

BUILT TO WEIGH A ZEPHYR

Extreme Delicacy of Scales in Use by the National Government.

DUPLICATES GIVEN TO DIFFERENT STATES

How the Standards Were Determined—Care in Handling Them—Proposed Legislation in Regard to New Ones.

In the windowless basement room, originally built for a coal-vault, of an apartment in the capitol building in Washington is mounted the most delicate pair of scales in the United States. To these scales are entrusted the work of doing the government's weighing. They are part of the equipment of the Treasury department's bureau of weights and measures, which is attached to the capitol survey, though why this should be so nobody has ever adequately explained.

So delicate are these scales that they will weigh accurately a ten-millionth part of a gram. They are so sensitive that the warmth given off by the body of a person approaching them near enough to open the glass case or to shift the weights would expand the balance arms and produce an appreciable error in the results. Therefore they have been so constructed that they may be operated at a distance of twenty feet. It is not necessary to open the case or to go near the machine even to shift the weights. Three long brass rods extend from the base of the case containing the scales and at the extremity of each is a wheel, so that by turning these wheels the weights may be shifted from one pan to another or any other necessary operation conducted. The readings are made through a small telescope mounted where the operator stands.

Too late it was discovered that the establishment of the instrument in a corner of the room was a mistake. The fact that one wall is three feet away and the opposite one nine feet has a marked effect on the scales. On the side where the wall is close the temperature is different from the other side and whenever the instrument is used it has been found necessary to surround it with large sheets of asbestos paper. Besides this the attraction of the wall for the metal in the scale beams has to be taken into account.

Minute Differences in Weight.

But these are only a few of the things which have to be allowed for in doing the job of weighing. Large corrections have to be made for the temperature, humidity and density of the air. With each weighing there must be a reading of the thermometer, barometer and hygrometer and corrections to correspond in the conditions existing at the time. In Germany there are scales so built that the weighing can be conducted in a vacuum; but this government owns no such apparatus.

Incredible as it may seem the difference of an inch or two from the center of the earth, though not in the same building, constitutes an appreciable variation in the weight of the objects. This is illustrated by placing two equal weights side by side in each pan, where the beam shows no variation. But place one of the weights on top of the other in one pan, and the other pair side by side in the other pan, and the balance will be disturbed, the weights which are side by side appearing the heavier because of the increased distance from the center of gravity of one of the weights. The weights used in this experiment are scarcely two inches in height, so that the difference in distance from the earth's center, considered in comparison to the distance itself, is infinitesimal.

A still further allowance is demanded by scientific accuracy. Even in a \$1,500 Ruppert instrument, like the one owned by the government bureau, it is not pretended that the two arms of the balance are of the same length. Official Verifier Frank A. Wolff says no scales were ever built in which the arms were of the same length. The only thing to do therefore is to check up the error by weighing alternately on one side and the other and then averaging the results.

Standards of Length and Mass.

The original fundamental prototypes from which all our measures of length and mass are derived are stored in the capitol building near the capitol. The standard of mass is a cylindrical shaped piece of whittish metal about the size of a tennis ball. The standard of length is a bar of the same silver-like metal about three feet long and a little less than an inch square. Each face is deeply grooved and in one of the grooves is either a polished spot on which three delicate hairlines are marked. The middle one of these lines determines the end of the bar. The bar is a standard meter, and the cylindrical weight is the standard kilogram. The material from the standard kilogram is a mixture of platinum and iridium, the latter being added to give additional hardness to the metal, which above all others is recognized as the most durable. The value of the metal alone in this prototype of the standard meter is \$1,000, but it has a much greater value from the labor expended in making it perfectly accurate. The kilogram and meter prototypes are the result of fifteen years' labor by a joint congress of scientists, supported by seventeen of the leading civilized nations. The international metric convention was called in 1875, and on January 2, 1889, the president of the United States bore the seal of the standard kilogram and meter which fell to the share of this country and in the presence of the secretary of the treasury and a number of invited guests assembled in the cabinet room of the executive mansion declared them officially adopted.

These originals have been used but once since. This was when a very accurate copy was made from each for practical use by the government bureau in regulating the standard weights and measures of the country. The original kilograms were then placed under two glass bell-jars which were locked and sealed. No human hand has touched the kilogram since it left the makers in Paris; what little handling has been necessary has been done with a pair of special forceps coated with cotton and skin. This is to prevent increase of weight by the adhesion of minute quantities of foreign substances, or decrease of weight by an abrasion. It has not been found necessary to exercise an equal degree of care in preserving the standard meter, a little moisture or dirt would not lengthen or shorten the metallic bar. Nevertheless it is kept in a case of velvet surrounded with wool and protected on the outside by a heavy iron cylinder with a screw cap. It is removed only on special occasions.

The only generally legal standard of weights and measure in the United States is the metric system. On July 28, 1896, congress passed an act making the metric system lawful throughout the United States and defining the weight and measure of the common use in terms of the units of this system. The government mint, however, has a system of its own. By a special act of congress passed in 1853 the Troy pound was made the standard for weighing the government bullion, and a prototype obtained the previous year from London, and made by Gallatin, was declared standard.

Unappreciated Supplies.

Although there has been no adequate legislation on the subject, the government attempts, in a haphazard sort of way, to supply the states with accurate standards of the ordinary pound, bushel and gallon used in everyday commercial transactions.

Each state is supposed to have a full set of government prototypes and the bureau at Washington is now engaged in making two sets for recently admitted states of the far west. Each state is supposed to have an official supply of weights and measures, with a corps of inspectors under him, and then each municipality or township is supposed to have its duly appointed authorities, who have their working copies of the standard measures, and who see that tradesmen do not employ false scales in dealing on their wares to the people.

This is the theory of it; the way it works out in practice is very different. The state and local functionaries are very likely to be politicians, with small reverence for scientific accuracy and little heed for the duties of their office. The carefully worked out standards which are furnished by the government are usually stored in cellars or unused vaults and their very existence forgotten. In one of the eastern states a half bushel standard measure was being used to feed the horse belonging to the assistant chief of the fire department; the standard pound weight was busy holding a door open; the gallon measure found its use as a receptacle for a cup of coffee and the smaller prototypes all had jobs as paperweights. In another state the custodian bored a hole in the standard of liquid measure and fitted it with a spigot, in order to facilitate the measuring operations.

Sometimes the standards begin to suspect that their measures are in need of polishing up and they send them to Washington for renewal. Thus weights which never should be handled except with specially devised instruments come in battered and bruised and corrected until they show not a suggestion of accuracy about them.

There is no doubt that the public is cheated daily in a thousand small ways by false weights and measures. There is a certain style of scales in common use which the government experts may should be absolutely forbidden. This is the scale which has two pans supported on uprights which rise from a horizontal bar balanced in the middle on a pivot. The balance may be perfect and the weights up to standard, and yet the customer may have short weight given him by the simple device of placing the weight on the outside of the pan and the merchandise on the side nearest the pivot. Thus one arm of the balance is lengthened and the other shortened in the interest of the dealer.

Necessity for New Standards.

The advent of electricity and the general advancement of science has brought new work to the Bureau of Weights and Measures. It has also emphasized the need of uniform standards. All over the land people are paying for electric light, and yet they have no standard by which to measure it or to gauge the size of their bills. The same is the case of the company which furnishes it. There is no legal standard of measure and the "ohm" which is borrowed from Germany may be a big or a little ohm as it suits the company to make it. There is no standard "candle power" and there is no way for a customer to know what the lamp is of a certain brilliance or not. The same principle applies to the case of electric power for the running of machinery. The United States has bought some testing apparatus for measuring volts and ohms from Germany, which is the best scientific equipment, but no effort has been made to furnish the states. The appropriation for this purpose has been entirely inadequate.

There is almost no occupation where the need of accurate standards of some kind is not felt. For example, it is said that it is almost impossible to get an accurate clinical thermometer. A physician happens to have a high registering instrument and all the patients he is called upon to examine show an alarming temperature. A surveyor has a wrong tape and years later the error results in a lawsuit and great loss. Not long ago a discrepancy amounting to \$50,000 between a bill of lading and the goods delivered was traced to a defective hydrometer used to gauge alcohol in spirits. In the government customs duty on sugar, the importations of which amount to \$100,000,000 a year, an error of the smallest fraction in one of the small flasks used in the tests will cause a difference in the amount of receipts amounting to the same number of dollars. The need for standards in the customs was recognized in 1880, when an investigation showed great discrepancies resulting in such serious loss to the government that the secretary of the treasury was compelled to take action without waiting for congress.

The question of establishing an American standardizing bureau will come before congress at next winter's session. A bill was introduced last December and was favorably reported by the house committee having in charge. The senate committee on commerce has not yet given it consideration. It is proposed to create a bureau with authority to undertake all functions contemplated by the clause in the constitution relative to "fixing the standard of weights and measures." One many has had such a bureau for thirteen years and England is not far behind. The United States has been the least progressive of all the nations in this respect.

RED BADGE OF COURAGE.

Young Soldier's First Sensations on Being Wounded in the Line in France.

In a letter to Master William Gleason of Detroit, Ferdinand ROLLANDER of the hospital corps at Santa Mesa, P. I., describes interestingly the sensations of the young soldier who stakes his life on the firing line for the first time.

"It was my great desire," he writes, "to get out on the firing line when I came upon these islands and you can rest assured I got the experience and plenty of it. As soon as I received my assignment, which was to be in the California volunteer I got into the fray hot and heavy. At first, when I heard the ping of the Mausers and the booming of the cannon, I heartily wished I had not joined the army; but as I got into skirmish action, I found my mind cleared and I soon became used to whistling Mausers and the constant boom, boom of our own cannon, which were as a rule but a few feet away from me. At first every time they shot it off I'd jump about a foot from the ground. But now I know the enemy is getting all it bargained for and more, too.

"At early dawn we would creep up close to the go-go-go trenches and if not discovered we would lie in wait until daylight, and just as soon as we could see the smoke begin. Our sudden appearance would cause a panic among the black fiends and before they could fully realize their predicament we would capture or kill or rout them all. Of course we would be fired upon by them and sometimes one of our boys would fall, perhaps mortally wounded. Few would know anything about it at the time, so intense would be the excitement. After the battle we would line up and the roll would be called. Some would answer to their names. The missing ones would soon be known and a searching party would then go out for them.

chance to make a splendid target of himself in going to the immediate aid of the wounded soldier. Some people are under the impression that the hospital boy doesn't get into the line of the battle, but the impression is an erroneous one. No matter where the wounded may be it is the duty of the corps man to go to his aid, as the soldier may bleed to death, and the hospital boy has no desire to be branded as a coward either. The excitement claims him as well as his brother on the line. He forgets danger and thinks of nothing but the fallen soldier. With the ever-watchful corps man behind him the soldier feels that someone is looking out for him and is ready to care for him should the work in the line of a bullet, it's a cruel experience for the untired soldier to see for the first time men fall mortally wounded at his side—a man, a gasp and all is over and they lie on the field still and pallid. And when one hears the appalling cries of the wounded he is glad he is able to render some assistance.

"I was lying behind a bit of protection alongside of a corporal who was pumping a deadly fire into the enemy. One of the go-go-gos happened to be a sharpshooter and he managed to keep out of sight behind some brush, while holding the view of us. Suddenly there was a quick, sharp report, and—zip—bang—the corporal lay bleeding upon the ground. The sharpshooter, who apparently had a little respect for the Red Cross as an institution, began peppering away at us when I went to the aid of the corporal. I crouched as low as I could, but the bullets whizzed uncomfortably close. I managed to get hold of the corporal, but he was stone dead shot through the head. Things became so warm for me that I crawled behind the body, where I lay out of sight of the insurgents until the niggers were hunted out of their holes and put on the run. All this time there was not more than 100 yards between us. That battle lasted six hours, yet I could have been shot a dozen times, engaged over half an hour, so rapidly does time fly on the battlefield. The niggers were finally thrashed to a standstill and those that were not wounded or killed died in terror to some place of safety.

Some of the things that I remember how close the treacherous enemy may be, and we are obliged to move very cautiously. As a rule, however, these night fights do not last very long, as our boys are soon sending in a shower of bullets to spread consternation in the camp of the go-go-gos. The strain of the long marches, or hikes, is very telling on the soldiers. One after another has to be sent into the hospital, where the proper aid and care can be given. It is then the boys feel the tender care of the women nurses, yet how little they seem to appreciate their good services, especially those that are sent to the table, nothing is so satisfactory as the French fireproof ware. The cost is trifling when compared to their durability in comparison to the cheaper ware; the glazing of the latter soon cracks and the glazing of the former does not crack and which destroy flavors of foods cooked in them.

For the purpose of mixing batters and doughs the yellow or white earthenware bowls are most convenient in shape and generally have a smooth finish.

As much of the success and healthfulness of the food depends largely on the cleanliness of the dishes used, it is well to consider this point when buying, with the view to saving much time and labor by selecting dishes for utility only

and avoiding all unnecessary ornamentation. No matter how fine the china and table accessories of how much care is bestowed upon them, if the cleaning process is not given the same amount of care and consideration the result must be unwholesome. Unpalatable food cannot be made to taste any better by serving in the most beautiful china, although the eye may be deceived. The proof of the pudding is in the eating. Plenty of hot water, soap and clean, soft towels and willing hands are all they is demanded to keep utensils in good condition. Wash, wipe and dry them as carefully as you would your best china, especially if they are of iron or tin. The most expensive tin dishes are often ruined after the first using for want of proper care in washing and drying.

Recipes.

Old-Fashioned Rice Pudding—Put two quarts of milk in a deep pudding basin; add two tablespoonfuls of rice, well washed, half a cupful of sugar, half a cupful of large raisins and a grating of nutmeg. Stir until sugar is dissolved, and then set in the oven and cook slowly for an hour and a half or two hours, until the rice is tender and milk is thick. When the first steam is slightly browned stir it down into the pudding and continue stirring slowly until crust as it forms until the pudding begins to thicken, then allow the crust to form and brown. The pudding must not have too much rice or cook too long. The milk must be like a creamy sauce and rice just tender.

Rice Griddle Cakes—Press two cupfuls of cold boiled rice through a sieve; add to it two eggs well beaten, two tablespoonfuls melted butter and two cupfuls of milk. Sift two level teaspoonfuls of baking powder with two cupfuls of flour and half a teaspoonful of salt. Add to the other mixture and beat thoroughly. Bake on a hot griddle.

Pineapple Pudding—Moisten quarter of a cupful of cornstarch in a little cold milk; add this with quarter of a cupful of sugar to a pint of hot milk and cook for twenty minutes. Remove from the fire and add the whites of three eggs beaten to a stiff froth. When stiff enough to hold, fold in half of a shredded pineapple. Turn into a mold and serve cold with vanilla sauce. A pinch of salt should be added to the milk while cooking.

Far Better Than Toast.

The characteristic quality of the Battle Creek Sanitarium Foods is the cooking or destruction of the farinaceous elements. It is this thorough cooking which renders

ing, cracking or becoming roughened. Then smoothness of surface. The materials must be impervious to the absorption of grease or flavors. And all materials must be avoided that impart a flavor to foods prepared in them.

Granite and Enamelled Ware—The best grade of these materials gives the most general satisfaction for most purposes. They are light in weight, with smooth, even surface and require very little labor to keep clean. They are not affected upon by acids contained in many foods. With ordinary care they can be made to last as long as iron and are many times more durable than tin.

Utensils of Iron and Steel—This material is desirable in such utensils as frying pans, frying kettles, enameled pans, waffle irons and griddles. For the general use, only these lighter utensils are good. If proper care is given them they grow smoother with constant use. Never cook fruits or any foods containing acids, such as tomatoes, in iron or steel utensils, for the acids will be dissolved by the very objectionable flavor, besides being unwholesome.

Tin and Woodenware—The great objection to tinware is that this metal melts if subjected to a temperature of 412 degrees Fahrenheit, therefore it must not be exposed to as high a temperature as is required for frying and broiling. Wood is a great enemy to their general use, only these lighter utensils are good. If proper care is given them they grow smoother with constant use. Never cook fruits or any foods containing acids, such as tomatoes, in iron or steel utensils, for the acids will be dissolved by the very objectionable flavor, besides being unwholesome.

Other Materials—For many ordinary purposes the common stone and earthenware will answer. But for baking dishes, especially those that are sent to the table, nothing is so satisfactory as the French fireproof ware. The cost is trifling when compared to their durability in comparison to the cheaper ware; the glazing of the latter soon cracks and the glazing of the former does not crack and which destroy flavors of foods cooked in them.

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