

During their stay, the delegates were the guests of the people of Penticton to an auto drive along the east shore of the lake to Naramata and from there by ferry to Summerland, where a tour was made of the district, automobiles being provided by the growers of Summerland, who drove the visitors along the beautiful west road to Penticton.

The trip through the orchards and across the lake has given Penticton a name that will not be forgotten.

Teaching Agriculture at B. C. University

Practical Work on Point Grey Acreage Will Be Extended—Several Short Courses for Farmers to Be Given

Although more than 150 of its students have gone to the front in the cause of the Empire, the University of British Columbia will extend rather than curtail its activities in the coming academic year. President Wesbrook said that the greatest changes would be made in the agricultural department of the university. There will be four or five new men who will assist Dean Klinck, and although no new regular courses leading to a degree in agriculture will be added, the practical work at Point Grey, where some 85 or 90 acres have been put under cultivation, will be extended. Several new short courses will be given for the benefit of farmers later in the year, it is hoped.

Department of Agriculture.

Already the department of agriculture is developing a tract of land at Point Grey, and during the winter a corps of agricultural experts will be in charge of the work. Provincial Botanist John Davidson will be associated with the university temporarily. Early this fall he will start the work of removing his native collection of some 25,000 specimens, including nearly 800 varieties, from its present location at Esmondale, to Point Grey, on the university tract. This collection represents four years of work on the part of Mr. Davidson, and is a remarkable and valuable addition to the university's department of agriculture.

Dean Klinck has three acres at Point Grey devoted to experimental farming. Here he has between 20 and 30 varieties of wheat, oats, corn, fodder and various other crops which are mostly of his own cultivation. Each variety is from a single seed and the pedigree of each is in his possession.

Farm Work Proceeding.

Last winter there were eight acres of green fertilizing crops, which were ploughed under to fertilize the soil. More than 30 acres have been ploughed under this summer, 20 more are ready to be ploughed under, while 35 acres have been cleared and are ready for seeding. The farm now presents an interesting spectacle, exhibiting a hypothetical cross-section of cultivation. There, one may see the uncleared forest, the cleared land which is still rough, the soil ready for sowing, the first crop growing, the second crop growing, and in some places the second crop has been cut and the land ready for a third sowing.

In most cases, Dean Klinck, who has overseen the entire work, planted spring rye for the first crop; oats, barley, peas

and buckwheat for the second, while grass and clover make up the third.

If plans are carried out as hoped for, the university will offer a number of short courses next winter to the farmers, bearing on their most urgent needs. The agricultural school will not be inaugurated yet, but Dean Klinck and his associates in the department are laying a foundation for the requirements of practical training in agriculture when the university has expanded its functions.

Why Not Grow Medicinal Herbs Here?

British Columbia Can Produce Many of the World-Famed Plants Formerly Raised in Countries of Alien Enemies

One effect of the war has been to increase to an enormous extent the price of drugs. As is well known, many drugs such as digitalis, menthol, etc., are made from medicinal herbs and for some years past these have not been produced to any extent in the British Isles or in other British lands.

Until about the year 1870 there was much herb growing in England. From the days of Queen Elizabeth to quite late in the Victorian era, country mansions, and even cottages had their "herb gardens" and "physick gardens" where herbs for table use were grown for drying.

Such herbs as sage, mint, margoram, lavender, henbane, dandelion. Plants were also grown for perfumes. The English "Lavender Water" has a world-wide reputation and strange to say there is only one place in all England—Mitcham, in Surrey—where lavender, with a lovely perfume, grows to perfection. Every country house had its "still" room where perfumes were distilled, and she was a poor housekeeper who could not "put up" parsnip wine, elderberry wine and "cordials" of the most comforting nature. The "physick garden" at Chelsea is a survival of those old days.

Then came a change. Austria and Germany covered the drug market, and the British people have had to pay very dear for their medicines. "Patent" medicines have taken the place of the old "simple" remedies—and now certain drugs have gone up in price a hundredfold. Why should not British Columbia get back this trade from Germany? No country in the world could grow medical or physical herbs better than British Columbia. We have every variety of climate. In the dry-belts the plants which have essential oils will flourish to perfection.

There is money in the scheme. But there must be co-operation. A man who grows a hundredweight of this herb here, must be in touch with a man who grows five hundredweight of another herb there and then by co-operation growers can "pool" their shipments to the markets—saving freight charges and getting the best prices.

There is money in it. The provincial botanist, Mr. J. Davidson, Vancouver, would, we are sure, gladly help any well considered scheme with information. Women and children can do the work of herb growing. There are medicinal plants growing wild. It is only necessary that children should be taught how to distinguish them, collect them and dry them.

Here is what a well informed paper says about one valuable medicinal plant:

"Our annual supply of dandelion roots comes chiefly from Germany, Austria and

France. If the war has caused a serious shortage, we have heard no complaint from persons afflicted with the mania for a dandelionless lawn. By the way, who started the notion that this highly decorative yellow-flowered plant should be banished where the owner makes a pretext of a well-kept lawn?

"Well, dandelions were made before lawns, and, luckily, they persist in flourishing. The leaves supply us with early 'greens,' and the roots with something renowned medicinally as 'good for the liver.' But why should our truck gardeners stand idly by while the makers of drugs import tons of dandelion roots every year from Europe?

"For the same reason, very likely that American sugar beet growers buy—or did, before the war—their seed from thrifty and enterprising German and French farmers. For the same reason that we have been sending good money to Europe for many another necessity that we might have produced ourselves without waiting for a world war to cut off the supply.

"Just what the reason is it might be hard to say. Probably a part of it is something we overlook when we boast of our national characteristics—sheer laziness."

It is time that there was an end to this laziness, this neglect to provide beautiful "herb gardens"—which are lovely when in bloom—and may be made a source of much national wealth.

F. P.

"BE SURE RAW FRUITS AND VEGETABLES ARE CLEAN" SAYS NOTED PHYSICIAN

(By Samuel G. Dixon, M.D., Pennsylvania's Commissioner of Health).

Fruit and vegetables are a necessary part of the diet during hot weather. Many of these are more appetizing when eaten raw. Berries, apples, radishes, onions and salads are popular and have their value as food.

Care should be exercised in the preparation and serving of green foods, however, as they are subject to much handling between the garden and the table. In many market gardens the gathering of the produce is entrusted to a class of labor which is not any too cleanly; and care seldom is exercised to insure cleanliness.

Food exposed for sale in markets also is often subject to indiscriminate handling by prospective purchasers.

As a protection berries and foodstuffs eaten raw should be thoroughly washed before served. It is much better to risk a slight impairment of the flavor than to chance eating unclean foods.

Nightsoil should not be used for fertilizing gardens from which the produce may be eaten raw. Water cress should not be gathered from streams polluted by sewage. Many cases are on record where typhoid fever has resulted from failure to heed these points.

APPOINTED APPRAISER.

Edwin G. Smith, of Duncan, has been appointed as a second appraiser for the Agricultural Credits Commission and, accompanied by Commissioner William Duncan, has started out on a round of farms on Vancouver Island, from which some of the 450 applications for loans have already come in. Mr. S. A. Cawley, the chief appraiser, and Commissioner Bridge is making a similar tour of the mainland. The commissioners are desirous of making this first tour with the appraisers in order to study the conditions at first hand.