cent, during the three decades. With ducks, at with turkeys, the decrease was nearly one-half from 1890 to 1910 and have faller slowly since then. Figeons first enumer-ated in 1910 decreased 46 per cent by 1920 Increase at present is restricted to chick-ens, which are raised in nearly every county in the United States. Comparison with egg production indicates a substan-tial increase in chickens during each de-cade for which figures are svallable. In-creases in egg production by decades wat cade for which lightes are svansble. In-creases in egg production by decades wat 80 per cent from 1880 to 1890, 50 per cent from 1890 to 1900, 25 per cent from 1904 to 1910 and 5 per cent from 1910 to 1920. Egg production in dozens per capita was 9.11 in 1880; 13.09 in 1890; 16.96 in 1900; 17.30 in 1910, and 15 65 in 1920. These firs-

Lincoln Journal BY ANNE CAMPBELL For rooms sealed fast against the

rain; For suns that never seek in vain A clean and shining windowpane, Thanks be to God!

For porridge and for milk and bread;

Cool pillows for a weary head; For fresh, white linen on my bed, Thanks be to God!

For clean, crisp curtains, and the breeze

That autumn sends through leafless trees;

For the remembered hum of bees, Thanks be to God!

For hands that find the unlatched door:

For footsteps on the painted floor; For friendships, treasured more

and more, Thanks be to God!

For soap and salt, and every small And trifling circumstance. For all The little nothings I recall, Thanks be to God!

Without these joys, how could I go Through life, when I would miss them so?

For all the common ways I know Thanks be to God!

THE CORN SONG. Heap high the farmer's wintry

hoard! Heap high the golden corn! No richer gift has autumn poured

From out her lavish horn!

Let other lands, exulting glean The apple from the pine, The orange from its glossy green, The cluster from the vine;

We better love the hardy gift

Our rugged vales bestow, To cheer us, when the storm shall drift

Our harvest-fields with snow.

Thru vales of grass and meads of flowers,

Our plows their furrows made, While on the hills the sun and

showers Of changeful April played.

We dropped the seed o'er hill and plain,

Beneath the sun of May, And frightened from our sprouting

grain The robber crows away.

All thru the long, bright days of June,

Its leaves grew green and fair, And waves in hot midsummer's noon

Its soft and yellow hair.

And now, with autumn's moonlit

wisdom and in spiritual understanding," and "We have raised the mental and moral standards of life." Here is a very plain suggestion to Divine Providence that its judgment was good, that it selected the proper recipients of its gracious favor.

Can we be so sure of these fine things about ourselves? Is it as certain, for instance, that we have moved toward the divine standard as that our pastures are clothed with flocks and our valleys covered over with corn?

It is important to consider this. For, as Mr. Coolidge himself said the other day, "The test that now confronts the nation is prosperity,' and as he added, "History is littered with stories of nations destroyed by their own wealth." Our practical need far more than formal expressions of gratitude is to know whether the things we are doing are likely to bring a continuance of this well being. For this inquiry, the ancient standard is still available-"to do justly and to love mercy and to walk humbly with thy God.

THANKSGIVING DAY.

By the time these words come un-der a reader's eye, our Thanksgiv-ing of 1929 will be pretty well over. Doubtless there are shows yet to be seen, dinners still to be eaten and dances to be danced, but the day is on the wane. Many a worthy citi-zen is at this moment afflicted with "a sense of fullness" and accom-panying drowsiness. Indeed the idea of fullness seems to be indis-seluble accounted with the day. solubly associated with the day. The individual can hardly experience fullness without being—it is hoped not painfully—conscious of it. Feasting and repletion go together, as they did in the old Deuteronomy days when it was wirtten: "Lest when thou hast eaten and art full." It is a state dangerous, not only to physical well-being, but to spiritual health. Yet Thanksgiving din-ners must be eaten; the family, when possible, must be gathered round the table, for the day is, or should be, pre-eminently a home day, and there must be happiness and good cheer, "With thankful heart what'er the meal is," so says Thackeray in one of the most touching ballads in our language. After having stressed the religious and spiritual side of the day—its most important side—and done something to minister to less fortunate folk—perhaps even a little selfishness will be pardoned, by which is meant a centering on the family relation and the home ties. There ought to be full hearts as well as full stomachs—hearts full to overflowing. It is a day on which the family can and should be enlarged by the process of adoption for the occasion. By this adoption guests are made truly members of the household in an unbroken unity. The day is social—a day of fellowship—of which the feast, hether it be a feast or not, should be the outward sign. For, though the dinner is a very important part of the Thanksgiving ritual, the words of the Wise Man, written many centuries ago are still true: "Better is a dinner of herbs where love is, than a stalled ox and hatred therewith." The day should one of joy and happiness, adly feeling-and of but buried kindly grudges. It should, as people grow older, each year take on a tenderer and tenderer significance, and be more and more a day of remem. brance, as one famous meal was, again to Thackeray, a meal of remembrance of those who had died: The kind old voices and old faces My memory can quick retrace: Around the board they take their places.

HARVEST FESTIVAL I harvest today. I will spread me a feast. I will call

THANKSGIVING

From greatest to least Those friends I can never repay, Whose gifting and grace

Have been mine. Every one of them all Shall have his own place

In the joy of my harvest today.

I shall taste to the fullest the pleasure

Of one who has found Rare treasure

And carried it joyously home to display,

And there shall be laughter and song

And the pressing around Of those who belong To my gladness. I harvest today.

Is it pity I see in your look?

Ah, forget I am old!

Forget that you thought I was lonely

And wasted and gray, Think not what life took But what splendor she gave me to

bold

Remembering only How gladly I harvest today.

There is no room for grief at my feast.

Nor the glimmer of tears,

For the reaping has ceased, Every sheaf has been gathered, and

they Who gave so much,

Yes, the plenteous, merciful years, Are the friends, come to touch And to bless me. I harvest today. -Grace Strickler Dawson in the

Household Magazine.

THE GOBBLING OF THE TURKEY GOBBLER By Fairfax Downey

The air was crisp, the season fall, When on the turkey came to call That little bird with tireless wings Who flies around and tells folks things.

He told the turkey, "You're a goose, Unless you hurry and reduce, Your face is red, your waist's a

joke. You're very apt to have a stroke."

The gobbler said in careless mood, "My boarding house now sets up food

That's quite the best I ever ate. I can't help pecking clean each plate."

The warner gave his wings a whirr And chirped, "That's rather sinister, I see you with a noble tan-From ovens, not from sun, old man.

"The bright, red cranberry beware-

And all that well-dressed turks will

You'll be stuffed full of bread and

Unless you try and be your age."

The gobbler gobbled all he found

His exercise was staid and mild:

'Gainst vitamines and calories.

His requiem was this remark:

And gayly took on pound by pound,

Exertion makes wild turkeys wild.

Deaf was the turkey to all pleas

"Now what will you have-white or

working outdoors people who had reason to be trenchermen.

a tremendous contrast on the soore

Thanksgiving of 1929 and many a lean or clouded Thanksgiving of

past times. We tend to use the word

prosperous" in too narrow a sense

Today we can fairly say that we are

prosperous in our foreign relations,

And perhaps the most significant

quantity production as giving us-

stability, freedom of opportunity and diffusion of goods unknown

elsewhere. When most people gave

thought of good crops. When most

Americans today give thanks they think of "prosperity" in these new

terms; an urban and manufactur-

ing prosperity of a peculiarly Amer-ican kind, and of a kind hardly

dreamed of a quarter-century ago

With agriculture depressed, the country in general still feels itself exuberantly thriving; the city has

Even though the change may not

be so great as some observers think,

the currents of our national life have altered greatly in recent years. It would be impossible for our most

typically American holiday not to

it will give a rough estimate of the

relative consumption of the Senate

Mr. Liggett, one is astonished to learn, says there is only one official

senatorial bootician. He is describe

as a paragon of efficiency who deal

deliveries almost instantly. Doubt-

less is the famous man in the green

hat. The public has heard of him

before. The House, according to Mr

least six competent booticians.

Liggett, requires the services of at

there are 435 members of the House

there is one bootician to 721/2 reple-sentatives. But there is only one

high grade liquors and makes

show some alterations in spirit.

thanks a generation

captured Thanksgiving.

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other factors-an economic

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It need not be said that there is

prosperity between the national

wear.

sage,

dark?"

What Is Thanksgiving? By Dr Frank Crane

Thanksgiving is not something that depends upon things to be thankful for.

Thanksgiving is a state of mind. Most of us, when the subject is mentioned, cast about to find what things there are for which we should be thankful. It is a matter of peculiar psychological interest to observe this experiment. For often those whose hands are fullest of earth's privileges seem most forlorn, while those who can find little of of the world's favors among their possession seem most grateful.

As a matter of fact, the amount of things we have to be thankf for has not the slightest thing to cl with our thanksgiving

We may be thankful for anything and ungrateful for everything. I all depends upon whether our fact is to the east.

We may be thankful that we have a million dollars or a saucerful of diamonds. Or we may be thankful for so small a boon as that we are still alive It is even possible, If you are going to be hanged, to be thankful that you are going to be hanged with a rope and not with a halter.

So you see it is all a matter of relation.

Thanksgiving is not a thing. It is a relation between two things.

As Thomas Carlyle expressed is: Happiness is a common fraction, of which the numerator is what you have and the denominator is what you think you ought to have. And happiness is the dividend obtained by dividing the numerator by the denominator.

Still, there are some advantages which appeal to every one of us. There are some unmixed blessings which we all have and for which we all ought to be thankful, according to the degree of our intelligence.

The first is Love. Not that some one loves you, but that you love some one. Whoever is capable of love in any degree, whether that that love is requitted or not, should give thanks. For it ought to show him that he has life with him, some of the sparks of that fire that

created the world. Service. This does not mean the service others give us, but the service we are able to give others. Whoever can serve his fellow men, even in the least degree, should be heartily thankful, for he has some ex-

cuse for living. Wcrk. The joy of life is selfexpression, and no soul that has not found its work can express itself. If in your small corner you have found some sort of work that you can do for your fellows, work they think enough of to pay you money for you have occasion for th fulness . At least , you are not a deadbeat in the universe. Faith. If you believe in something good; if within you remains some unshaken confidence in the forces that make the good, the true and the beautiful in the world, you may be thankful. For there is no cell in that hell where living sculs imprison themselves so dark and fearsome as the cell that is unlit by any faith in good men, in good women and the good Creator who moves us all. Life. If you are alive you ought to be thankful. For as Charles Wagner says: The fundamental creed is to believe in life. If. therefore, there is in you any simple joy of existence, you may be thankful, because it is out of that seed that there grows the tree of contentment.

cent years the development of the try industry has been augmented great-ly by the steady growth of the hatchery

BACTERIA THAT SOUR MILK

The souring of milk is due to acid forming bacteria, of which there are several kinds. While the norma souring of milk is commonly ascribed to the bacteria forming lactic acid, It is not due to these alone. Other acids are formed by certain bacteria that are frequently associated with sour milk. Even bacteriologists are not agreed on the naming of the various bacteria involved in the souring of milk, and a discussion of this subject is rather technical. "Other acids than lactic are formed in the acid fermentation, but the entire acid content is referred to as lactic when speaking of the acidity of milk. When the developing acidity of milk reaches 0.25 to 0.3 per cent, a sour taste becomes evident, and the milk will curdle on heating. When the acidity increases to 0.6 to 0.7 per cent, the milk curdles at ordinary temperatures. The acidity continues, however, to increase until it reaches about 1 per cent, which is the maximum amount that will be produced in milk by the ordinary acid forming bacteria. The acid fermentation is not confined to milk, but is common to all sugarcontaining materials which are not themselves acid. The juice of the sugar beet, of corn, of cabbage, of cucumbers undergoes an acid fermentation because of the growth of bacteria therein. The production of silage, of sauerkraut, and of cucumber pickles is based on the acid fermentation of the materials from which they are made. There are forms of acid producing bacteria that change milk in odor, taste, and appearance, yet the sour milk is not offensive in any sense of the word Other bacteria also sour the milk, but produce offensive odors and a disagreeable taste. Thus, the acid forming bacteria 'may be divided into two main groups which may be designated as desirable and undesirable. This division is of importance to the butter and cheesemaker and to the consumer of milk. The chief by-product of desirable acid forming bacteria is lactic acid. small amounts of acetic acid and alcohol, with traces of other compounds are also formed. The agreeable odor and to some extent the flavor of milk fermented by these bacteria is due to other by-products than lactic acid, for this has no odor and only a sour taste. The acid fermentation of milk if often called the lactic acid fermentation. In reality only the fermentation produced by the desirable group in which lactic acid is the most evident by-product should be thus called. Another group of bacteria which may be classed among the desirable acid-forming organisms is constantly found in milk. The members of this group have little to do with the ordinary acid fermentation, as they grow very slowly at ordinary temperatures. Organisms belonging to this group are used in

PEAT LITTER

The use of peat litter for mature flocks and baby chicks has increased very rapidly during the last three years. Peat litter is mined or dug and processed in Germang. Its extensive use and reasonable price in the United States has been partly due to its use as ballast in ships plying on regular trips between Bremen and the United States. Ships carrying meat, grain and other builky products from the United States to Germany have been able to eturn with peat litter instead of every holds. At present the de-r and is large enough to use all the : available for shipping peat on

17.30 in 1910, and 15,65 in 1920 ures are approximately correct regardless of changes in inventories of poultry.

agreeable taste not infrequently ap-

pear instead of the desirable group

Instead of producing from the sugar

of milk large quantities of lactic

acid, these types generate other

acids, such as acetic and formic

which impart a sharp taste to the

small amounts of gas; others so much that the curd will be spongy

mentation' and is dreaded by but-

ter and cheesemakers, since the gas

is indicative of bad flavors that will

appear in the product. The normal

souring of milk is chiefly due to a

mixture of these two groups of bac-

teria. The relative proportions exist

ing between the two in any sample

of milk is dependent on a number

of factors, most important of which

in the production of the milk

Where careless conditions obtain

under which soil and manure par-

ticles find their way into milk, it

becomes abundantly seeded with

gas-generating bacteria, and conse-

quently the type of fermentation is undesirable. If, however, the milk is

drawn into clean utensils, and care

is taken to exclude dirt, the pure

trol the character of the changes

tasting liquid results. It will be seen

that things are well arranged by

nature; one of the most important

food products undergoes a type of

decomposition that is not offensive,

and milk, when produced under clean conditions, is as healthful a

food in a fermented condition as

when fresh. Thus there is every rea-

son for cleanliness in the produc-

tion of milk, for cleanliness' sake

and because clean milk means bet-

ter products and greater returns to

every one, producer and dealer. There are other kinds of acid-form-

ing bacteria in milk, but they are

of small importance compared with

those just discussed. Some of the

bacteria derived from the inside of

the udder of the cow form acid.

These forms grow very slowly in

milk at ordinary temperatures and

have no influence on the keeping

BEST MILK PAIL

pail for a milk or cream bucket

Galvanized buckets are difficult to

clean and are prone to produce a

metallic flavor in milk and cream

contained in them for any length

of time. Always use well tinned utensils entirely free from rust

spots, for handling milk and cream.

regular lines of shipping. Use of

tramp steamers with consequent higher ocean rates will be necessary

with a continued increase in de-

LUCKEY'S UNLUCKY

name? Well, there isn't much in one

if you'll take Paul Luckey's word

for it. Luckey drove down town re-

cently and took his trumpet, valued

at \$175 with him. He parked in

front of a theater and walked

around to do some shopping. When

he got back to his car his trumpet

that his name's Luckey.

was gone. It's just a coincidence

MADISON, WIS .- What's in a

It is a mistake to use a galvanized

and a clean, pleasant

con-

lactic acid types are able to

produced,

quality."

mand.

Its harvest time has come; We pluck away the frosted leaves And bear the treasure home. the preparation of the fermented milk now so widely sold in cities There, richer than the fabled gift and in the making of some cheese. Apollo showered of old, Other types of bacteria capable of Fair hands the broken grain shall forming substances that impart to sift. milk an offensive odor and a dis-

And knead its meal of gold. Let vapid idlers loll in silk

Around their costly board; Give us the bowl of samp and milk, By homespun beauty poured!

milk. Besides the acids the bacteria Where'er the wide old kitchenof this group form gases from the sugar of the milk. Some produce hearth

Sends up its smoky curls, Who will not thank the kindly earth

and will float on the surface of the And bless our farmer girls! whey. The fermentation caused by them is often called a 'gassy fer-

Then shame on all the proud and vain.

Whose folly laughs to scorn The blessing of our hardy grain, Our wealth of golden corn!

Let earth withhold her goodly root; Let mildew blight the rye, Give to the worm the orchard's

fruit. is the degree of cleanliness exercised The wheat-field to the fly;

> But let the good old crop adorn The hills our fathers trod; Still let us, for his golden corn,

Send up our thanks to God! --From Whittier's "Songs of Labor."

GRATITUDE OR COMPLACENCY

(Milwaukee Journal) Surrounded by comfort, it is easy to assure ourselves that we are grateful to God, to read that "He asth not dealt so with any nation" and feel that through all the ages t has not been so true of any people and never truer than now. But there is no more of that text: "And as for His judgments they have not known them." The truth is that our Thanksgiving day had its humble origin when the Pilgrims had little more than life to be thankful for, and when in after years Lincoln called the nation to observance, it was again with the thought of imploring divine aid and rescue.

Today it is all very different. At the peak of human comfort and security, all that we can ask is continuance of this happy condition. If we are moved to worship at all, it is with the thought of asking that riches and comfort may never be less. Even so, we are not quite sure that it is the work of Providence and not our doing.

The president gives thanks for 'the blessings of peace and honorable and friendly relations." If we are honorable, that is our doing. To appeals of suffering we have "re-sponded generously." Even more frankly. "We have advanced in

Official "Booticians."

From Cedar Rapids Gazette. W. W. Liggett, a Washington literary gent, who wrote an expass Viguor conditions in the capital, has testified before the grand jury which is investigating liquor conditions. If Mr. Liggett's figures are trustworthy they confirm the preva-lent belief that Washington is one of the wettest cities in the nation. He asserts there are 650 speakeasies as compared with 300 saloons and retail liquor stores in pre-prohibition days. He estimates alcoholic consumption for 1929 as 1,670,000 gallons, an increase of 175,000 gallons compared with 1916. This information is not nearly

And share the wine and boillabaisse.

So another Thanksgiving Day has gone, or is about to go. To some it perhaps meant little, and to others it may even have been a sort of mockery. But the spirit back of it, and its beautifully human quality, must have brought something very like a blessing to many.

at least in the sense that peace is unthreatened. We are prosperous in education and general cultivation; we have prospered in the com-forts and luxuries given us by in-THANKSGIVING OLD AND NEW Thanksgiving Day was instituted vention; we prosper in national unity and the absence of class or in a time of comparative privation, when, as Governor Bradford wrote sectional friction. Above each person had about a peck of course, most people will think of our prosperity in the narrower meal a week, or now, since harvest, Indian corn in that proportion." As sense-in having high wages, in witnessing a shrinkage of poverty celebrated in the early years of a struggling little church state in a bleak corner of a savage continent, and in feeling a rising level of soit was less a festival than a religious cial welfare. observance. The Pilgrim communchange registered by Thanksriving is that this prosperity of which it will remind every one is now a dis-tinctively urban and industrial ity gave thanks that it had been able to hold on. The most memorable Thanksgivings since have been those of periods of stress and hard-Lincoln was the first prosperity. It represents ship. president to issue an annual Thanksgivnation as a whole not stuffed barns ing proclamation, and he first did so when, in 1863, the country was and farmhouse cellars but a new business era. We are assured on every hand that our country has tested and anxious as seldom be-It is when all they possess is found a golden key to indi fore. put to the hazard, when the goal ahead seems doubtful, that men are and business problems. icans alone but many Europeans ex-tol our system of high wages and

most thankful for their possessions and progress. Thanksgiving was also, not merely in its early history but till recent times, a peculiarly rural holidoy. It became the autumn festival, marking the gathering of the crops. The corn, the apples, the pumpkins, were ripe; the pigs and fowls were fat. When we pile the board with dishes and feast to repletion, we are harking back for one day to a time when American foods and feeding had a rural amplitude. The tratdition of Thanksgiving plenty developed in an era when every home grew its own turkey, chickens, geese, beef and pork; when every thicket might hide deer, quail, partridge and grouse; when every attic was stuffed with dried corn, beans, onions and herbs; when every cellar overflowed with cider, ap potatoes, pumpkins and jellies. apples, It was observed chiefly by a hard-

so interesting however, as that which concerns the alcoholic consumption of senators and representatives. The bibulous habits of those who have outlawed alcohol naturally are of greater interest than the consumptive capacity of ordinary citi-zens. Unfortunately, Mr. Liggett supplies no figures for the Senate and House as he does for the city at large. There seems to be no basis for figuring the gallon or quart capacity of statesmen. The only information available affords the opportunity to cempare the bootician personnel of the Senate with the bootician parsonnel of the House. While this comparison will

bootician to 96 senators. Assuming that the man in the not establish per capita consumption

and House.

To be thankful, therefore is not a complex act, depending upon circumstances, but a quite simple act. depending upon adjustment.

FOR THE GIVING OF THANKS.

Thanksgiving Day is a purely American institution, and one of long standing. Centuries ago the God fearing residents of the rocky New England coast set aside a day, or several days, each year for the giving of thanks for the abundance of nature during the crop year just completed. This event came to be known as a national holiday and is celebrated religiously each year.

Naturally Thanksgiving Day came in the fall. Thanks were not given until the crop had been harvested. Now we celebrate the last Thursday of November. By that time the small grains have been harvested, the corn is in such shape that it can scarcely be damaged by nature and the people are ready to settle down for a quiet winter. In New England the early celebrators of Thanksgiving would sally forth into the woods and shoot a turkey. The turkey is one of the symbols of present day Thanksgiving altho we no longer shoot them wild

Thanksgiving also has a religious significance. This is natural since the holiday was originated for the purpose of giving thanks for the year's blessings. This feature of Thanksgiving is still observed by church-going people. Football has woven itself into the pattern, however, and the Thanksgiving football game is another feature of the hol-

day The Thanksgiving holiday is, perhaps, the oldest purely American institution of a national character. It is almost as significant a national holiday as the Fourth of July. The nation would part with several other national institutions before it would deny itself the annual day of thanksgiving.

green hat is more efficient than each of the six House booticians, it is plain that 98 senators consume the same amount of liquor as 72% representatives. Hence, while one senator is consuming one quart of liquor a representative will consume and thirty-two hundredths one quarts.

is an astonishing This wholly contrary to popular belief. It is merely additional evidence of deterioration of the Senate, the probably due to the popular election When they were elected of sendors. by the ienislatures there was scarcely a senator who couldn't put away two quarts to one for & represen-

