The M. A. C. Record.

Vol. 3. LANSING, MICHIGAN, TUESDAY, OCTOBER 12, 1897. No. 5.

Dr. Bigsby's Lecture.

"Rugby and Winchester," always interesting themes, were made doubly so by our lecturer of last Friday evening. Undismayed by numbers, Mr. Bigsbee gave us a very delightful description of these old English schools, and from him we will quote briefly. To quote correctly, his "stories" should be inserted in full, but space will not permit, and in justice to him we will refrain from a partial re-execution.

Winchester school, declared by Ruskin to be an "epic poem in architecture" is nine hundred years old and has been connected with many memorable historical events. Such names Oliver Cromwell and King Henry VIII are recorded as having figured conspicuously in its history.

Six hundred years ago the monks laid out the grounds and now the exquiste beauty of the velvety grass, the great rose trees, and the garden which Grant declared to be "a perfect wilderness of beautiful flowers," attest to the care that has been lavished upon it since that time. This garden, Mr. Bigsbee wildly protested, was in striking contrast to the mathematical horrors existent in American parks. The Master's house at Winchester, a long low stone building with diamond panes of glass and marvellous vine covering, was so vividly painted by the speaker that it was not difficult to see why it has been a delight and study for artists. The class in English Masterpieces can more fully appreciate De Quincy's vivid picture of the cruelty existent in these schools after hearing the story of Walter Banebrig. Nine years' intimate acquaintance with Rugby have given Mr. Bigsbee such an insight into this great school that his personal reminisences were exceedinglg instructive, and quite as often exceedingly amusing.

The remaakably career of Thomas Arnold as head master of this school was carefully presented to the audience and the secret of his success was evident when we learned of the personality of the man. The fact that at one time every court in Europe was represented by a Rugby student will give some idea of the height to which Thomas Arnold raised this school. L. E. M.

This Was Kalamazoo's Game.

M. A. C. had a football game scheduled at Hillsdale for last Saturday, but Hillsdale cancelled her dates on account of several members of her eleven being injured in a game with Sturgis. M. A. C. then secured the two Hillsdale dates with Kalamazoo, and the first game was played here.

Kalamazoo has a team of spendid players, who worked our line and ends with apparent ease, besides indulging in several trick plays that netted long gains. Their team has been much strengthened this year by the addition of Leonard, who was a famous half-back on the U. of M. team when Paul Woodworth played on that team. The playing of Westnedge and Smith is also worthy of mention. The whole team plays a spirited, gentlemanly game, and Saturday's contest was devoid of unpleasant features, except that several unavoidable delays made the game unusually long.

It was a sore defeat, but a valuable one for the future of football at this College. In the game a week ago our boys had little opportunity for defensive work; they had plenty of such work Saturday. As one of the players said, "We had a bad attack of swelled head after the game with Olivet;" that malady will not again prevent good earnest practice. And finally, our boys learned several points about the game that will become a part of our permanent football equipment.

In the first half M. A. C. defended the north goal, and at the call of time Kalamazoo kicked off to our 15-yard line. M. A. C. returned the ball by successive plays to Kalamazoo's 50-yard line and then lost it on a fumble. By terrific smashes into the line and end plays accompanied by the finest interference ever seen on our grounds, Kalamazoo carried the ball over for touchdown squarely between the goal-posts, but failed to kick goal.

M. A. C. kicked off for 25 yards. Kazoo returned the ball 15 yards, and then worked a quarter-back punt that, with a run of 50 yards by Stripp, brought the ball within 10 yards of the goal. Again they pushed the ball over and again failed to kick goal.

After the next kick-off Kalamazoo advanced the ball steadily until M. A. C.'s 25-yard line had been reached, then fumbled it, regained it, and before our boys had recovered from the confusion had crossed the goal line. A goal followed. Once more in this half the Kalamazoo boys scored a touch-down but failed on goal. The half ended with the ball in M. A. C.'s possession on Kazoo's 30-yard line.

In the second half our boys got possession of the ball on Kazoo's 25-yard line, and advanced it steadily until within 12 yards of the coveted goal, when they lost it on downs. From this time on the ball was most of the time in possession of our opponents, who scored two touch-downs and one goal, making the final score 28 to 0 in favor of Kalamazoo. Messrs. Keep and Tredway officiated alternately as umpire and referee, and W. J. Merkel acted as linesman and time-keeper.

From the Orient.

If we were to go to the opposite side of the earth, and a few hundred miles to the southward, into the rich delta of the Irawaddy river, which flows into the eastern side of the Bay of Bengal, about half way between the cities of Bassien and Rangoon we should find the home of one of our M. A. C. graduates. I think, too, that we should find a most hearty welcome from this son of the East who spent 18 years in America preparing himself to be more useful among his own people. Who is he? None other than the genial Koli S. Thabue. You remember him now, you who were here in '89, '90, '91 or '92. Thabue, as we always called him, was one of the few foreigners of our acquaintance who could appreciate American humor. He never fully mastered the difficulties of English grammar and composition, but he did know how to take a joke, and could "give as good as was sent."

Last week it was my great pleasure to receive a letter from this friend of my first three years in College, and I am sure all who knew him will enjoy reading portions of the letter:

"I have a comfortable home in this place, with large yard 88x235 feet, with good and new fence of costly iron and wood, which I put up this year. In front of my house is our orchard part, with cocoanut, orange, lime, mango, quince trees, all bearing; but around my house is used entirely for ornamental shrubs and flower beds. Back of the house is an American garden, although I do not have cabbage, tomato, or corn, and do need some very much, especially from M. A. C.—those beautiful sweet corns, Evergreen, etc., Perfection lettuce, etc. The banana or plantain I would like you to taste once at least from my garden, the most delicious you ever taste, very large and sweet.

"This year I started a new garden adjoining to this old one, 162x235 feet, and on this coming summer, see what I raise. I have a little farm for raising rice, about 25 acres, which brings yearly about 1,500 bushels of rice.

"Every one in this part of the country is a farmer, having a few acres of land—5, 10, 12, or none. I have been wishing to get a few of the farming outfits from E. Bement and Sons of Lansing, and may get some this year. If I could only have some of those articles, and could show to the people what an educated man can do.

"People in this country think that education belongs only to those who work under civil service, while farming and gardening need no education. 'What you can gain studying to be a farmer or gardener? You must be crazy, you good for nothing! You be an advocator, lawyer, tax-collector, secretary, or the like.' They think that is the man who needs an edudation; surely such a one must be true born man."

For two years after leaving M. A. C. Thabue was connected with the Bassein Great Pwo Karen boarding school, as its principal, financial secretary and chief overseer, but the work was so heavy that his health failed, and he was compelled last year to turn his attention to farming. Should any of the old friends think of writing to Thabue a letter will reach him at Thayagon, Wakema P. O., Burma, via. Brindisi. D. J. C.

The Sewing Class.

The sewing class for second year students in the Women's Course is now in full operation. Rooms have been specially fitted up for this class on second floor of College Hall, south side. There are nine work tables, at each of which sit two young women when at work, and a desk for the instructor, Mrs. Hayner. To this equipment a large pier-glass for use in cutting and fitting, and two large cases with drawers and shelves for keeping materials, work and work-boxes, will soon be added.

Four days each week this room is filled with young women busy with needle, thread and scissors. Each member of the class supplies herself with a work-box furnished with the necessary implements for needle work. At present the class is devoting its entire time to plain hand work. The College furnishes material for samplers upon which the girls begin with plain running. From that they will progress through hemming, stitching, felling, darning and patching, to the putting together of simple garments and to plain dressmaking. When it comes to the making of garments each student will furnish her own material.

The second term in this work will be devoted to simple cutting by the Vienna Ladies' Tailoring System, one of the latest systems, which has just been adopted by the Pratt Institute of Brooklyn and the Drexel Institute of Philadelphia. The third term will include both cutting and fitting. No sewing machines are used at present but several will be put into use before the close of the year. It has been decided to use the Singer machine, and the Singer company has offered to donate three machines for the use of the department.

The courses in both sewing and cooking are very popular. Not only do the young women who are taking full college work gladly avail themselves of the opportunity for this practical work, but many young women come out from the city to take just cooking and sewing. The class in sewing is at present divided into two sections, each of which taxes the capacity of our rooms, and it is designed to add a third section later to accommodate those who show special aptness for the work.

For forty years the Michigan Agricultural College has endeavored to train hand and eye and mind; and in the courses it has recently added to its curriculum it aims to follow that same ideal. We believe that in training the hand and eye we also give training to the mind, that not only the skill but the mind training acquired in doing a piece of work well, becomes a part of the students' available and valuable "stock in trade." And we have reason to believe that the trend of modern educational methods is along this same line.

The most valuable book in the world is a Hebrew Bible now in the vatican. In 1512 Pope Julius II refused to sell it for its weight in gold, which would amount to about $100,000.

The Imperial diamond is considered the finest stone of its kind in the world. The Nizam of Hyderabad offered $2,150,000, the largest price ever known, for this diamond.

The costliest meal ever served was a supper given by Eelius Verus to a dozen guests. It is said to have cost $250,000.

THE M. A. C. RECORD.

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For various reasons THE M. A. C. RECORD is occasionally sent to those who have not subscribed for the paper. Such persons need have no hesitation about taking the paper from the postoffice, for no charge will be made for it. The only way, however, to secure THE RECORD regularly is to subscribe.

Official Directory.

PREACHING SERVICE—Sunday afternoons at 2:30 in the Chapel.

Y. M. C. A.—Regular meetings Sunday evenings at 7:30 and Thursday evenings at 6:30. C. W. Loomis, President. E. M. Hunt, Cor. Secretary.

Y. W. C. A.—Weekly meetings for all ladies on the campus, Tuesday evenings at 8:00, in Abbot Hall. Sunday meetings with the Y. M. C. A. Miss Clara J. Stocoum, President. Miss Ella Phelps, Cor. Secretary.

KING'S DAUGHTERS—Meet alternate Wednesdays. Mrs. J. L. Snyder, President. Mrs. W. Babcock, Secretary.

NATURAL HISTORY SOCIETY — Meets second Friday of each month in the Chapel at 7:00 P. M. T. L. Hankinson, President. O. W. Slayton, Secretary.

BOTANICAL CLUB—Meets Monday evenings at 6:30 in the Botanical Laboratory. B. Barlow, President. Miss Marie Belliss, Secretary.

SHAKESPEARE CLUB—Meets Wednesday evenings at 7:30. Dr. Howard Edwards, President.

COLUMBIAN LITERARY SOCIETY—Meetings every Saturday evening at 7:00. Fourth floor, Williams Hall. R. E. Morrow, President. F. E. West, Secretary.

ECLECTIC SOCIETY—Meetings every Saturday evening at 7:00. Fourth Floor, Williams Hall. W. J. Merkel, President. Elton Bailey, Secretary.

FERONIAN SOCIETY—Meetings every Friday afternoon at 1:00 West Ward, Wells Hall. Fay Wheeler, President. Ella Phelps, Secretary.

HESPERIAN SOCIETY—Meetings every Saturday evening at 7:00, West Ward, Wells Hall. J. B. McCallum, President. M. H. Hammond, Secretary.

OLYMPIC SOCIETY—Meetings every Saturday evening at 7:00. Fourth Floor, Williams Hall. A. M. Patriarche, President. E. D. Brown, Secretary.

PHI DELTA THETA FRATERNITY — Meetings every Friday evening at 7:30, East Ward, Wells Hall. A. B. Krentel, President. H. B. Clark, Secretary.

UNION LITERARY SOCIETY — Meetings every Saturday evening at 7:00, U. L. S. Hall. F. V. Warren, President. Paul Thayer, Secretary.

TAU BETA PI FRATERNITY—Meetings on alternate Thursday evenings, Tower Room, Mechanical Laboratory. F. V. Warren, President. C. A. Gower, Secretary.

CLUB BOARDING ASSOCIATION — I. L. Simmons, President. H. A. Dibble, Secretary.

M. A. C. ATHLETIC ASSOCIATION—F. V. Warren, President. E. W. Ranney, Secretary.

The Nutritive Value of Meat.

MIRIAM JACOBS.

(Written for the Cooking Class.)

It is natural to divide food into two classes, vegetable and animal food, and this last might be subdivided into two classes, the products of the animal—milk, eggs, etc., and the substance of the animal itself, which we call meat. The difference between animal and vegetable food is very striking, not only in appearance, but in the value and digestibility of their nutrients. Vegetables in general, consist almost wholly of carbohydrates, the energy and heat-producing substances; while meat consists almost wholly of protein, the tissue forming and strength giving substance. And it is found that the nutrients of meat are more readily and completely digested than are those of vegetables. As the nutritive value of any food depends on its digestibility, meat is a valuable food. Of the thirteen elements which enter into the composition of the body, all are found in vegetables. They are converted by animal digestion into the compounds found in flesh. As these compounds are very readily converted into the tissue of the human body, meat is physiologically an economical food, for man is saved the labor of transforming the large amount of vegetable food represented in a small amount of meat.

Of the four classes of nutrients, meat has practically three; protein, fat, mineral matter; the only carbohydrate, inosite (muscle sugar), constitutes but a fraction of one per cent. Water is present in all parts, but it has no different value as food than any other water, and plays the same part in nutrition; the mineral matter is altered in cooking or digestion, is rearranged and recombined in the body. The only nutrients of meat which we shall consider, then, are the proteids and fat.

Fat is a compound of carbon, hydrogen and oxygen, and is the energy and heat producer. The protieds contain these elements with nitrogen beside, and perhaps a little sulphur, and are the tissue builders and strength givers. Nitrogen enters into the composition of the various parts. As every chemical combination produces heat, the nitrogenous (protein) compounds, while forming tissue, also produce heat. Indeed, one can live on proteids, with water and salts, alone. But this would not be an economical diet at all, for meat, which is mostly protein compounds, is the most expensive article of diet. While the four ounces of protein needed in an average daily diet can be gotten very conveniently from animal food, the thirteen ounces of heat or force producing material can be gotten at much less cost from the carbohydrates of vegetables.

A piece of meat as brought from the market consists of lean meat or muscle, tendon, cartilage (gristle), connecting tissue, bone, blood-vessels, nerves, skin and fat; or, examining more closely, we have fibrin, albumin, gelatin, fat, juice of flesh, water, mineral matter and extractives.

Lean meat is bundles of muscles, each bundle made up of bundles of fibres held together by connective tissue. These fibres consist of animal fibrin. Lean meat must not be thought of as absolutely free from fat, for microscopical particles exist between the fibres in the connective tissue; and here is the difference between a fat and a lean animal, in the latter water takes the place of these particles, and thus the same weight of a piece has a smaller proportion of fat and a larger proportion of water.

We are considering that the nutritive value of meat depends on the two classes, protein and fat. Fat is, we have seen, non-nitrogenous; all the other substances then must contain nitrogen, which they do in a greater or less degree.

Albumin is the principal nitrogenous compound. It is the chief constituent of muscle fibre. It is soluble in cold water, coagulates and hardens in hot. Gelatin is, next to albumin, the most important nutrient. It is obtained from bones, tendon, cartilage, connective tissue, by long exposure to moist heat. The juice of flesh is not the blood, for it exists in flesh from which all blood has been taken and shows an acid reaction, while blood is alkaline. It contains the coloring matter, the extractives and the salts. The extractives contain the flavoring material, the creatin and creatinin, principles which give taste to meat and are also stimulating in character. The extractives are found to be nitrogenous and should be classed with the albuminoids and gelatinoids as protieds. The most important of the minerals are the phosphates of potash, lime and magnesium.

The different kinds of meat we have are beef, mutton, veal, pork, poultry, game, and sea food. In regard to the nutritive value, beef ranks first. The different cuts vary so much in composition that it is almost impossible to give average figures. In general the loin, rump and shoulder are the leanest; ribs and flank are fattest. The average composition of moderately fat sirloin of beef is, water, 60 per cent; protein, 20; fat, 19; mineral, 1 (Atwater). Veal is more tender but has less nutriment; it is the leanest meat. Pork is the fattest, even the lean cuts contain as much fat as the fattest cuts of either beef or mutton. Mutton and lamb have about the same amount of nutriment as the fatter cuts of beef. Poultry has not much fat, and in spite of large amount of bone it furnishes a large amount of protein. Fish have in general so much refuse and the flesh contains so much water that the proportions of nutriment are less than in ordinary meat. White-fleshed fish have but little fat; darker fish,—shad, mackeral, salmon,—are rich in fat. Salted meat is less nutritious, as much of the soluble nutrients have been dissolved out and the water in which it is soaked is not available for food on account of the large amount of common salt. The price of meat is not regulated by its value for nutriment; there is no more nutriment in one ounce of the protein or fat from tenderloin than in the same amount from the round or shoulder, but it costs much more.

The ideal cookery of any food requires that the nutrients which it contains shall be utilized to the fullest extent.

Let us see the effect of heat on these different substances of meat separately, and get theoretically the proper method of cooking meat. The albumin is the same as the albumin of egg, with which all are familiar; soluble in cold water, coagulates in hot. At 160 degrees Fahr. it is entirely opaque; heated above that, shrinks, becomes hard and tough. Gelatin is a substance obtained from bones, tendon, etc., by a long exposure to moist heat; on cooling it forms a jelly. This substance was formerly supposed to be very nutritious, the thickness of the jelly testifying to the nutritiousness of the liquid. Then for a time many claimed there was no nourishment whatever in it. Now it is considered of value when combined with other nutritious substances to give it taste and flavor. A high, dry heat hardens and drys the gelatinous parts of the meat; hence a piece which has much bone, tendon, etc., should not be roasted or broiled. But the cooking in water softens the tissue and extracts the nutritive material. Bones yield from 6 to 7 per cent of their weight of nutritive matter. This means free from meat, but they usually have more or less meat adhering, which amounts to several times the amount extracted. Bones are worth saving for food. The nitrogenous matter, the creatin and creatinin, and the salts in the juice of meat are soluble in cold or hot water.

It would seem that the proper application of heat is a fundamental question in the cooking of meat. When the meat itself is to be eaten, the nourishment should be kept inside the meat. This is done by submitting the piece to intense heat at first, plunging it into boiling water, or if roasting or broiling, having a very hot fire, which coagulates the outside, forming a crust which does not allow the juices to escape or the water to enter. We sacrifice a small portion to save a large portion. After about ten minutes the temperature should be below the boiling point, so that the albumin of the interior will not be unduly hardened. The boiling temperature would perhaps not injure the gelatins, but a little longer cooking at a lower temperature does as well to soften the connective tissue and saves the albumin, thus keeping the fibre soft and tender.

If soup or beef tea is required, the opposite course is adopted. Here slow cooking is a chemical necessity. If lean meat be cut into small pieces, so that much surface will be exposed, and allowed to stand in cold water, the salts, the soluble albumin, the flavoring and coloring matter will be dissolved out, the fibre only being left. If the liquid be not heated above 160 degrees the flavor will be developed and the nutrients will still be in soluble form. "Liebig's Beef Extract," or any beef extract of commerce, must be considered a stimulant, not a food. In the process of evaporation, the nutritive material has been left behind. Thirty-four pounds of meat are required to make one pound of extract. It contains water, the salts, and the principles creatin and creatinin, which are to meat what thein and caffein are to tea and coffee. It is valuable in an exhausted condition of the system, by stimulating the stomach to digest what otherwise it could not.

The cooking of meat, of the tender parts anyway, does not add to its digestibility. Raw meat is more quickly and easily assimilated. We cook it that it may be in a form more pleasing to the sight and to add and develop flavors which through the sense of taste and smell stimulate the digestive juices. The cooking, condiments and flavors do not add to its nutritive value, but may cause more of the nutrients to be digested.

Elements of Success.

Judge M. D. Chatterton, a member of the first class at the Michigan Agricultural College, gave an address to the people of Isabella county, at their county fair, September 30. The Mt. Pleasant Democrat publishes his address in full. Among other things he discusses the relations between capital and labor, which, he says, like the Siamese Twins, cannot be separated without death to both. He condemns as vicious the clamor which seeks to produce a prejudice between the poor and the rich, and criticises severely the lack of proper supervision in our banking system. Speaking of the causes of pauperism and the value of a proper education, he says:

"Solon, the great Grecian lawgiver, about 640 years before Christ, caused a law to be enacted, 'that parents who taught their children no trade should have no claim on them for support;' and a modern Solon has added, that 'parents should be held responsible for the crimes of children whom they have taught no industry.'

"If we look into the history of our paupers, we will find a large proportion of them never had any definite plans for making a living, but have been tossed about like a thistle-down by every breeze that came along. Show me a man at the age of thirty-five or forty who has made no selection of a pursuit he intends to follow, and the chances are as three to one that he lands in the poor-house or prison. A man

or woman with no business, nothing to do, is an absolute pest to society.

"A man's success does not necessarily depend upon his book learning any more than it does upon what he eats; fish are said to be an excellent diet to stimulate brain labor, but a man might eat a whale and die a fool. So he might go the rounds of a collegiate education, and not understand the first rudiments that lead to success. Education means teaching the mind to think to some end and for some purpose, and the hands to work.

"There is hardly a person who is not qualified to succeed in some business, and it is better to be at the head of an inglorious calling than at the foot of one the world calls honorable. It is better to be the head of a mouse than the tail of a rat.

"The Creator has wisely ordained that the dispositions and inclinations of men should differ; if it were not so there would be but one vocation in which persons could succeed. Now all kinds of employment are conducted by master workmen. The highest ability will accomplish but little if scattered over a multiplicity of objects, while on the other hand, if one has but a thimbleful of brains and he concentrates them upon a single purpose, he will accomplish wonders. * * *

"Depend upon it, if you are a miser of moments, if you lay up and turn to good account odd minutes, half hours and unexpected holidays, your careful gleanings at the end of life will have formed a colossal block of time, and you will be wealthier in this world's goods, wealthier in intellectual acquisitions, and wealthier in good deeds' harvest for the world to come."

At the College.

The class in veterinary science is studying osteology.

A younger brother of Mr. G. H. True is visiting at the College.

Prof. C. D. Smith spent Saturday in Saginaw at the sugar beet exhibit.

R. E. Morrow, '98, entertained his mother four days of last week.

Charles Bass, '01, received a visit from his parents and sister last Wednesday.

Why was not our football game with Kalamazoo reported in the Free Press?

Oliver Edgar, '01, enjoyed a visit from his father and sister, Sunday, October 3.

Mr. C. Raymond, Jackson, called at M. A. C. Saturday to look over the farm stock.

Rev. J. R. Lang and wife of Mt. Morris, took tea with Prof. and Mrs. Woodworth Monday evening.

Mrs. Wendell A. Paddock spent Saturday and Sunday with Mrs. Paddock and her daughter Fleta at the "Grove Cottage."

New steam mains are being laid to the Veterinary and Agricultural laboratories, so that these buildings can be heated by steam from the boiler house.

The mechanical freshmen will all be given two and a half weeks of work on the wood lathes. For the last few years there has been no regular work of this nature.

Prof. Edith McDermott recovered sufficiently to go home with her sister Monday evening of last week, to spend a few weeks recuperating. Her place has been taken for the time being by Miss Agnes Reigart, of the New York Teacher's College, who is also a graduate of Smith's College.

Before the first game of football here the members of the faculty and teaching force raised $35 among themselves and sent to Chicago for an outfit of shin-guards, nose-protectors, wrist and ankle supports and other apparatus for the football team, intending to present the same to the boys before the Olivet game. Some of the apparatus was not in stock, so the order was not filled until the middle of last week. It was highly appreciated by the boys, however, when it did come, and proved valuable in Saturday's game with Kalamazoo.

Fly-Wheel Burst at the Boiler House.

That we were without electric lights on the campus for several nights is due to an accident at the boiler house last Thursday evening. While the engineer, Mr. Baldwin, and the fireman, Mr. Friedrich, were sitting in the main engine room the engine that runs the large dynamo in a small room adjoining began running at a greatly accelerated speed, the governor failed to act, and almost immediately the large belt flew off. Mr. Friedrich sprang at once to the throttle, but before he could get the engine under control the fly-wheel burst in half a dozen pieces. In the darkness and the confusion of escaping steam and falling plaster it was some time before the men could tell just what had happened. When light was restored it was found that a large exhaust pipe had been severed by one of the flying pieces; that the floor had been ripped up by another; another had snapped one of the joists in two, and still another had torn its way through the plaster and joists overhead, and was found in the attic next morning.

Neither the engineer nor fireman was injured, although the latter stood within three feet of the wheel when it burst, and a flying piece of the eccentric brushed Mr. Baldwin as it passed. To see the havoc that was wrought and the pieces of iron that lay about the room after the accident it seems almost a miracle that both men escaped without injury.

The biggest price for a painting was that paid for Meissonier's "1814," $170,000.

News from Graduates and Students.

H. A. Eldridge, with '98, is teaching school at Elmira, Mich.

W. K. Prudden, '78, is moving his wheel works to Chicago.

Lew D. Remington, with '90, is principal of the Fenton, Mich high school.

Clay Tallman, '95, is on his second year as principal of the Saranac high school.

C. C. Pashby, '94*m*, writes that he is working in Sherard, Miss. and that he is well and in good spirits.

C. J. Foreman, '94, writes to the Chemical Department for apparatus and chemicals to use in his school at Centerville. He reports pleasant work this year.

Last Friday Miss Jennette Carpenter, '98, received a telegram announcing the death of one of the twin babies of her sister, Mrs. N. S. Mayo, '88.

D. W. Trine, '92, writes from Ithaca, N. Y. that he will get his M. S. degree from Cornell in one year. He is taking horticulture as major, mycology as minor and German as an incidental.

Cards have been received announcing the marriage of W. F. Staley, '88, to Miss Cynthia M. Bean at Washington, D. C., October 6, 1897. They will be at home after November 15, at 922 I. street, N. W.

Dr. N. S. Mayo, '88, has been appointed to the position of professor of veterinary science in the Storrs School of Agriculture at Storrs, Conn. He takes the position left vacant when Dr. Waterman resigned to come here.

Marcus S. Thomas, '79, was in the city several days last week as delegate to the Universalist Convention. He spent Wednesday looking over the College grounds and visting old friends. Mr. Thomas lives in Decatur and runs a dairy farm located just outside the city limits.

Both the Nevada State Journal and the Weekly Gazette and Stockman speak very highly of the Nevada Station exhibit at the Nevada state fair. The exhibit was arranged by Prof. R. H. McDowell, '74, professor of agriculture and horticulture at the Nevada Agricultural College.

E. M. McElroy, '93, is not only science teacher of the Calumet schools, as mentioned in the RECORD of Septemper 28, but is principal of the central school. He says he enjoys the invigorating northern climate and likes his work. Any M. A. C. man will find the latch string outside at 1304 South Rockland street.

Maurice G. Kains, '95, Washington, D. C., visited friends at the College last Thursday and Friday. He is at present looking up the chicory industry for the U. S. Department of Agriculture, and he left for Omaha and Kansas City Friday afternoon. After leaving Kansas City he will give his attention to an investigation of the castor oil plant. Mrs. Kains came with him to Lansing, where she will remain until the holidays.

The most costly building of modern times will probably be that of the New York state capitol at Albany. Nearly $20,000,000 has been spent on it.

In Memory of Mrs. G. C. Davis.

At the meeting of the King's Daughters last Wednesday afternoon, October 6, the following resolutions were adopted:

WHEREAS we are again reminded of the uncertainty of life, and the certainty of death, in that the Father has called from our circle, to himself, our beloved sister, Mrs. Gager C. Davis; be it hereby

Resolved, That in the death of our sister this Circle has parted with a member of noble and kindly heart, a companion loving and beloved and a faithful daughter of the King.

Resolved, That in their great affliction we tender the husband and relatives our heartfelt sympathy.

Resolved, That these resolutions be sent to Mr. Gager C. Davis and also published in the M. A. C. RECORD.

KATE DODD VEDDER.
LINDA E. LANDON.

M. A. C. October 6, 1897.

Pleased with the College.

In reporting the first meeting for the year of the Battle Creek Woman's Club, the Daily Journal of that city says:

"Mrs. George Willard contributed a report of a visit to the Agricultural College at Lansing on the occasion of the 40th anniversary of its establishment. The beautiful grounds and surroundings of the College, the work and its manner of doing, and the fact that the men and women who graduate from the College are prepared for practical life, made a marked impression upon Mrs. Willard and she gave an enthusiastic and interesting talk."

Hon. George Willard, of Battle Creek was a member of the State Board of Education from 1857 to 1861, during which time the College was under the supervision of that board; and at the 40th anniversary exercises Mrs. Willard was an honored guest of the College.

DIRECTORY

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The names in this Directory, as well as those of all our other advertisers, are of reliable parties. We hope that the faculty and students will take pains to patronize those who patronize us.

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