

AGRICULTURE

Foods of Tomorrow Tasty

New vegetables, fruits, poultry, cheese, ice cream and bread, developed by the U. S. Department of Agriculture will result in better, more savory food.

By **MARTHA G. MORROW**

► ON OUR menu were foods of tomorrow, choice dishes you will be eating a few years hence. The invitation to a U. S. Department of Agriculture luncheon could have read:

"Uncle Sam's scientists hopefully invite you to taste-test foods of your future—new vegetables, fruits, poultry, cheese, ice cream and bread developed in government laboratories, greenhouses and fields."

Gastronomically you may look forward with assurance. Farm experts, arising from the table, agreed the test meal was good to eat and good for you.

Every item on the menu was developed in the Department's research laboratories, green houses and fields. Only one of the dishes offered—the turkey—is now generally available on the retail market. One or two of the others have been released for the trade, so within a few years they may be available in your neighborhood. The majority, however, must undergo further tests before they go into large-scale production.

Few seed of the lima beans, served with the turkey, are available as yet. This variety, the Peerless, was bred to meet the need for a medium-size bean of good yield, yet well adapted to canning and freezing.

Nor are the large purple grapes which the guests enjoyed to be found in your market. Also bred by plant scientists of the Department, this variety is so new it has not yet been named.

The excellent baking quality of a new wheat variety called Comanche was shown by the bread offered the guests.

The green peas, also served with the turkey, result from research at the Western Regional Research Laboratory of the Bureau of Agricultural and Industrial Chemistry at Albany, Calif. Preserved by a new process in which the peas are practically dried and then quick-frozen (called "dehydrefreezing"), they have a fine flavor and take comparatively little space for storage and shipping.

The same laboratory was responsible for the salad, jellied fruit canned and shipped by air across the continent. The jelling agent used is low-methoxyl pectin, obtained from citrus and apple wastes by a process developed at the laboratory.

Assorted cheeses and a cheese spread from the Bureau of Dairy Industry supplemented the salad. They were made by a method, developed by the Bureau, that

greatly simplifies the whole factory operation and enables the average cheese maker to produce a uniform and high quality product regularly.

The Bureau also contributed a new beverage milk, and ice cream made from sweet-cream buttermilk.

The menu sounded familiar, for we have enjoyed turkey, peas, grapes, cheese and ice cream before. But there was a difference in the food, an improvement of each item that promises better eating in the future.

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ENGINEERING

Model of Dam Planned for India Constructed in U. S.

► A REPRODUCTION in miniature of a section of one of India's largest rivers has been constructed on Hennepin island in the Mississippi near Minneapolis to help

engineers work out the best method of control of the river during the construction of what will be one of the world's largest dams.

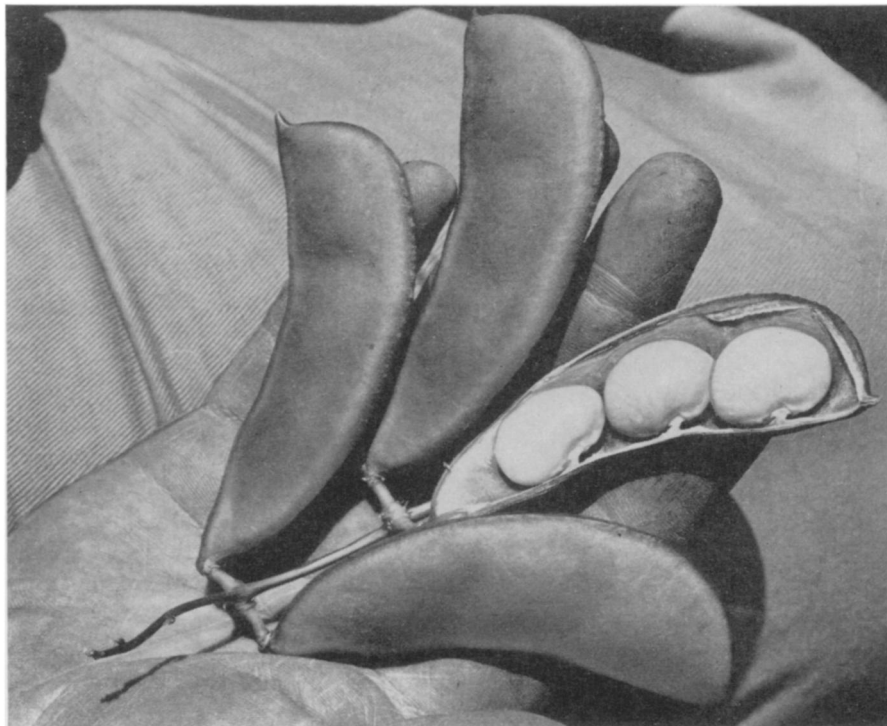
This working model was made by the University of Minnesota's St. Anthony Falls Hydraulic Laboratory by Dr. L. G. Straub, its director, and his assistants. The Indian river is the Godavari. The dam is to be built in the Province of Madras, south-eastern India. It will be of concrete construction, 428 feet high, one and one-half miles long, and will impound a reservoir 100 miles in length.

This so-called Ramapadasagar project is primarily for irrigation, and will supply water for some 2,000,000 acres of farm land in the province. However, it will be also a huge power development and supply electric energy for many purposes.

During 1947, Dr. Straub spent much time in India as a consultant for the Indian government to make recommendations and to obtain the necessary field data for the experimental studies. This river presents many unusual problems, discharging at times as much water as the lower Mississippi at its highest stages.

This tremendous flow is due, according to Dr. Straub, to the extremely high rainfall in southern India. In some localities this reaches 500 inches in one season as compared with an average of about 25 inches annually in the Minneapolis area.

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LIMA BEANS IN YOUR FUTURE—Fat, uniform and thick-skinned, with a rich green color are the newly-developed Peerless variety of lima beans.