

TO PROLONG HUMAN LIFE

THE ASSERTION OF A FAMOUS FRENCH SURGEON.

Mycology is the Staff—Promises to Control Three Classes of Diseases.

Dr. Doyen, the eminent Paris surgeon, has just given to the world his great discovery which, he claims, will prolong human life. It was at the international congress of medicine at Budapest a few weeks ago that he made the announcement.

"This discovery," said Dr. Doyen, "was not a happy accident. It is the result of a quarter of a century of labor, obstinately directed along one line. I believe that I was born with a great aptitude for the exact sciences and with a passion for experiment. The experiments that seemed greatest and most impossible always attracted me."

"The surgeon and doctor are placed face to face with the 'microbe' diseases, of which we had only begun to perceive the origin when I was graduated. Among the best-known of these diseases are boils, suppurations, erysipelas and puerperal fever, the microbes of all of which were isolated between 1876 and 1883. I was working hard with other searchers at the period, and in 1882 I went to see Pasteur and confided to him what I had done."

HE WAS IMPRESSED.

and proposed that I should enter his laboratory, but on one condition: 'You will give up surgery and medicine,' he said, 'and send in your resignation to the hospitals.'"

"I did not accept. I had already the fixed opinion that it is from the living invalid that one must seek the cause of infection. I was sure that in the practice of surgery opportunities would present themselves in which I could study the truth much better than I could in a laboratory, where the specimens for study are taken from the contents of tubes and jars and often come from a great distance. Experience proves in many cases that instead of making the researcher immediately in the operating-room, one waits three or four hours, he will learn to his dismay that he can find nothing."

"I had proof from the first day that my method was the right one. I began my researches in 1889 in a little laboratory that I had installed in the Hospital Tenon. Afterward I continued at the Hospital Beaujon. The great object at that time was the discovery of the germ of Asiatic cholera. One day I presented myself to Professor Cornil and said to him: 'Here is a segment of an intestine that seems to me to contain the bacillus virgule of Koch.' The professor examined the contents and found

A PURE CULTURE

of the bacillus for which he was then seeking. This important step made it possible for me to enter his bacteriological laboratory."

"It was at this time that I resolved not to allow myself to be carried away by a specialty, for observation had taught me that most specialists see through eyes of prejudice, to the great detriment of medical science. My plan to prepare myself for dealing with the particular infections which surgeons meet was to make a serious study of the infections called medical. These medical infections are due to numerous varieties of microbes which have a close relationship to the agents of fermentation of inferior vegetable matter, so I applied myself to the study of alcoholic fermentations, traveling extensively in the beer country of Denmark and the wine-producing country of France."

"In 1900 I held the scientific and practical solution of the problem of curing carbuncles and tumors. It was in the course of these researches that I was able to convince myself that I had discovered the method of preventing and curing almost

ALL KNOWN INFECTIONS.

My therapeutic agent I have named mycologyne—that which dissolves germs—a composite of colloids, the name given to substances that are not really soluble. They remain suspended in liquids in such infinitesimal particles that they are invisible. The therapeutic colloids are extracted from ferments; they are not substances that one can class in chemical nomenclature. The colloids of mycologyne had the curious property of causing the rapid destruction of toxins and microbes. Their study is one of rare difficulty. According to my discoveries, there are only about 30 drugs in the old pharmacopoeia that are useful."

Again Dr. Doyen reiterated his statement made at Budapest. "I promise, first, the definite disappearance of most diseases of the respiratory organs; the digestive tract and the skin, by the ingestion and injection of mycologyne; secondly, the disappearance of cancers of the skin and of the accessible cavities by electro-coagulation and vaccination combined—that is to say by the physical agent and the medicine derived from colloids capable of stimulating the phagocytosis."

The concluding words of the doctor were: "I give my discovery free to all civilization."

POLITE JAPANESE POLICE.

Rebuke to Tourists—Originally a Most Aristocratic Body.

The Japanese police, one of whose chiefs has been studying English methods at Scotland Yard with a view to improvements in his own force, was originally the most aristocratic body of the kind in the world, says the London Chronicle.

Its establishment was almost coincident with the Emperor's decree forbidding the wearing of swords. By a stroke of the imperial pen the samurai were deprived of cherished weapons, by which the gentlemen of Japan had been accustomed from immemorial times to advertise their rank. So they went into the police, where it was still possible to carry a sword, and a very formidable weapon it was, being of the two-handed variety.

Perhaps the police twenty years ago were rather ~~too~~ of chopping a prisoner in half instead of arresting him, but they were very expert, and there was seldom any evidence to contradict their own version of the incident.

To people of their own rank and to foreigners they are polite in a degree which would have seemed ludicrous anywhere except in the land of honorifics. The writer remembers an incident which illustrates this trait well enough. It was at Osaka during a water festival, and the bridges were kept clear of passengers much in the same way as our own boat race day. A rope at either end guarded by a policeman was sufficient for the purpose.

With the contempt for authority which distinguishes the Englishman abroad, two or three tourists stood on the wrong side of the rope out of the crowd, so as to get a better view, but the policeman was equal to the occasion. With apologetic bows he untied one end of the rope and then fastened it again in front of the foreigners, and they had the good sense to accept the rebuke.

WOOD PAVING DANGERS.

Its Introduction May Explain Increase of Lockjaw Cases.

"Lockjaw has greatly increased since the introduction of wood paving," says the comment recently made by a doctor from the London, England, Hospital, when giving evidence at an inquest concerning a man who fell and cut his nose on a wood-paved street and subsequently died of lockjaw.

"During the last nine or ten years the number of cases of tetanus—or lockjaw—has doubled," this doctor told the London Daily Mirror. "This enormous increase is coincident with the introduction and popularity of wood paving. Tetanus is a very old disease, known in the time of the Greeks, and it emanates from horses. The germs are chiefly found in dust, dry manure, and on the surface of the earth, and will live and thrive under these conditions for many months."

"This is where the wood paving comes in. Wood-paved streets, especially when wet, are extremely slippery, and more productive of falls than the ordinary road surface, for pedestrians as well as for cyclists."

"Again, wood paving, by reason of its powers of absorption, is more likely to harbor tetanus germs than hard stone-faced surfaces."

"Cuts and abrasions caused by falls in the street have become much more common during the last ten years. In many cases tetanus has resulted. A very large percentage of these accidents have occurred on wet, slippery wood paving."

"Tetanus is not absolutely incurable, although quite 90 per cent. of such cases terminate fatally. 'It usually sets in four or five days after the cut or wound has been received; occasionally it does not occur until a fortnight afterwards. In the former case, death almost always ensues; in the latter, the prognosis is more favorable, and some hope of recovery can be entertained."

Somewhat we can't see the taint on money that comes our way."

A servant recently sought permission of her mistress to take an afternoon off for the purpose of consulting a dentist with regard to a hollow tooth. Upon her return the mistress said: "Well, Jane, did you have the tooth filled?" "I did, mum." "And what did the dentist fill it with—gold or amalgam?" "I don't know just what it was, mum; but from the way I felt I should think it was thunder and lightning, mum!"

ONE GREAT DAIRY FARM

THE FARMERS OF DENMARK ARE ALL EXPERTS.

Entire Community Co-Operates on Extensive Scale and Get All They Produce.

The Dane has made his land a dairy farm. Denmark is cultivated like a market garden. The chief products are butter, eggs, bacon, poultry and fine stock. Denmark is now exporting to Germany, to England, to South America, and even to the Philippines. Most of the horses and cattle go to Germany. The bulk of the balance of the exports goes to England. The total export trade is approximately \$380 for every farm, of which 133,000 of the 250,000 are of less than 13½ acres in extent and have an average size of but 3.6 acres, the average of all the farms being but 43 acres for the entire country. The export business alone amounts to \$9 an acre, in addition to the domestic consumption, as well as the support of the farmer himself.

HOW IT IS DONE.

How has this been accomplished? By making agriculture a business of the most technical kind. The Danish farmer is an expert. He is also a student. He has studied the breed of horses until he knows what can be raised to the best advantage, and what the German most wants. The same is true of cattle, hogs and chickens. He knows to a nicety just how a cow should be fed to produce the best butter. He knows how to breed the best hogs. He makes his butter and produces his eggs of a uniform quality. And he packs them so that they will please. He insists upon the most exact kind of Government supervision over the slaughter-houses, in order that the reputation of the country may not suffer from an indifferent producer and follows up the least complaint from a foreign market. He has ceased to feed his cattle in the stall all the year round. He has studied their food and uses oil cakes from New Orleans and Japan, and maize from the Continent. Each week there arrives at Copenhagen a steamer from New Orleans laden with oil cakes for feeding. He collects his manure with the greatest care, and saves all the refuse from the co-operative dairy and other establishments for the enrichment of his farm. He is aided in this in countless ways by the State. The State is always at his service. Commissions are sent abroad to study foreign markets and foreign methods. Stock is bred from the best studs and bulls. Chickens are selected for their qualities as egg producers. Soil is studied, and the latest agricultural and dairy implements are bought, either co-operatively or by groups of men in the same village.

RESULTS OF CO-OPERATION.

The other great factor is co-operation. The Danish farmer gets all that he produces—absolutely all. The State owns the railways and protects the farmer from exploitation. And he himself perfects all of the processes of production, distribution and exchange. He has eliminated one middleman after another until he is almost as self-contained as was his ancestor of 300 years ago, whose only knowledge of the outside world was gained at the local village fair, where he went to barter his goods. The co-operative movement began with dairying. Up to about 1880 each farmer made his own butter. It was very costly and there was no uniformity in the product. About this time a new device was invented for butter-making. A number of farmers got together and purchased one of the machines. Its success was immediate. Other villages followed. To-day there are 1,087 co-operative dairies, with a membership of 158,000 farmers. There are also 800 other private dairies. Nearly 95 per cent. of the farmers are members of the co-operative dairies, which ship near \$1,000,000 worth of butter a week to England. Then the farmers began to use skim milk for feeding their hogs. The bacon business became a by-product. Then they organized co-operative slaughter-houses, which are located in districts. There are now 34 of these co-operative abattoirs, with a membership of 90,000 and an annual business of 1,100,000 hogs.

STAMPED EACH DAY

The Danish co-operative egg export society was the next organization. It was organized in 1895. It now has 57,000 members. The eggs are collected and

STAMPED EACH DAY

in a local circle. Then they are sent to larger circles for export. In 1905 the export egg business amounted to \$6,600,000. Danish eggs bring fancy prices for they are always fresh. They are better packed than any others, and are carefully graded. By these means the Dane has more than doubled the price which he receives for his butter. He saves the profits which

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formerly went to the jobber. The same is true of bacon and eggs.

Some years ago there was formed in London a trust to control the bacon industry. It fixed the price to the farmer and the price to the consumer as well. This spelled disaster to the Danish farmer. But he met this danger as he had his former difficulties, by co-operation. He formed a selling agency of his own. The Danish bacon company of London not only destroyed the trust—it insured to the Danish farmer a secure market for his produce. Thus the farmer gets all that his labor produces. He is not despoiled by warehousemen, by railway or other monopoly charges. He gets the full value of his product in dividends at the end of the year, the profits refunded to him being measured by the amount of his output.

The peasant is also his own banker. There are 536 co-operative savings banks in the country. Here the farmer places his savings. Here he goes when he wants a loan. The deposits in 1908 amounted to \$208,500,000, and the number of depositors to 1,352,000 (over half of the population), with an average deposit of \$154. Now the peasant is talking of organizing a great central bank which will include all of the co-operative societies and all of the

LABOR UNIONS AS WELL.

But the co-operative story does not end here. The farmer does his own buying at wholesale. Through these purchasing societies he buys food for his cattle. Almost everything that he consumes comes to him at cost. It is bought by central agencies made up from representatives of local agencies. The goods are then distributed to the stores, one of which is to be found in every village. Thus he gets his agricultural implements. Thus he buys his food and all his supplies. He saves the profits of the jobber and the retail dealer for himself. The turnover of the purchasing societies in 1907 was \$17,500,000.

As was before stated, there is no illiteracy in Denmark. School attendance is compulsory up to the age of 14. This is usually followed by a period of from three to four years, when the children work on the farm. Above the elementary schools are the high schools. They are privately organized, but practically all of them receive aid from the State. The courses are of five months' duration. The boys attend in the Winter and the girls in the Summer. The tuition is small and the students live in the schools. The schools are very eclectic, and there is no necessary uniformity in the courses. And there are no examinations. All of them emphasize history, especially Danish history. Literature is taught, as are bookkeeping, business and everything of value on the farm. There are 48 of such schools in the country. They are in a sense patriotic institutions. They cannot be compared to the American high school or the German gymnasium. They are an indigenous product.

Along with these high schools are the agricultural colleges, of which there are 20. They give a very thorough course in all of the things that relate to Danish agriculture. They also are aided by the State. It is through these high schools and agricultural colleges that the Dane is educated. There are over 6,000 students in attendance. The boys are trained in agricultural chemistry, in stock breeding, in seeds, in the management of co-operative establishments. In addition, an immense amount of what might be termed extension work is going on all of the time. There are lectures and circle work. Excursions are made to Copenhagen and elsewhere, while the co-operative societies have special text-books for the use of the farmers. The papers and the magazines are universally read, while constant political and agricultural meetings are being held.

GIPSIES LEAVE GOOD SCENT

Easy for Bloodhound to Run Them Down.

Bloodhounds are not always successful in the chase of criminals. The truth is their powers have been foolishly exaggerated, but a story comes from Marlborough, England, of a dog of this breed, who is evidently all that has ever been written of his type.

THE NUMBER SEVEN.

The Numerous Queer Beliefs Concerning It.

Numerous are the queer beliefs concerning the number seven. From the very earliest ages the seven great planets were known and ruled this world and the dwellers in it, and their number entered into every conceivable matter that concerned man. There are seven days in the week, "seven holes in the head, for the master stars are seven," seven ages both for man and the world in which he lives. There are seven colors in the spectrum and seven notes in the diatonic octave, and the "leading" note of the scale is the seventh. Be it noted that the seventh son is not always gifted with beneficent powers. In Portugal he is believed to be subject to the powers of darkness and to be compelled every Saturday evening to assume the likeness of an ass.

A BOND OF SYMPATHY.

"Mr. Gidsmore," began the young man, "when you proposed to your wife—or to the estimable lady who is now Mrs. Gidsmore—did she tell you to ask her for this?"

"She did, my boy," affably replied Mr. Gidsmore.

"And did you try to shirk the job?"

"Well, come to think of it, I did. I—I believe I tried to get her to do the asking. Ha, ha."

"And when you did ask him—of course, you had to speak to him finally—"

"Of course, I did—of course."

"And when you did ask him, did your knees shake, and was your tongue dry, and did you have stage fright generally?"

"It was scared to death."

"Well, that's the way I feel. I told Gladys I knew I could find some mutual bond of sympathy between us when I came to tell you that she has promised to marry me!"

VOICES GOING UP.

Noise and Chatter of Streets Cause of High Pitch.

There are evidences that the high pitched voices supposed to be characteristic of America are becoming equally characteristic of London. A retired colonel, who has just returned to London after an absence of thirty years, declares that the Englishman's voice has changed from a deep, heavy tone to a shrill whistling. Men who are hale and hearty, deep chested and bearded, charged with authority and carrying enormous responsibilities, surprise him by talking in high, raspy tones which do not in the least match their appearance.

He attributes the gradual change in voice to the present noise and clatter of London streets, the roar of underground and tube trains and traces it to the law of evolution, or mankind adapting itself to its environment. He admits that perhaps his ear is particularly keen as he has been living among the people of the mountains and of the plains in both India and Africa, where the male voice is always deep and resonant.

As recently as 1887 forgery was punishable by death in Great Britain.

AN UP-TO-DATE STOVE

Do you realize there is no longer any reason why you should use a coal range? Oil is cheaper than coal; it is lighter and easier to handle, and gives an intense heat. Provided you have the right stove, oil is more economical, cleaner and less trouble. Have you seen the

New Perfection Oil Cook-stove

The accompanying illustration gives you only a rough idea of its appearance. You really can't appreciate it until you either use it yourself, or talk to someone who has used it. It does everything that a coal range will do—except heat the room. The New Perfection Oil Cook-stove will do anything, from heating a kettle of water to cooking a course dinner, but it won't heat a room. It doesn't "smell," it doesn't smoke. It can't get out of order. Light it and it is ready. Turn it down—and it is out. Only a woman who knows the trouble of carrying coal and cooking in a hot kitchen can appreciate what it means to have a clean, perfect stove that will cook anything, boil, bake or roast, and yet won't heat the kitchen. How is it done? The flame is controlled in turquoise-blue enamel chimneys, and directed against the bottom of pot, pan, kettle or oven, and only there. The flame operates exactly where it is needed—and nowhere else. With this stove your kitchen is cool.

The nickel finish with the bright blue of the chimneys makes the stove ornamental and attractive. Made with 1, 2 and 3 burners; the 2 and 3-burner stoves can be had with or without Cabinet.

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