Hearing Restored by Radio

Miss Elsie Hayes, 25-year-old girl of Winnipeg, was induced by a friend to listen through a headset to a concert from radio station CNRW of the Canadian National Railways at Winnipeg recently, though she had been totally deaf and dumb since she was three years old. As the broadcast proceeded it became evident she was not only hearing sounds but was able to distinguish between the notes of the different musical instruments.

At the conclusion of the programme she heard her mother ask her if she had heard the music and nodding to her in reply, responded with a sound closely approximating the word "mother". The following morning on her way to work she was able to hear the rumble of street cars and she is now noticing the music of a phonograph when played with a loud needle near her.

Specialists in the treatment of the ear say it is quite possible that radio vibrations may have given her the first sound from the outside world even after 22 years, but that such a condition would only apply where the sense of hearing actually remained without being used during that time.

A BIG PRICE.

New York, Feb. 24—The second day's sale of pictures in the Leverhulme collection from England brought $149,000. Gov. Fuller of Massachusetts bought the famous "Caller Herring" by Millais, for $31,000.

Young man, when she tells you to buy balcony seats and save your money the time for equivocation is past.

Maybe the meat dealer gets his quotation o nthe price of heart from breach of promise suits.

By boosting the old-times dances, maybe Henry Ford wants to restore some of the business he helped take away from the shoe dealers.

It is said that Turks, who have adopted the Western hat in place of the fez, may adopt Sunday instead of Friday as a day of rest, or both.

The happiest homes are those in which "I wonder what that kid's into now" is standard conversation.

Found on freshman registration card—Name of parent and guardian: Papa and Mamma!

Where An American Hangs His Hat

Once a hat was not just a hat; it was also a badge of sectionalism. That was when the broad-brimmed Stetson and the nobby derby seldom met. When South, East, North, West lived differently, dressed differently, and thought differently. When a traveling American could feel like a stranger in his own land.

Before advertising—

But now Mrs. Green of Boston and Mrs. Brown of El Paso use the same vacuum cleaner, face powder, soap; Adams of Boston and Sims of Seattle are alike in the cut of their clothes. And where an American hangs his hat, within the borders of these United States, he feels at home. Advertising did that.

Advertising is still at work helping to make these states united. Here is a better bed, a handsomer shoe, a more delicious food. Let it be known from Maine to California, from Washington State to Florida! Here's a healthier way to live, another safeguard for your family, a new service of self-improvement. Spread the news everywhere!

Advertisements.

Read them. They are Couriers of Progress and Unity. Without them you'd lack half the comforts you now have. Ignore them and you'll miss many a good thing to come.

TO KEEP PACE WITH THE TIMES, READ THE ADVERTISEMENTS EVERY DAY

NEW BRUNSWICK BIDDIES HAVE BEEN SHELLING OUT EGGS AT A LIVELY RATE THIS WINTER

The present winter has seen an unusually heavy egg production on the farms of New Brunswick. Farmer's wives who have generally been accustomed to buy eggs or do without during the winter months, have instead had eggs to sell. Production is estimated to be at least six weeks earlier than usual.

The Egg Circles have been shipping to the New Brunswick Poultry Exchange in Saint John in increasing quantities. Not from one section of the Province alone, but from many sections eggs have been arriving steadily, particularly from Kent County, Westmorland County and parts of Kings and York. Nova Scotia has also shipped heavily, until the recent storms tied things up there, as well as in New Brunswick.

During the first six weeks of 1926, shipments of eggs to the Poultry Exchange at Saint John have been as follows:

Name of Circle	Quantity Dozen
Harvey, York Co.	570
Hoyt, Sunbury Co.	275
Florenceville	300
C. Tormentine	540
Bath	120
Notre Dame	360
Sussex	240
Port Elgin	450
Digby	660
Petersen	150
Acadieville	150
Woodstock	135
Norton	330
St. Louis, St. Ignace	1,280
Barachois	390
St. Charles	690
St. Marie	210
Middleton	540
Hopewell-Harvey	210
Melrose	90
Deer Island	150
Gt. Shemogue	360
Up. Pokemouche	300
Taymouth	60
Rexton	60
Paquetville	30
Stanley	240
St. Isidore	170
Petit Rocher	60
St. Andre	60

Not alone in New Brunswick and the Maritimes, but all over Canada and the United States, egg production has been abnormally heavy. British Columbia has been shipping fresh eggs regularly in car load lots since the New York. As many as six car loads of B. C. eggs have arrived in Montreal in one week.

The question has been repeatedly asked. "What is the cause of this increased production?" Two factors have been chiefly responsible. First has been the favorable weather which prevailed nearly everywhere during the early part of the winter. This encouraged the pullets to start laying earlier than usual. The other factor, and one which is growing more important each year is, "better breeding, feeding and management". Poultrymen are learning that winter eggs can be obtained by breeding better stock, by feeding balanced rations, which include green feed, animal feed such as meat scrap or milk, and mineral feed such as shell and grit, in addition to the usual grain mixture, and by having early hatched pullets. Farmers, instead of keeping hens that will pay their way every week of the year.

In New Brunswick the poultrymen have organized a marketing business to look after the selling of their eggs and poultry. Whilst yet in its infancy, this business, known as the New Brunswick Poultry Exchange, promises to increase rapidly in size and efficiency. The Exchange provides a year round market for eggs. It pays cash. It effects economies in the handling of eggs. It places a premium on quality and stands for progress in the poultry business.

With the marketing end looked after, members of the Exchange are free to attend to greater and better production. As one farmer from Charlotte County has said, "I can produce five times as many eggs in one year as I am now doing, if I am assured a market for them. My returns will be correspondingly increased, because I can lower my average cost of production by greater volume. I will be earning in one year from my hens what it now takes five years to earn."

At present New Brunswick imports annually large quantities of eggs and poultry. More than 600 farmers and poultrymen, now members of the New Brunswick Poultry Exchange, are uniting in an effort to change this situation. Some are even looking to the time when New Brunswick, with its excellent shipping facilities and proximity to outside markets, will be an exporter of eggs and poultry. The quality of New Brunswick eggs has been established, the only trouble is, there is not enough of them.

FIXES DATE OF THE END OF THE WORLD

Chicago, Feb. 24—Prof. F. R. Moulton, of the University of Chicago has fixed the date of the end of the world. But there is no immediate cause for alarm.

You may figure it out yourself he says like this:

The earth is 2,000,000,000 years old the average life of such a planet is a thousand times a million times a million years or 1,000,000,000,000,000 (one quadrillion) years. So it will go on whirling on its orbit for another 500,000 times as long as it has already whirled.

And when that time comes the sun will get too close to this planet and pouf! That will be all. Just like the snuffing out of a candle, it will melt and be destroyed.

Discussing the universe before a group of students last night, Prof. Moulton pictured it as a vast space. 30,000 light years from top to bottom and 200,000 light years from end to end—a watchlike disc Light years are based on the traveling speed of light 186,000 miles a second.

A Real Sportsman.

Mr. Claude H. J. Knapp of Perth a recognized authority on all matters pertaining to salmon angling and big game hunting, is here attending a meeting of the executive of N. B. Fish and Game Protective Association. Mr. Knapp has salmon pools on the Restigouche under lease, he controls a splendid woodcock cover at Enniskillen and has sporting camps for big game hunting on the Tobique. Naturally he is a very busy man during the summer and autumn months.

LOUIS PASTEUR AND HIS GREAT WORK FOR HUMANITY; HOW HE REVOLUTIONIZED MEDICINE

(Radio Health-Talk by Leo K. Frankel Ph. D., broadcast from Metropolitan Tower, New York.)

Probably very few of you have ever heard of the town of Dole in Brittany. It is not as renowned as Paris and other well-known French cities, and yet in this little town, more than 100 years ago, a child was born who was destined to revolutionize medicine and to become one of the greatest benefactors of humanity.

This child was named Louis Pasteur. He was the son of a tanner. His ancestors before him had been tanners. It was the trade of his family for generations. Notwithstanding this, Pasteur's father wished that his son should have better opportunities for education, so that he might eventually become a teacher and not a tanner. So at the age of 16 young Louis was sent to Paris to school.

Louis did not remain there very long. He grew homesick and went back to Dole. The next four years he spent in nearby colleges. When he was 20 years old he went back to Paris and became a student at the normal school there. History shows that he was an industrious worker, showing marked ability in chemistry. One of his first scientific contributions was a remarkable study which he made of the composition of crystals.

His fame as a chemist spread rapidly, so that at the age of 27 he was elected professor of chemistry at the University of Strassburg. He remained there for eight years and then went as professor to the University of Lille.

It was while at Lille, a great industrial centre, that the first of Pasteur's epoch-making studies was made. Beer brewing and wine making was one of the chief industries of the city. Every year, millions of dollars were lost to the manufacturers by the so-called spoiling of their products. Distillers and brewers turned to Pasteur to aid them to solve the mystery. They knew of the work Pasteur had done with his microscopes and test tubes and they had faith that he could help them in their troubles.

Fermentation.

In those days, what we call fermentation was still one of the great mysteries of nature. It was known that certain fermenting substances made wine and beer; others produced sour and ill-smelling products. German scientists had pointed out previously that yeast had much to do with the process of fermentation. It was not known, however, what actually took place, nor was the spoiling of the diseases, as they were called, of wines and beers explained.

Pasteur undertook the study. He showed, eventually, that yeast cells are minute living plants. Grape juice to which yeast was added produced wine. Pasteur showed that if wild yeast cells and foreign bacteria were present, the wines would spoil. He showed, furthermore, that if the liquids were heated, the living organisms were killed and the liquids remained unspoiled.

This seems like a little thing to us today. We all know about fermentation and everyone has heard of pasteurization. To keep milk from spoiling, it is heated. It all sounds very simple now. Formerly, thousands of babies died because we did not know this simple fact. Our infant deathrate has been more than cut in two, largely through the simple process of pasteurizing or heating milk. It is more than likely that tuberculosis, typhoid fever, scarlet fever and septic sore throat have been similarly reduced.

In Newer Fields.

These results led Pasteur into newer and even more important fields. The brilliant thought came into his mind that these bacteria or small organisms, practically invisible except under the microscope, were responsible for human diseases in the same manner as they spoiled wine, soured milk, and produced rotting in other substances. An opportunity was soon given to him to try out this idea.

France, as you know, has been one of the great countries to produce silk. The production of silk had been much affected by the fact that silk worms suffered from a disease which caused their death before they matured and produced cocoons. The silk industry in France was vitally affected. In 1865 Pasteur was asked to look into the trouble. It took him five years to find it. He showed that silk worm disease was caused by a small, living microbe organism. He puts silk worms into quarantine, separated the sick from the healthy worms, the sick eggs from the healthy eggs, and lo and behold! Before long he had eradicated the trouble and re-established the silk industry on a profit-making basis.

We cannot discuss all of the remarkable things which Pasteur discovered. Probably the most dramatic was his discovery of the prevention of anthrax in sheep and cattle. The loss from this cause was enormous. It was known that the disease was caused by the so-called anthrax germ. No method of preventing it had been found, and then Pateur was called upon.

To understand what Pasteur did, we must go back a step. Previously, Pasteur had been studying chicken cholera. He had managed to separate the germ causing this disease and had been able to grow it in what is known as a pure culture. When this culture was injected itno other chickens, they died from cholera. It happened, about this time, that Pasteur went on a vacation. On his return, he injected chickens with the culture prepared before he went away. He found, to his surprise, that these chickens did not die, but only became mildly sick. He then made some new cultures and injected them into these chickens and discovered, to his amazement, that even the new cultures did not kill the chickens which had been protected against cholera by the weakened culture first administered.

A Great Discovery.

This is the really great discovery of Pasteur. The discovery that in certain causes, by treating an animal with weakened or dead germs, it was possible to protect it against more virulent and destructive germs of the same type, revolutionized medicine. Most of our modern preventive medicine is based upon this remarkable discovery.

Eventually, Pasteur proved to his satisfaction that he could inoculate sheep with weakened anthrax germs and that they would develop a resistance against destructive anthrax germs. In other words the sheep set up what we today call immunity.

As might be expected, when Pasteur announced his discovery, it was met with doubts and ridicule. He was challenged to make a public demonstration of his claims. He met this challenge in 1881. The incident is really a tremendously dramatic one. He took fifty sheep; he vaccinated twenty-five of them with the weakened anthrax culture. The other twenty-five he left unvaccinated. After several weeks he inoculated all fifty sheep with highly destructive anthrax germs. Within five days all of the originally unvaccinated sheep were dead, dying or severely ill. The twenty-five sheep originally vacinated were perfectly well.

A Big Saving.

By this conclusive demonstration, Pasteur established his theory. It saved thousands of dollars for the cattle industry, just as previously his early discovery had saved the silk industry. The application of this theory to human diseases has saved the lives of hundreds of thousands of human beings.

Let me say a word to you about another of Pasteur's great achievements the conquest of hydrophobia or rabies. All previous attempts to prevent individuals bitten by mad dogs from contracting hydrophobia had been futile. Pasteur studied the disease for years. He eventually developed a method of vaccination which today is universally known as the Pasteur method. Pasteur institutes are so common all over the world that I need not dwell on them. It is common practice today to send an individual bitten by a dog to one of these institutes. Death from hydrophobia is becoming practically unknown.

There are no more fascinating pages in the romance of health than those which describe the brilliant discoveries of Louis Pasteur. In a thousand and one ways his teachings have been developed in the world of medicine. Lord Lister, who developed the idea of antisepsis and robbed surgery of its terror and death, got his idea from the studies of Pasteur. Our modern health work is based on Pasteur's teachings. Pasteurization of milk, sterilization of canned goods by boiling, and the use of vaccines, and quarantine, are directly traceable to Pasteur.

The visitor was chatting with little Dorothy. "And what will you do dear, when you're as big as your mother?"

"Diet," said Dorothy.

Prof.—What is te quickest way to make sawdust?

Stude—Why—er—er—

Prof.—Come, come, use your head.