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FEBRUARY, 1910
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PUBLISHED MONTHLY DURING THE COLLEGE YEAR
BY THE STUDENTS OF

THE CONNECTICUT AGRICULTURAL COLLEGE

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About this time the subject of the natural consequences of "flunking exams" is more or less discussed. It is in most institutions a timely topic, and there are, naturally, divergent views—the dropped student, for example, regarding the matter in a light quite different from that in which it is beheld by the faculty that drops him.

We note the fact that as a result of this interesting process, the enrolment at Cornell has been curtailed of a hundred names. The number seems large, even if the ratio to the whole number of students is not out of proportion. Here, some thirty-five students were put under the ban of conditions more or less serious. To be sure some of them bestirred themselves so vigorously as to pass off one or more subjects at a second examination, thus holding more or less securely their places, but some fifteen were dropped outright.

It may be said that there are two points from which this matter may be viewed, that of the instructor and that of the student. We, however, can conceive of but one fair view, fair to both parties, which may be taken. A student is here at College principally for study; to acquire knowledge which will fit him, as a graduate of the College, to render more valuable service than he was capable of before, thus increasing his usefulness and enlarging his earning capacity. The best interests of any college require that a graduate possess this ability, and unless a student comply with the requirements of the various courses, very obviously he will be found wanting when placed in a position for which he is supposed to have been fitted. How, then, doing justice to the College, to himself, or to others, can a professor advance toward graduation a student who has not absorbed the required amount of medicine? There can be but a single answer to this question by all fair-minded persons. And, too, the question of character may also enter into this matter in some degree. A student admitted to an institution such as ours is supposed to possess a good moral character, and, if he is to continue there, he must also continue to show at least some slight traces of such a character. The faculty of any institution cannot be harshly criticized for dropping a man who does not perform his allotted work, who has the noose of the dreaded discipline committee loosely hanging about his neck, and who shows decidedly that he is not deriving the intended benefits of the course. The student, to be a credit to himself and to the College,
must be able to see that such a course will result in raising the standard of the school, that such a course is followed elsewhere, and also to see that the penalty is only the merited result of lack of diligence on his own part.

XXX

The Flavor of Cheese

A. W. DOX, Ph.D.,
Cheese Expert Chemist, Storrs Agricultural Experiment Station.

The art of cheese making has been practised for centuries. Those familiar with the classics will recall occasional reference to cheese and cheese making in the works of Homer, Vergil, Cicero, Plautus, and other writers of that time. Unfortunately the meager description in the literature afford no satisfactory basis for comparison with our modern cheeses in point of texture and flavor. A cheese, like all other foods and condiments that are dependent for their palatability upon certain characteristic but elusive flavors, must be tasted by the individual for himself if any adequate notion of the flavor is to be obtained.

Not only was cheese made by the Romans, but it was imported by them from the colonies as well. The provinces which constituted a part of Gaul, now France, contributed their share. According to Pliny, "at Rome the cheeses from the provinces of Nemausium and from the villages of Laos and Baux are most highly praised, but they do not last long and are good only when fresh." The statement that the cheese were good only when fresh does not necessarily mean that they had not been subjected to a curing process, but more probably that they did not keep well in the warm climate of Rome. Th. Romans were evidently not accustomed to highly flavored cheeses, for Pliny adds, "those made in France have a powerful taste as of a medicine."*

Not until within the past century, however, was anything known regarding the chemical changes by which the flavor of cheese is developed. As the production of flavor is essentially a chemical process, it was only natural that the question was not studied until the science of chemistry had fully superseded the doctrines of the alchemists. A little more than a century ago, the French chemist Chaptal discussed the ripening of Roquefort cheese and advanced certain theories to explain the phenomena observed, but these were not based upon experimental data. He did not even realize that the green streaks in the cheese were nothing but mold, but compared

*Non galliorum sapor inedicamenti vim obtinet.
the formation of color to the well-known phenomenon of mortifica­tion by which animal tissues assume a blue or greenish color.

The first experimental work on cheese flavor was made by Proust in 1819. His method of attacking the problem was primitive, but as it is really the first experimental work on flavor production in cheese, it is worth mentioning in this place. His experiment con­sisted in allowing some dough to ferment under water, and analyzing both the gaseous and the solid products formed. The gas he identi­fied as a mixture of carbon dioxide and hydrogen, and from the solid residue he isolated two substances which he called "caseic acid" and "caseic oxide." The latter substance possessed a flavor which some­what resembled that of cheese, and the author concluded that the flavor of cheese was due in large measure to this substance. At the time of Proust only three kinds of fermentation, or spontaneous decomposition, were known and it was only natural for him to sup­post that the putrefaction of dough was identically the same process as the ripening of cheese.

Eight years later Braconnot prepared the same substances by Proust's method and found the "caseic acid" to be a mixture of a number of substances. The "caseic oxide" which he obtained in the form of crystals and which he named aposepidine, was probably nothing but tyrosine, a substance now well-known to chemists. Tyrosine was first obtained from cheese, whence its name, but it has no taste whatever.

These researches, while explaining to some extent the changes in texture and appearance that the cheese undergoes during ripening, did not throw much light on the question of flavor. The belief was still adhered to that the flavor of cheese was due in part at least to the feed received by the animals furnishing the milk. The old adage, "Pahuli sapor apparent in lacte," was extended to include the cheese as well as the milk. It was known that the flavor of such plants as garlic and turnips invariably appeared in the milk after ingestion by the cow. Why was it not equally true that other flavors from the plants found their way into the milk, but being masked in some way, did not make their appearance until the milk had gone through the changes incident to cheese ripening? In this way an attempt was made to account for the differences in flavor between cheeses made in different sections of the country. This argument was further supported by pointing out the analogy to wine making. It was claimed that the differences in bouquet between wines made at differ­ent places was due solely to the different varieties of grapes used. This view is still prevalent among cheese makers to the present day. To the writer's knowledge, several men who have tried unsuccessfully
to make French cheeses in this country attribute their failure to the pasturage of the cows.

On visiting any of the large markets, where fancy cheeses are sold, more than a dozen varieties will be found. In the European markets the number would be much greater. Many of these cheeses, though possessing distinct names, differ merely in size or shape, while others are so characteristic in flavor and texture that they may readily be distinguished even by the uninitiated. These cheeses may be classified as hard or soft, according to the amount of water they contain. In general, it may be said that the more highly flavored cheeses belong to the latter group.

Highly flavored cheeses are extremely offensive to some individuals, while by others they are devoured with great avidity. This is due in part at least to the fact that in many instances a taste has to be acquired. The odor of the cheese often excites prejudice, and until this can be overcome the individual generally refuses to make a gustatory examination of the specimen. To be sure, the odor of some cheeses is not exactly what one would care to have on one's handkerchief, but neither is the odor of cabbage or onions, yet very few people regard these commodities as offensive at meal time.

Only one case is on record where the flavoring substance of a cheese was actually isolated. In 1877 the Polish chemist Nencki attempted to isolate the substance to which Roquefort cheese owes its characteristic flavor. This he obtained in the form of a volatile yellow oil, which had a sharp burning taste and a peculiar musty odor which filled the whole laboratory. The substance was obtained in so small amount and was so difficult to purify that it could not be analyzed and identified.

The difficulty of applying chemical methods to the isolation and identification of flavors is not surprising. Many of our most powerful and characteristic flavors have not been studied by the chemist for the reason that they occur in such minute quantities. Even when isolated they are often found to be mixtures of such complexity as to defy the utmost skill of the chemist. And in nearly all of our synthetic flavors, one or more unknown constituents are lacking, and the tongue has little difficulty in distinguishing between the natural and the artificial.

In studying the flavor of cheese we must, therefore, assume that a number of factors contribute their share in producing the sensation which we call taste. The flavor of the cheese is the sum total of the flavors of the different sapid substances present. Else how are we to explain the different shades and nuances in flavor between different cheeses of the same variety? The individual constituents that
go to make up the sum total of the flavor are probably present in
different amounts.

To what chemical substances are the flavors of cheese due? Un-
doubtedly they are derived from the protein constituent of the milk,
i.e., the casein. The ripening of cheese is a chemical process by
which the highly complex substance casein is resolved into simpler
substances, having altogether different chemical properties from the
original substance. This is accomplished by the bacteria or molds
through the agency of certain vital products which we call
"enzymes." We know a number of substances that are produced by
the action of such enzymes as pepsin and trypsin upon casein. But
owing to the great variety of enzymes, secreted by the microorgan-
isms present in cheese, the simple cleavage products are further
transformed and perhaps enter into combination with each other,
giving rise to new products that have not yet been investigated.
When it is remembered that extremely minute quantities are often
sufficient to give a decided flavor it is small wonder that the flavoring
substances of the cheese have thus far escaped identification by the
analyst.

The chemistry of cheese ripening is a study that may well engage
the attention of scientists for many years. At the present time very
few investigators are studying these problems, but the results so far
obtained are of unusual interest from the scientific point of view.
The special problems can not of course be discussed in this brief
paper. It was simply my purpose to point out how little we really
know about cheese ripening in spite of its antiquity.

Alumni Notes

A general awakening in agricultural matters is, throughout the
country, apparent to all. Newspaper editorials, magazine articles,
the interest in Farmer's Institute and Grange work, all herald a
coming era of prosperous life on the farm. Of all the institutions in
the eastern part of the United States for the promotion of the
farmers' interests and for his general betterment, probably none is
in a more thriving condition than the Connecticut Dairymen's Asso-
ciation, followed closely by the Connecticut Pomological Society and
the State Poultry Association.

The annual meeting of the Dairymen's Association, held in Hart-
ford, January 26th-28th, was largely attended, and especially notice-
able was the large number of our graduates who were present.
George B. Treadwell, '09, butter-maker and book-keeper at the
Waverly farm, New Canaan, made the butter which scored the
highest number of points at the exhibition. Judge Bent put a score of 98 points upon it. When some of the boys sought George B. and told him of it he would hardly believe it and exclaimed, as we have often heard him do while passing out the grub, "Aw, go on." Milk produced by the Georgetown farm scored 98 points, thus capturing the prize for this product. It will be remembered that R. A. Storrs, '09, has charge of the bacteriological department of this farm, and the above results reflect no small amount of credit on him. E. B. Fitts, '93, had charge of the butter, cream, and milk exhibit.

At the business meeting, H. L. Garrigus, '98, was elected director from Tolland County, and R. J. Averill, '03, director from Litchfield County.

J. H. Atkins, '86, of Middletown, had potato diggers, wheel cultivators and plows on exhibition. He is with an Ohio firm and is doing quite an extensive business in this line. Among those present at the meeting were: J. A. Atkins, '86; C. B. Pomeroy, Jr., '90; H. G. Manchester, '91; E. B. Fitts, '93; A. J. Pierpont, '95; Stancliffe Hale, ex. '96; H. L. Garrigus, '98; E. F. Manchester, '09; J. M. Stocking, ex. '99; H. B. Cook, S. C., '99; R. H. Gardner, '00; R. P. Dewey, ex. '00; E. P. Brown, '01; R. E. Buell, ex. '01; G. H. Hollister, '02; M. E. Pierpont, and R. J. Averill, '03; T. W. Griswold, S. C., '04; D. J. Minor, C. J. Grant, A. W. Sweeten, '06; Earl Bemis, '07; O. P. Burr, C. B. Barnard, C. W. Bonner, '08; Hurlbut, E. N. Gallup, ex. '08; P. B. Whitehead, G. B. Treadwell, R. A. Storrs, F. A. Loveland, J. A. Gamble, '09.

Among the graduates attending the Poultry meeting, January 25th and 26th, were: A. J. Pierpont, '95; G. H. Hollister, '02; A. J. Averill, '03; O. P. Burr, '08; P. B. Whitehead, '09; Gustafson, S. C., '09.

At the Pomological meeting a week later were also many Alumni, among whom may be mentioned: Merton Chapman, '89; C. B. Pomeroy, '90; H. G. Manchester, '91; Stancliffe Hale, ex. '96; E. S. Mansfield, H. L. Garrigus, '98; B. H. Walden, E. C. Welden, A. F. Green, '99; J. M. Stocking, ex. '99; Mrs. E. S. Mansfield, E. S. Bishop, '00; G. H. Hollister, '02; W. F. Stocking, A. W. Manchester, '03; D. J. Minor, J. H. Barker, '06; E. M. Stoddard, M. N. Falk, '07; O. P. Burr, C. W. Bonner, '08; W. O. Hollister, '09; Lawrence Jilson, ex. '09; Coleman, ex '12.

The annual banquet of the Connecticut Agricultural College Alumni Association was held at Hotel Vendome, Hartford, Wednesday evening, February 2d. As in former years a goodly number were present. President C. B. Pomeroy, '90, acted as toastmaster. The College quartette sang at intervals during the evening. The
principal speakers were President Beach of the College, who outlined the improvements made or under way at the College, and to some extent his plans for the future development of the institution; H. G. Manchester, ’91, who entertained those present by his good humored remarks; and A. J. Pierpont, ’95, who spoke at considerable length on the conditions affecting competition in agriculture, and said that the agricultural colleges need to give more comprehensive instruction in farm business methods, emphasizing the fact that at the present time the average graduate is lacking in business knowledge for his calling. Others who spoke were: W. J. Irwin, ’87; F. D. Clapp, ’99; T. F. Downing, ’01; A. W. Manchester, ’03; G. M. Chapman, ’05; J. H. Barker, D. J. Minor, ’06. The following is a list of the Alumni present, not including the above named: S. W. Hayes, ’86; C. A. Wheeler, Treasurer, ’88; J. N. Fitts, V. E. Succhini, H. B. Luce, F. F. Bushnell, ’97; H. L. Garrigus, E. S. Mansfield, ’98; E. F. Manchester, Mrs. V. E. Succhini, E. C. Welden, ’99; Mrs. Gertrude Grant Knight, Mrs. Ester Hall Luce, ’00; G. H. Hollister, ’02; R. J. Tryon, ’05; C. J. Grant, Mark Bishop, ’06; E. M. Stoddard, G. W. Simon, ’07; A. E. Webster, O. P. Burr, C. W. Bonner, N. W. Purple, ’08; H. C. Shewry, W. O. Hollister, F. A. Loveland, ’09, and the former students: Mr. and Mrs. E. S. Tuttle, E. R. Carlson, H. T. Clark, S. F. Loomis, L. W. Stevenson, and Mrs. Florence Roberts Mansfield.

’93. E. B. Fitts gave a lecture at an institute in Somers, February 9th. His subject was “Sanitary Milk.”

’97. R. D. Gilbert was in charge of the Bowker Fertilizer Company’s exhibit at the Pomological meeting in Hartford, February 2d and 3d.

’98. J. W. Pincus was a visitor at the College, January 17th.

At a meeting of the Farm Superintendents’ club held at Hotel Vendome, February 1st, H. L. Garrigus gave a lecture on the subject, “Economic Value of Farm Machinery.” At this meeting there were present: A. F. Green, ’99; H. B. Cook, S. C., ’99; W. F. Stocking, ’03. Mr. Green was elected secretary and treasurer, and H. L. Garrigus first director for the ensuing year.

’99. E. C. Welden recently made the survey for a state road in the town of Union.

’02. J. B. Thwing, formerly employed in New Haven as salesman, has recently been promoted to the position of manager of the Library Bureau Agency at Toronto, Canada.

’03. R. J. Averill has been elected master of the Washington Lodge. He succeeds L. F. Harvey, ’02.

’05. I. W. Patterson, of Providence, R. I., was the guest of Mr. and Mrs. H. L. Garrigus at Storrs over Sunday, January 16th.
'07. G. W. Simon, of the Jewish Agricultural Industrial and Aid Society, was a recent visitor at the College.

'08. Pauline Hopson is acting as assistant librarian at the College and is also assisting in bacteriological work at the laboratory of Storrs Experiment Station.

'09. H. E. Botsford, who has been employed at the College poultry plant since last fall, has accepted a position on a fine estate at Hartsdale, near New York City. The change is much to the advantage of “Botsy” and he will have an excellent opportunity to develop a fine business.

On Sunday, January 23d, Mr. and Mrs. E. L. Cook, of Malden, Mass., announced the engagement of their niece, Olive Lois Hall of Groton, Mass., to Philemon B. Whitehead, of Washington, Conn. “Phil” visited the College, January 25th and 26th, and on his way home attended the annual meetings of the State Dairymen’s and Poultrymen’s Associations in Hartford. At a business meeting of the latter, held in Jewell Hall, January 26th, he was elected county vice-president of the association.

R. C. Wakeman is assisting E. C. Welden, ’99, in making the College campus survey which is now in progress here.

Lawrence Jilson, ex. ’09, has entered the employ of E. W. Russell at Greenwich, Conn. He has entire charge of the estate and is making many improvements.

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College Notes

The thinning out of the ranks of the non-studious has led to violent reaction. Some of the wise ones who believed it possible to get by with a minimum of effort are now seen, under the stimulus of coming examinations, plugging regularly and constantly at their work. It is clear that with the growth of the College is coming a corresponding advance in the standard of scholarship. No one will question the advantage of gain in this direction. The process by which it is reached may not be agreeable to us all, but the result will, no doubt, be fully approved.

The James comet has been seen several times. It appeared over Storrs Hall at about half-past six.

Birdie, somewhat aggravated, was heard to remark, “Darn it all, somebody has swiped my bacteriology book or else I waylaid it.”

Mr. W. H. Card, of Manchester, gave his “Chalk Talk” on breeds and varieties of poultry in the chapel on February 8th. A large
number of students were present and listened with pleasure to this interesting lecture.

February 7th was the coldest night of the year. Some of our amateur weather prophets had the thermometer at 40 degrees below zero. The Experiment Station registered but 14 degrees below, although the high wind made the air seem colder.

The trustees of the College held a meeting at the institution on January 25th.

Professor—“Have you ever seen an abandoned farm, Linehan?”
Joe—“Yes, I've seen lots of 'em where they couldn't grow anything but rocks.”

The campus is, every Saturday morning, a scene of considerable and picturesque activity. This is due to the presence and evolutions of the extra drill squad. The body of wrong-doers thus expiating their crimes include the rough-housers, the contemners of inspection, and law-breakers of a similarly desperate character. Here, too, are found those deaf to the call of the chapel bell, and those who have disregarded the call to church. We hear them grumble about the large amount of drill that falls to their lot; and we wonder when we observe that this squad, although varying somewhat from week to week in its constituent parts, has, nevertheless, a tolerably constant central body of dependable sinners.

Among the publications recently issued by the United States Department of Agriculture, one of peculiar interest to Storrs is “Cultural Studies of Species of Pencillium,” by Dr. Thom. It is an original study of some forms of fungi observed in the course of Dr. Thom’s work.

Professor D. S. Wheeler, of Lexington, Mass., gave a lecture in College Hall on Friday evening, January 22d, on “Education and the Daily Life,” which was highly appreciated by the large number that attended.

Edna, a senior in the domestic science course, while preparing a rabbit for the table the other day was heard to exclaim with impatience, “Well, it beats all, I can't find this rabbit's gizzard.”

A reception was given by the young ladies of Grove Cottage, Friday evening, January 21st, from 8 to 10. A large number attended, including some members of the faculty.
W. J. Lane, B. A., Dartmouth, '09, has recently been appointed assistant chemist at the College. He comes from Gilmanton, N. H. THE LOOKOUT extends a welcome to him, hoping that he may enjoy Storrs life to the fullest.

The library is now open daily from 8 a. m. to 8 p. m., and Miss Pauline Hopson has been appointed assistant librarian.

The A. A. has lately benefited by receiving a framed picture of the 1909 football team, to be hung in a future trophy room. Thanks is due to E. C. Eaton for this trophy.

Miss Bessie Donovan, formerly assistant chemistry instructor, has accepted the position of assistant principal at Grove Cottage.

Quite a delegation of students from the senior and junior classes, as well as a number of short course students, attended the meetings of the various state agricultural organizations held in Hartford recently.

Junior Student—"Darn the elocution, anyway; I've got to make a spontaneous speech in class this morning."

Life is a Funny Proposition

Man comes into this world without his consent and leaves it against his will. During his stay on earth his time is spent in one continuous round of contraries and misunderstandings by the balance of his species. In his infancy he is an angel; in his boyhood he is a devil; in his manhood he is anything from a lizard up; in his duties he is a fool; if he raises a family he is a chump; if he raises a small check he is a thief, and then the law raises the devil with him; if he is a poor man he is a poor manager and has no sense; if he is rich he is dishonest, but considered smart; if he is in politics he is a grafter and a crook; if he is out of politics you can't please him and he is an undesirable citizen; if he goes to church he is a hypocrite; if he stays home he is a sinner; if he donates to foreign missions he does it for show; if he doesn't, he is stingy and a tightwad. When he comes into the world everybody wants to kiss him—before he goes out they all want to kick him. If he dies young there was a great future before him; if he lives to a ripe old age he is simply in the way and is living to save funeral expenses. Life is a funny proposition, and a funny road, but we all like to travel it just the same.—Selected.
Department Notes

MATHEMATICAL DEPARTMENT.

C. E. Welden, '99, assisted by R. C. Wakeman, '09, and N. A. Schutz, '11, has made a survey of the campus to locate all the buildings, roads, fences, trees, etc., extending as far north as the dairy and farm house, east to include the Phelps house, south beyond Beebe's, and west as far as the athletic field and poultry plant. The map has been plotted to the scale of fifty feet to an inch. Contour lines have been drawn at two feet. This map will be useful for College purposes in general, and of service to the landscape architect in planning for the location of buildings, roads, walks, etc. At the Massachusetts Agricultural College a map has been made showing all the buildings likely to be erected within the next hundred years. This insures the proper arrangement of the buildings from the start and prevents shifting of them later on.

State Road—The legislature has appropriated $10,000 for the improvement of the road to Eagleville. A survey has been made of the present north road from the College pond to Eagleville, a distance of 2.8 miles. An alternate line has also been surveyed along the course of the stream, which not only gives much better grades, but also shortens the distance by nearly a quarter of a mile. It is expected that contracts will be given and the road constructed during the coming season.

THE FARM.

A carload of lime has been ordered and will be used for a test on the re-claimed swamp land. A small portion of it will be used on other sections of the farm.

The ice-house has been filled with a good quality of twelve-inch ice. In addition to this about twenty-five tons were stacked outside for immediate use.

Negotiations are being made for several new and up-to-date machines to be used in the coming season. They will add quite a bit to the equipment for practical use as well as for instruction. One of the most needed improvements is a proper place for storing and exhibiting these and other machines.

For the Military Department a new rifle pit has been constructed during the late fall. The pit will be equipped with a revolving target, and is so situated as to make target practice much less dangerous to those employed in the fields about the farm. Heretofore, substantial
evidence of the superb marksmanship of the embryo soldier boys often has been made manifest to the workmen on the College farm. During the period assigned for target practice it was found difficult to secure men who would take chances with life or limb on any region east of the 73d meridian (which, by the way, runs directly from Agricultural Hall down past Beebe's store), and some few daring men employed as far away as the Valentine meadow have often been startled by the nerve-soothing noise of bullets whizzing around them.

A valuable addition has been made to the herd of Berkshires by the purchase of the boar Belle Premier's Duke 3rd, No. 122271, a full brother of the first prize boar at the Hartford Fair in the class of two-year-olds and under. His grandsire, Charmer's Duke 23rd, was sold for $1,250, and his granddam, Lady Premier B, was the first Berkshire sow to sell for $1,000. All his ancestors are animals of merit. He was bred by Joseph E. Watson, of Marbledale, Conn.

Animal Husbandry—Although an effort was made during the late summer and early fall to procure steers for feeding, to be used later for judging purposes, it was impossible to secure any at a reasonable price. Conditional orders were placed several times, but prices continued to soar until it has now become necessary to borrow steers owned in the neighborhood and use these for judging, while the feeding cannot be taken up this winter as it was intended.

DAIRY DEPARTMENT.

Under the direction of E. B. Fitts experiments are now being carried on in ice cream making. This is a large and rapidly growing industry in Connecticut. It is therefore hoped that the experiments will result in information that will be of value to the manufacturers and to the farmers who produce the cream. It is also probable that instruction in ice cream making will be added to the regular course in dairying.

The short course work in dairying will begin on February 14th, and will last the remainder of the term. The course will include instruction in breeding, feeding, judging, and scoring of dairy cattle, butter and cheese making, the testing of milk and cream for butter fat and solids, for adulterants and for preservatives. Class-room work will be supplemented by practical work on the farm and in the dairy.

MECHANICAL DEPARTMENT.

There has been added to the machine shop one twelve-inch swing Seneca Falls engine lathe and one fourteen-inch Acme shaper with accessories and tools. A one-half horse-power air cooled gasoline
engine is now in the process of construction. Two wood-working benches with tools have been loaned to the poultry department to be used for instruction in poultry carpentry.

The parsonage has been moved from the front of the campus and placed on the opposite side of the highway. The hearse house has found a new location at the southeast corner of the large cemetery, and the old blacksmith shop, which of late years has been used as an engine house in the rear of the main building, has been moved to the west side of the orchard back of Storrs Hall.

POULTRY DEPARTMENT.

The special short course in poultry husbandry closed February 11th. The course, which was six weeks in length, was the ninth annual of its kind, the first one having been given in '02. But one other college in the United States has given courses of this kind for a longer period of time, viz., Rhode Island, where the “Pioneer Poultry Course” was offered in 1898.

During the continuance of the poultry course a number of prominent speakers visited Storrs for the purpose of addressing the class. Christopher M. Gallup, of Maine, spoke on “High Grade Market Poultry,” and gave a splendid demonstration of caponizing. Mr. D. J. Lambert, of Rhode Island College, discussed “The Breeding of Fancy Fowls,” thereby giving his experience of thirty years. Judge W. H. Card, of Manchester, Conn., gave his popular “Chalk Talk on Breeds and Varieties of Poultry.” His remarks were illustrated by clever drawings on the blackboard, which strikingly showed the difference in the various breeds.

Immediately after the close of the short course, Prof. Stoneburn left on his vacation, which he is spending among the poultrymen of the west.

The annual meeting of the Connecticut Poultry Association at Hartford, January 25th and 26th, was attended by President Beach, Director Clinton, Professor Stoneburn, Mr. Stephenson, and a delegation of students.

- - -

“The Parson’s Old Grey Mare”

It was the night before the Fourth of July in 1876 that the Sherman Tavern was the scene of a boisterous dance. The tavern on that eve was lighted from cellar to garret, the cellar being lighted so as to allow the dancers to quench their thirst at the spigot of the host’s cider barrel, while the garret was the dance hall of the tavern.

Just as the clock struck nine a loud shout was heard outside and
Bill Barber drove up, his horse foaming and breathing heavily. Bill was usually a very easy driver and a quiet sort of a fellow, and when he was seen in this excited state, his many friends became somewhat alarmed, but when the sound of wheels was heard and an old grey mare was seen coming up the road, laying right out straight, every one guessed the story.

It seems that Bill had met Cy Higgins, the son of the village parson, at North Scituate, a hamlet ten miles distant, and they had had a very heated argument as to whose was the better horse. After half an hour or so they decided to settle it by racing to Sherman's Tavern, and the result was that Bill's horse practically out-distanced the parson's old mare. In telling the story afterwards, Bill said, "I allow that that 'air boy will have to chew my dust for a while yet." Cy accepted his defeat like a gentleman, but still declared that he could beat Bill's skate for a mile.

No more was said about horse racing and the two drivers went up to the dance, Bill's eyes shining with the light of victory, while Cy with his head lowered showed that he was a hard loser.

Money-musk was called for. Cy and Bill immediately secured their partners and started on a run down the hall, each trying to beat the other out, so as to get on as head couple. Cy reached the platform first, but Bill insisted that Samantha and he dance as head couple, he being the winner of the horse race. Cy couldn't see it in that light and it looked for a while as if a fight would follow, as a number of New York cattle drivers whose minds were a little hazy, insisted on their finishing it out, while the more pious people insisted that a fight should not take place. One word led to another until the subject of horse racing was brought up, and Bill told Cy if he would race him around Harrison's track at twelve o'clock the next day for a purse of twenty-five dollars he would let him stay at the head. Bill thought he surely had the best of Cy this time, as Cy's father was the parson and Bill didn't think that he would dare to race his father's horse on Sunday. But, contrary to Bill's expectations, Cy immediately accepted his challenge.

At midnight the dance broke up and all hands went home, bidding each other good bye until they should meet at church Sunday morning at eleven o'clock to hear Parson Higgins preach his weekly sermon.

The sun rose red and hot and nearly every one went to church except a few who thought the horse race would be of more interest. The Parson had, as usual, a well-prepared sermon and started off, tell-
ing how one hundred years ago our forefathers signed the Declara-
tion of Independence, and contrasting the people of those times with
the people of the present age.

He said in part, "All the people think about to-day is horse racing
and dancing," and he laid great stress on horse racing. The Parson
was discussing this spiritedly when Deacon Jones passed an envelope
to him. The congregation noticed a slight coloring in the Parson's
face, but thought nothing of it until he said that the deacon would
read the notices and dismiss the congregation. The deacon took the
platform while the Parson quietly slipped out the door and started
on a run down the road.

He soon came in sight of the race track and could see Cy and
Bill driving up to score. On he pushed as fast as he could, but try as
he might he was too late to stop the race.

Both horses were off with Bill's horse at the pole. At first Bill's
horse pulled right away from Cy's, but the old mare was steadily
creeeping up on Bill and was behaving nicely. They passed the three-
quarter pole just as the Parson came up and were coming into the
home stretch with Bill's horse slightly in the lead.

The Parson came to a dead stop as he reached the track, his
breath coming short and fast and the perspiration pouring down his
face, for he was a portly man and not used to such exertion. At the
wire were gathered several of the village loafers as well as numerous
ragmuffins and street urchins. These were all enthusiastic spectators,
and were giving vent to their enthusiasm by yelling and cheering the
two competitors, the feeling seeming to be slightly in Cy's favor. As
the Parson came up, stopped, and mopped his brow, it seemed as if
of a sudden the years dropped from his shoulders and he was a young
man once more. His hat came off and his voice rang out above the
others as he cheered his boy, urging and imploring him to leave that
old cow behind. And his words seemed to have the desired effect, for
the old mare braced up and slowly but surely closed the gap until
they were neck and neck. Then the Parson's voice was heard yelling,
now at the horse, "Go it, old girl, go it I say. Good for you. Hooray! Hooray!" The old mare had taken the lead and passed under the
wire half a length ahead. The Parson patted the horse and clapped
the boy on the back in his enthusiasm.

As the village loafers walked away the following remark was
heard, "I reckon that 'air boy is only a chip of the old block, by
Hickory." And, if the truth was to be known, the remark was correct.

C. M. S., 'II.
Exchanges

The Exchange Editor of this periodical wishes to make an announcement. Our work consists of reading all the school and college publications received by us and giving our opinion, honest or otherwise, of the same. We have refrained from having these opinions printed in the past for various reasons. However, we take a childish delight in our work, in sparingly praising the good articles and roasting those which do not come up to our ideals. You know it is said that a good critic is a poor artist and so it is with us. We do not profess to be an excellent author, but we flatter ourselves that we are a fair critic. And so in order not to make too many foes, we will only criticize a few as they come off the pile of Exchanges before us.

The Cornell Countryman and O. A. C. Review are new exchanges to us and are two of the most welcome. Such papers as these and the Penn State Farmer show what can be done in the way of publishing a typical agricultural monthly by the students of an agricultural college. However, we realize that such papers can be edited and supported only where a goodly number of purely agricultural students are in attendance. It is with great pleasure that we await the coming of these papers and always enjoy them.

Then there is another type, that of the weekly newspaper. Among these we number The Round-Up, The Weekly Spectrum, O. A. C. Barometer and The M. A. C. Record. These weeklies all have a large circulation which is necessary for the life of such a publication. But we must say that we think that it would make much better reading matter, if it was all consolidated, re-edited and published as a monthly with something alive in it. We have not yet been able to assist the impulse, as is the case when perusing the daily newspaper, to look for the latest murder or society scandal on the front page, nor to look inside to see if the train schedule from Podunk to Squashtown has been changed. We would suggest that a serial story would put a little life into these papers, or perhaps a column of Domestic Science questions and answers would fill the bill.

The Reflector of The Mississippi Agricultural College gives us an idea as to how stories may be handled. We believe that some articles on weightier subjects from time to time would, in this case, make a good article all the better.

We are glad to announce that on the whole the class of reading matter in our high school exchanges is improving. Whether this is because the editors are becoming more experienced or not we do not know, but it is our aim to give praise where praise is due.

Freshman—“I wonder if the professor meant anything by giving me a ticket to his lecture on ‘Fools.’”

Senior—“Why?”

Freshman—“It reads, admit one.”
The Rensselaer Polytechnic Institute at Troy, N. Y., which is the oldest school of engineering to be established in any English-speaking country, has completed a new laboratory for the departments of Mechanical and Electrical Engineering at a cost of $415,000. This building was erected with part of the million dollars given by Mrs. Russell Sage. It is the fourth new building erected by the institute within the last four years. Many new machines have been installed in the laboratories for the tests of the strength of materials, one of these having a capacity of one million, two hundred thousand pounds. The new club house and the athletic field which contains a baseball diamond, football field, tennis courts and running track, are situated on the campus adjacent to the buildings and are therefore easy of access for students wishing to use them. The institute gives courses in Civil, Mechanical and Electrical Engineering and General Science, leading to the degrees, Civil Engineer (C. E.), Mechanical Engineer (M. E.), Electrical Engineer (E. E.), and Bachelor of Science (B. S.). During the past four years the number of students at the school has increased from 225 to 670.
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