BILOGICAL RESEARCH

(Continued from page 3.)

once so common on our tables and in the markets, has all but disappeared. With fish the case is qualitatively different. Lobsters, clams, oysters, cod, haddock, and other sea-food animals are fewer in number than ever before, some being two or three times as expensive as they were twenty years ago, and some being practically non-existent except where specially cultivated. In the matter of exports in staples, the case is much the same. In some articles as corn, wheat, beef and the like, exports are rapidly decreasing. In this regard, however, a fact of extreme significance is to be noted. Our exports of manufactured goods are constantly increasing—fact which indicates that the character of the country is slowly changing, that an agricultural nation, producing food in abundance, is becoming a manufacturing nation, with heavy consumption, and comparatively high production of foodstuffs. Another indication of this metempsychosis is the previously mentioned missing in cities of our population, and the gradual flow of young men from the rural to the urban sections of the country. A flow which lessens the production of foods, even though it does not increase demand for it. Conditions of extreme want, such as exist at times in China and in some countries of Europe, of course not been reached, but the tendency of such conditions is strong, and their generalization if nothing is done to prevent the full outworking of the forces now in operation will be a question of time.

Three great checks, however, are in operation—improved transportation, the art of canning, and cold storage. Transportation and its development are the same subjects as before. The art of canning was brought into being about 1810 by the French technologist, Appert. In this country the art of canning was introduced about 1810 by the French technologist, Appert. In this country the art of canning, and cold storage, the third of the three, are still engaged in much research work. Especially the food company, are still engaged in the first canning operations were started about 1826 by William Underwood of this city. It is of interest to note that his descendant, through the W. Lyon Underwood Co., are still engaged in this business. Mr. Underwood is at the present time a special lecturer in the Biological Department. He has done much research work, especially with reference to the relation between insects and disease transmission, in which he is more especially distinguished.

Cold storage, the third of the three, which are holding Malthusianism at bay, is the most recently developed among them. The principles of cold storage have been known for centuries, but it is only within the last generation that their application has become of sufficient importance or extent to be considered a factor in food questions. The importance of these three processes will be realized only if one puzzle to contemplate the enormous quantities of food-stuffs which are preserved by canning and by cold storage methods, and upon the case and rapidity with which these supplies may be transferred by rail and water from any part of the country to any other. We must not feel too secure, however, for the mere existence of these preventive possibilities. Their application to actual conditions must be understood, and any attempt to study the economic aspects of such application will demonstrate that this is itself a great problem. A poverty-stricken country, for instance, would find great difficulty in meeting a famine, Ireland starved with wealth close at her door. Food has been exported from parts of China while other parts were suffering dire want. Wealth widely distributed on the other hand, would enable any land to provide food for itself and others to tide it over a famine, so that the food problem is seen to have largely an economic basis, and this combination of economic, social and biological conditions serves to render the problem of food supply more complicated. The advantages which biological science could lay at the feet of a people threatened with starvation would be of no avail in the absence of means to pay for them. The one conclusion to which we are inevitably forced is that good food can be wasted. It will not cost time possible for all to enjoy equal privileges: foods must be graded according to the prices arranged to fit the variation in their grades of value. The poor must be poor; in a lower "grade" than the rich are able to afford.

Meanwhile we must encourage in every possible way, intensive agriculture, conservation, and cold storage production. Cheap and abundant food is the cornerstone of a healthy people. With such food civilization may or may not reach high levels; but without it the hope of a people threatened with starvation would be of no avail. In the absence of means to pay for them. The one conclusion to which we are inevitably forced is that good food can be wasted. It will not cost time possible for all to enjoy equal privileges: foods must be graded according to the prices arranged to fit the variation in their grades of value. The poor must be poor; in a lower "grade" than the rich are able to afford.

FACULTY NOTICE

The exercises of the Institute will be suspended during Christmas week, from December 22d to December 27th, inclusive.

By vote of the Faculty, Instructors are requested to send the names of all students absent from exercises on Saturday, December 26th, and on Monday, December 28th, to A. L. MERRILL, Secretary.

FOUND ARTICLES

The articles enumerated below have been found, and owners may obtain them at the office of the Superintendent of Buildings and Power, Plymouth Theatre.


Massachusetts Aggies have begun hockey practice.