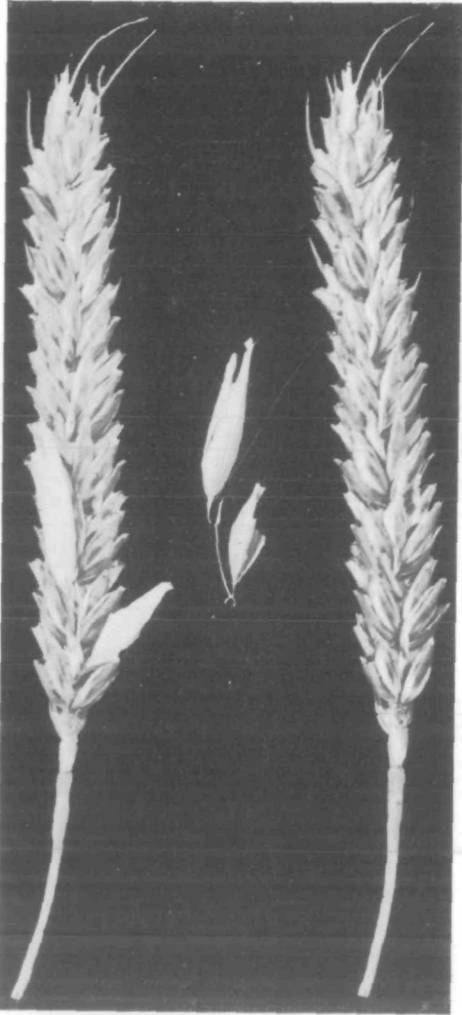


NATURE AS A NATURE-FAKER



HOW A FREAK OCCURS

In producing the freak illustrated herewith nature assumed the same rôle as the student of entomology who sought to fool his professor by making up an insect from the parts of several unrelated insects. The specimen was a chance find by a man in northeast Texas. He was honest in his belief that the wheat head had produced two kernels of oats.

The specimen was perfect; the oat pedicels came from the base of the central kernel of one of the lower spikelets of the wheat head, the attachment being completely hidden by the stiff outer glumes crowded together at this point. On the left is shown the wheat head with the oat kernels attached and on the right the results of dissection with the aid of moisture. The oat pedicel was wrapped completely and tightly around the base of the central floret of the wheat spikelet. The opportunity for this queer behavior must have been afforded by the fact that an oat plant grew close to the wheat plant and while the pedicel was very young and sensitive the head of wheat and oats were brought together by some agency, presumably wind. The pedicel behaved as a tendril and upon nearing maturity pulled the oats from the parent oat plant. (Fig. 19.)

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Food in War Time

FOOD IN WAR TIME, by Graham Lusk, Professor of Physiology, Cornell University Medical College in New York City. Pp. 46. W. B. Saunders Company, Philadelphia.

Dr. Lusk points out admirably well the important fundamentals of food and nutrition and lays down valuable suggestions for a balanced diet of war time foods. This is particularly valuable at the present time, when many are anxious to effect a change of diet in order to comply with rulings of the Food Administration, but find themselves unable to do so satisfactorily. The second

chapter deals with calories in common life and presents figures showing calories used per square meter of body surface at different ages and in various occupations. Exhaustive tables are presented showing cost of one thousand calories in various foodstuffs. Eight rules of safety and saving are set forth in the third chapter, which summarize the fundamentals of the discussion, and furnish an easily followed guide toward food habits which will not only follow the rulings of conservation but will also be entirely enjoyable.