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THE TECHNE

*Life without Labor is a Crime, Labor without Art
and the Amenities of Life is Brutality.—RUSKIN.*

NOVEMBER, 1923.

WHAT MAKES A REPUBLIC?

I know—and count it among the privileges of my life to know—a woman who has spent her whole life in bed for twenty years past, confined by a curious form of spinal disease which prevents locomotion and which in spite of constant pain and disturbance leaves the system unworn. Day by day she lies helpless, at the mercy of those tyrannical small needs which become so large under such circumstances; every meal must be brought to her, a drink of water must be handed; and she is not rich to command service. Withal her nature is of the brightest and most energetic sort. . . . Her room is called "Sunnyside"; when brawny men are tired they go to her for rest; when people in the rudest physical health are sick of life they go to her for the curative virtue of her smiles. . . . Regarded from the point of view of brawn and sinew, she is simply absurd; yet to the eye of my spirit there is more manfulness in one moment of her loving and self-sacrificing existence than in an aeon of muscle-growth and sinew-breeding. . . . Hers is a manfulness of which only can a republic be built. A republic is a government of the spirit; a republic depends upon the self-control of each member; you cannot make a republic out of muscles and prairies and Rocky mountains; republics are made of the spirit.—*Sidney Lanier.*

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THE TECHNE

PUBLISHED BY THE KANSAS STATE TEACHERS COLLEGE OF PITTSBURG,
PITTSBURG, KANSAS.

W. A. BRANDENBURG, *President.*

VOL. 6

NOVEMBER, 1923.

No. 7

EDITORIAL COMMITTEE.

ODELLA NATION.

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The purposes of this magazine are: To set forth the distinctive work of this College; to publish papers that will be of interest to its readers; to assist teachers to keep in touch with the development in their subjects; to foster a spirit of loyalty that will effect united action among the alumni and former students in promoting the best interests of the institution.

Alumni, teachers and friends of the College are invited to send communications on such subjects as fall within the scope of the magazine.

Sent free to all alumni and students and to teachers, school officials and citizens on request.

Entered as second-class matter December 13, 1917, at the post office at Pittsburg, Kan., under the act of August 24, 1912.

The editors will welcome suggestions from TECHNE readers. Their desire is to make this little magazine helpful to teachers. Tell us how we can make it of greater service to you. Tell us what YOU want.

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Botulism in the United States.

J. R. WELLS, Assistant Professor of Biology.

The term "botulism" seems to have been coined in Germany during the early part of the eighteenth century to account for a peculiar type of food poisoning which was caused by the ingestion of spoiled sausages. For a long time the terms "botulism" and "sausage poisoning" were used as if they were synonyms, but later the use of the term botulism was gradually extended so that it included those cases of food poisoning which resulted from the ingestion of meats, fish and cheese, since these were shown to be associated with outbreaks of poisoning having similar symptoms. For many years its application was inaccurate because of the confusion of the physicians concerning the types of illness which were known to follow the ingestion of spoiled foods; but, when in 1894 Van Ermengem succeeded in isolating an organism from a ham which had given rise to twenty-three cases of the disease in Ellezelles, Belgium, and proved that the effects were due to a toxin produced by this bacillus, growing on a suitable medium, this confusion cleared away. To-day the term botulism is applied to all those cases of food poisoning which are due to the ingestion of the toxin of *Bacillus botulinus*.

In the United States the term has become more or less familiar to most of us during the last four or five years, as the disease was given considerable publicity in this country during the war, as the result of a number of scattered outbreaks. It was thought by some to be a new disease, and its occurrence was explained by accusing the enemy of introducing it to weaken the morale of the American people. Because of this and the fact that so little was known of it in this country, much that has been said and written of it is not true, being distorted and exaggerated.

The history of botulism in the United States is not very definitely known previous to the beginning of the last decade, and so it is not possible to say when it first appeared or how extensive it has been, as there is only one recorded outbreak previous to 1913. In a survey of the reported cases of food poisoning in the United States during the last twenty-five years, Dickson(1) says that there are a number in which the symptoms were indicative of botulism, such as the case reported by Spiller(2) in 1898, which was the result of eating putrefying pork, and the outbreak reported by Lewis(3) in 1899 from the eating of a beef tamale. He also cites other instances of a similar nature reported in the years 1902, 1904, 1905, 1907, 1910, and one in 1894 which was indicative of botulism, but could also be called ptomaine poisoning. In 1914 Wilbur and Ophuls(4) reported an outbreak of food poisoning involving twelve persons, which resulted from eating a salad prepared from string beans canned in the home of a student, and served at a banquet in Leland Stanford Junior University, which was typical of botulism, although *Bacillus botulinus* was not isolated from the one necropsy performed. The salad was all eaten, and so there was no opportunity to isolate the causative organism from the incriminated food. This outbreak served as the exciting agency for a carefully planned and thoroughly conducted investigation of the disease in the United States, which is still in progress in California, by a commission of local, state and national men. Much that we now know of the disease in the United States has come from the work of these men.

The total number of recorded outbreaks of the disease in the United States is not very great, as has already been intimated, but there seems to be little doubt that many of the cases reported as ptomaine poisoning should have been listed under botulism, and that there have been other instances where the case was not severe enough to attract attention of the officials. There have probably been other cases that were confused with poliomyelitis or cerebrospinal syphilis, and possibly some have been listed as belladonna poisoning. To the present time there have been 103 recorded outbreaks of botulism in the United States affecting human beings. In all these outbreaks there have been approximately 1,000 persons involved, with a mortality of about 65 per cent, and of the 103 outbreaks all but three have occurred since 1910. A majority of them have been reported from California. Another fact which is of considerable importance in connection with these outbreaks is that about 85 per cent of them have been due to the ingestion of fruits and vegetables in which the toxin was produced, and the remainder were from animal products. This is almost the exact opposite of what it was in Germany and what was formerly believed to be the case in the United States.

The high mortality in the United States from botulism may be partially explained by the assumption that only the severe cases have been recognized and reported, and also by the fact that the American outbreaks have come from preserved foods which were of such a nature as not to require their being cooked before serving, such as salads, dressings, fruits and vegetables, whereas in Germany they have come mainly from meats and other animal products, usually requiring cooking before eating. The German mortality has been only about one-fourth of what it has been in the United States, and this may be further explained by the presumption that botulism has not been reported as efficiently in the United States as it has in Germany, where it prevailed for so long.

Botulism is not only an affliction of human beings, but it has been shown by Buckley and Shippen(6) to be one of the causes of forage poisoning among horses and mules, and their work has been substantiated by Graham in Kentucky. Dickson(5) has shown that fowl are very easily poisoned by the toxin of *Bacillus botulinus*, type A, causing limberneck, and he has further observed that this is quite often associated with human outbreaks and in some instances forewarns of such. He says that there are twenty-two known outbreaks of this sort.

The cause of the disease, as has been stated, is the toxin produced by *Bacillus botulinus*, a spore-bearing anaërobie. This organism is a long, slender bacillus, gram positive, and motile. There are now recognized two distinct types, A and B, and each produces a different toxin, and it seems that each type is found in different parts of the United States. Most, if not all, the outbreaks from type A have come from California or from food which was prepared there, while those from type B have come from the central and eastern part of the United States mainly.

Predisposing factors seem to play little if any part in the susceptibility of the individuals ingesting the toxin, as it seems that every person taking even small amounts of the infected food (sometimes merely tasting it) develops the symptoms, although not always are these fatal.

The disease is endemic (Dickson) and epidemic, and appears chiefly in the

states along the Pacific coast, especially in certain parts of California, in and around Los Angeles. Meyer and Geiger(7), in the most recent article available on the epidemiology of this disease, say that poisoning from *Bacillus botulinus* toxin not only appears to be from food grown and prepared in certain localities, but that it is often possible to trace the source of the incriminated article to a particular street, truck garden or farm. In this connection these authors cite several examples, one of which seems, from the number of times that it is used in the literature, to be the classical instance. Previous to 1918 an owner of a small vegetable garden grew and home-canned string beans without any spoilage. In 1918 the garden was heavily fertilized with animal manure. The beans grown this year were canned in the usual manner, but the contents promptly spoiled, and some were shown to contain the toxin of *Bacillus botulinus*. Another example cited by these men is one where 643 chickens died in four days from eating garbage in which four cans of spoiled string beans had been dumped. The beans were grown in a garden heavily fertilized with human excreta, and a soil analysis showed the presence of what these men thought to be a strain of *Bacillus botulinus*, which was identical to the one isolated from the intestine of one of the dead chickens.

While most of the recorded outbreaks have been due to the use of foods which were preserved in California, it by no means follows that the disease is restricted to that state, since the organism producing the toxin has been isolated by independent investigators from foods grown and preserved in the states of New York, New Jersey, Indiana, Idaho, Illinois, Kentucky, South Dakota, Washington, Arizona, Oregon, and from food which epidemiological evidence indicated as the probable cause of outbreaks of botulism, grown and preserved in Kansas and Ohio(5). Dickson seems to feel that the main reason why most of the outbreaks of the disease have been reported from California (his own state) is that the investigations have been more thoroughly carried out there than in any other state in the Union, and that the disease is more quickly recognized in that section.

As has already been stated, the chief sources of outbreaks in the United States have been fruits and vegetables, and these foods have been from home-canned and commercially canned products. Dickson(22) calls attention to the danger resulting from the cold-pack method of canning, and showed the possibilities of poisoning from this source by canning corn, peas and beans according to the United States standards for cold-pack canning, and inoculating them with the spores of the organism before beginning the process. At the end of three weeks all the cans were seen to be in a spoiling condition, and some of them were leaking. He fed some of the contents to chickens and guinea pigs and all died in less than thirty hours. He then filtered some of the liquid and injected it into guinea pigs and these died in less than twenty-four hours.

Commercially canned beans(8) gave rise to an outbreak in Florence, Ariz., which resulted in five deaths, and home canned string beans were the cause of an outbreak in Leland Stanford Junior University(4). Fontaine(9), Sisco(10), Jennings, Haas and Jennings(11), DeBord, Thom and Edmondson(12), and a report in the Public Health Reports (34:2877), have cited outbreaks from the use of ripe olives. Canned asparagus(14) was reported by Thom, Edmondson and Giltner as the incriminated food in an outbreak of botulism,

and commercially canned spinach was reported to be the cause of an outbreak by Geiger(15). Dickson(1), page 24, cites an outbreak from canned corn, and on page 23 of the same treatise he mentions another instance from the use of canned apricots.

The normal habitat of *Bacillus botulinus* is not definitely known, and the way in which the food becomes contaminated has never been proven conclusively. For awhile it was thought that the organisms were normal inhabitants of the intestines of hogs, since on one occasion Kempner and Pollock in Germany isolated it from this source, but Dickson(17), in an examination of more than 200 hogs slaughtered in Los Angeles, failed to find the organism in a single instance. He and Burke did, however, succeed in isolating *Bacillus botulinus* from the feces of a hog which had recovered from an attack of the disease. Geiger and Meyer(7) say that it is a soil-borne disease in practically the same sense in which anthrax and blackleg of cattle are soil-borne, although they state that they do not have conclusive evidence to prove that such is the case.

The symptoms of the disease are usually quite typical, but there may be considerable variation in the time of appearance and the intensity of the onset. These may come on in less than four hours after the ingestion of the toxin, but usually there is an incubation period of approximately twenty-four hours. The commonest early symptom is a peculiar indefinite indisposition associated with fatigue, and sometimes a headache, dizziness and definite muscular weakness. There may be no acute gastrointestinal disturbance, and the patient thinks his symptoms are due to the accompanying constipation and attempts to alleviate them by using a laxative. Disturbances of vision are usually present early and may be the first noticed symptoms, and this may progress to complete blindness. The tongue can with difficulty be lifted, and is usually coated heavily.

The diagnosis, according to Dickson(1), gives more difficulty where there is but a single case involved, and especially if there seems to be no history of the use of spoiled food by the patient. In most cases this is not the rule, as usually there are several persons involved, such as an entire family or all of a family that partook of the suspicious food. Sometimes the guests of a hotel or the staff of an institution are involved, and in most of these instances it is usually not difficult to trace the cause of the outbreak to a particular preserved food, thus making the diagnosis more easily established. The symptoms can usually be traced back to a more or less definite time after the ingestion of the food in question. If, as is sometimes done, one can find that there have been cases of limberneck in the fowl from eating the portion of the food that was discarded—if there was any thrown out—the diagnosis can be made with more certainty. This may not only be an aid in diagnosing the case, but it has been the warning of an outbreak affecting human beings. An example of this occurred in San José, Cal., in 1916, where a woman opened a can of beans that she had preserved a few weeks before, and after noticing that they appeared to be spoiling, tasted one of them and then threw the contents of the can away. The next day she noted that her chickens that had eaten the beans were afflicted with limberneck, and she was alarmed and called for a physician. She developed a typical case of botulism, but recovered. If a portion of the incriminated food can be gotten, a bacterial examination of it

will many times aid in the diagnosis and confirm a diagnosis already made. The diseases that are most easily confused with botulism are cerebrospinal syphilis, poliomyelitis, belladonna poisoning, and poisoning from methyl alcohol, but these can usually be eliminated if the history of the case is carefully determined.

Judging from the high rate of mortality in the United States, one is justified in assuming that the treatment of botulism has been anything but successful. At present the use of antitoxin, prepared usually from injections of goats, is commonly resorted to, but it seems that very little good has been gotten from its use. This may be at least partially explained by the fact that there are two types of the organism, which was not recognized until quite recently, and so a type B serum has in some instances been administered to patients who were suffering from a type A toxin(5). Another factor which has probably had something to do with the lessening of the therapeutic results of antitoxin in the treatment of this disease is that in almost every instance where it has been used it was not given until late in the disease's duration. Howitt and Dickson(20) have shown by laboratory experimentation that antitoxin given at the time or shortly after the ingestion of the toxin will protect against the homologous toxin in 100 per cent of the cases, but when given twenty-four to thirty hours after the ingestion of the toxin its therapeutic value depends largely on the size of the dose of toxin, and none of the animals will survive in this case if the amount of toxin given was sufficient to kill the unprotected pig in forty-eight hours. This seems to indicate that the antitoxin is efficient only when administered very soon after the toxin gets access to the body, and then it is of value only against the homologous toxin. To be able to do this seems to be almost impossible, since there is usually an incubation period of about twenty-four hours, and so far it has not been an easy matter to make sure that it is botulism even in cases where a physician has been summoned this early. In most of the cases where the antitoxin has been tried it was not given until two or three days after the toxin was ingested, for the reasons mentioned, and also because the antitoxin has not yet been produced in sufficient quantity to make it immediately available. In a discussion of the results of the use of antitoxin Dickson(5), page 869, says that in his opinion it has not thus far been given a fair trial. He also says that a polyvalent serum, or a mixture of the two types, must be given if one is to hope for satisfactory results, and that it must be given in large amounts, taking care to prevent complications from hypersensitivity of the individuals.

Other treatments used in the United States are based on the one outlined in Germany by Müller(21), consisting of thoroughly cleansing the alimentary canal, by means of catharsis, to remove any toxin that may be present, and especially to remove any foci from which there may be toxin produced and emanated, resulting from the bacterial action in the system. McKaskey(23) seems to feel that this may play an important role in the handling of cases of botulism. Since death is usually due to respiratory failure from the effects of a toxin produced outside the body, drugs that will stimulate and improve the action of the central nervous system are sometimes of value in carrying the patient over the period in which the toxin is acting. Strychnine is used for this purpose, and seems to be of some value, according to Dickson and his associates.

Prophylaxis in botulism seems at the present time to be our main means of combating this disease, and success centers mainly about two factors: first, the destruction of all foods which show signs of spoilage after canning or at the time of opening the container, or thoroughly cook it and thereby destroy the toxin; second, thoroughly sterilizing and sealing all foods at the time of preservation, thus destroying spores as well as the vegetative forms. DeBord, Edmondson and Thom(12) report that in their investigations of this type of poisoning canned foods have been found that contained not only the spore-forming organisms, notably *Bacillus botulinus*, but also many aerobic forms, including members of the colon group. This would indicate that sterilization was not complete enough to destroy even the vegetative forms, or possibly that the container was faulty and not properly handled. The chances for this to happen now are probably reduced to a minimum in commercial canneries, due partially to the wide publicity given to outbreaks from this source and also to the coöperation of the United States government in determining the manner by which this can best be accomplished.

Dickson, Burke and Ward(24) have shown that the spores of *Bacillus botulinus* are very much more resistant to heat than was believed for a long time. These workers found that when mixed with animal or vegetable proteins, simulating their natural surroundings when in cans of food, the spores of eight strains were alive at the end of three hours after heating water at ninety degrees; seven were virile at end of three hours at ninety-five degrees, and six of the eight were still unkilld after boiling for two hours. They also showed that their action was not inhibited by strong concentrations of sugars, and lemon juice of five per cent strength did not kill them or prevent their growth, although it made them much more easily killed by heat. Roseneau in his report on the work he has been doing along this line, given at the last meeting of the Association for the Advancement of Science, stated that 120 degrees for one minute was required to kill the spores in moist heat.

If, then, prevention of botulism is to be achieved by sterilization of foods at the time of canning, it is evident that our present methods of canning in the home are not going to contribute very much, because there is very seldom a means by which the required temperature can be gotten, and so some of the investigators have pointed out that there is a greater potential danger from this source than from commercially canned foods. Dickson(5) says that the disease can always be prevented by thoroughly cooking all foods before serving, as it has been shown that boiling destroys the toxin. He also says that no preserved food which shows any signs of spoilage should be used. This, according to DeBord, Edmondson and Thom(12), can nearly always be detected by the appearance of odor, but when the food is washed or made into a salad or dressing this detection is not easily accomplished.

The use of serum in the prevention of this disease seems to have received very little attention thus far. From the nature of the disease it is doubtful if this means will ever function to any extent. The outbreaks are scattered and are unexpected when they arise. This, with the fact that the antitoxin is difficult and expensive to prepare and disseminate in sufficient quantities to make its use practical, constitutes the greatest barrier to this means of prophylaxis. Furthermore, it is not definitely known just how long its effects last immunologically.

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If I Could Live My Teaching Life Over.

I. G. WILSON, Head of English Department.

1. I would quit my position if I could not be loyal to my district, to my town, to the parents, to the pupils, to the county superintendent, or the city superintendent. I now know that it pays in return with friendship, love, and dollars.

2. I would work all the school board's time and more. I now know what Beecher meant when he said, "It is not work that kills men."

3. I would practice being agreeable. I would place oil upon the troubled, grinding, rusty places where friction was evident.

4. I would be interesting and interested.

5. I would take my daily exercise in the open air.

6. I would give extra time to the slow pupils, for they are the ones who need my services most.

7. I would visualize the children's future. I would build cathedrals rather than outbuildings.

8. I would watch the ventilation more closely, for I now know that fresh air and sunlight accomplish wonders for health.

9. I would be economical in the use of supplies, but I would never be niggardly.

10. I would visit the children occasionally in their homes, to meet their parents. I now know that parents do not cooperate well with strangers.

11. I would be exceedingly careful about neighborhood gossip. The word *gossip* originally meant *good friend*. It has lost its meaning.

12. I would carefully plan my lessons, even if I had to forego the pleasures of a delightful evening.

13. I would keep an assignment book, to make my work more consistent and to have a record of what I had done and accomplished.

14. I would be punctual at school, at meetings called by my superintendent, and at any function where my example might be followed.

15. I would notify those in authority early if I found that sickness compelled my absence.

16. I would keep a question book, that I might consistently ask my superintendent concerning the things that had bothered me. Business people do this for exhausted supplies. I want to be businesslike.

17. I would know exactly what I wanted, the price that it could be bought for, the company that sold it, and the address of that company.

18. I would take care of my own problems quietly when I could not conveniently consult my superintendent.

19. I would hesitate to send so-called bad boys to the board or to the superintendent. I now know that it would weaken my own authority each time.

20. I would remember that I was hired to serve the whole community.

21. I would be firm but not cranky.

22. I would remember that pupils are not naturally mean, for I now realize that there is much good in every child.

23. I would sleep nine hours a night, and each night.

24. I would speak kindly of my predecessor, and instead of worrying about my enemies I would forget them.

25. I would be professional, and attend teachers' gatherings, never allowing myself to think they were a bore.

26. I would follow all the time the course of study as it had been outlined for me.

27. I would not have pets or favorites, even if some of the pupils were much more attractive than others.

28. I would tell no pupil's grades unless they were 100 per cent, and even then I would hesitate unless I first had his consent. Grades are very private.

29. I would examine and correct all themes and papers and hand them back, or else I would not demand them.

30. I would make love to no pupil while I was the teacher.

31. I would live an exemplary life.

32. I would emphasize Christian teachings and would never say one thing against anyone's religion.

33. I would frequently talk of the pleasures of high school and college, that my pupils might imbibe the spirit.

34. I would insist that pupils refrain from bothering other rooms, other children, and residents along the way.

35. I would hand in promptly and accurately any reports my superintendent called for.

36. I would follow my program, even if visitors were present.

37. I would watch for the growth of my pupils.

38. I would encourage early graduation from high school.

39. I would have the best certificate that I was able to earn, and I'd not put off getting it for slight difficulties.

40. I would get my degree as soon as possible, that the position might be accepted. I'd be ready for it.

41. I would make a few rules. I now know that the fewer made the fewer would be broken.

42. I would not keep pupils in at recess, for that is their natural play time to overcome fatigue.

43. I would not pull ears or slap faces under any condition. Neither would I whip children if possible to avoid it. I now know it is a sign that I have lowered my colors. I would use no sarcasm, for its derivation (rip the flesh like a beast) is too true.

44. I would advertise my school by exhibits, by work and by games.

45. I would cultivate an optimism that would not permit self-pity.

46. I would cultivate influential and interested friends who would boost for me when the time was ripe.

47. I would prepare carefully for the next higher position through progressiveness, education, health, and good fellowship.

48. I would keep my eyes open for a larger field of activity. While I would not be migratory, at the same time I would direct my flight toward the best feeding places.

49. I would save money, cut down expenses, or get a better position. I would do my best to be unusual, that I might be in demand.

50. Farmers and merchants invest money with a vision of good returns. The stockman buys feeders, puts them in his lot, feeds them costly corn, takes care of them with the best help he can obtain, for he wants results that will pay him well for his risk and his work. *I would try to convince my patrons that education is merely an investment in another and far better animal—their own flesh and blood, much more precious and worth while, much more appreciative and human, and the only animal capable of expressing his sincere thanks and of saying in after years that taxes can never be too high when the output shows a worthy investment.*

ABOUT THE CAMPUS.

A new organization, known as the Green Lizards, was organized in K. S. T. C. at the beginning of this year. This organization, now having a membership of twelve people, is composed of students interested in writing and journalism. Entrance into the club is based upon ability to write worth-while stories.

The Masonic Club of K. S. T. C. was reorganized this year, and meetings are being held every Friday evening. The officers of the organization are: Mr. Zimmerman, president; Floyd Greer, vice president; Ralph Collins, secretary-treasurer. Professor Euler was elected faculty director.

Miss Odella Nation, librarian of K. S. T. C., was elected treasurer of the Kansas Library Association at a recent convention held in Iola, October 9 to 11.

A class in scout leadership was organized this semester for students of K. S. T. C. The local director of the Girl Scouts, Mrs. Scott-Smith, is instructing the class.

President Brandenburg was a speaker before a general session of the Crawford County Teachers' Association in its recent meeting at Girard, Kan. His subject was "What Must Education Do to Be Saved?"

Edgar C. Raines, noted Alaska explorer, gave an illustrated lecture entitled "Alaska, the Land of the Midnight Sun," in Carney Hall, October 9.

The football team of K. S. T. C. won its first conference game of the year by defeating the Baker University squad at Baldwin on October 12. The score was 7 to 0.

A large and appreciative audience attended the recital given by Edith Bideau Normelli, in Carney Hall, October 17. Interest in her appearance was greater in Pittsburg because of her having been connected with K. S. T. C. as an instructor in the music department only three years ago.

Madame Normelli will appear as soloist for the Apollo Musical Club of Chicago when it gives its annual production of "The Messiah," in Orchestra Hall, December 23.

Professor Walter McCray, head of the music department, announces that plans have been completed for the musical festival to be given in the spring.

The festival board has been fortunate in engaging three soloists who have sung in Pittsburg before, namely, Mrs. Raymond M. Havens, Arthur Kraft and Herbert Gould. The other soloist to appear is Mrs. Hazel Silver-Rickel, a well-known artist.

Another added attraction of the festival will be Marie Saundelius, of the Metropolitan Opera Company, who will give a grand concert recital on the second night.

The physical education department will open the festival on Monday night, April 21. The interstate high-school musical contests will be held Thursday and Friday. The festival will close Friday night with the "Messiah," conducted by Professor McCray.

The following members of the faculty of K. S. T. C. were on programs at the meetings of the Kansas State Teachers' Association: President W. A. Brandenburg, Prof. O. A. Hankammer, Miss Bertha Spencer, Miss Alice Floyd, Professor McFarland, Dean G. W. Trout, Prof. Frank Deerwester, Miss Agnes Saunders, Prof. W. I. Hill, Prof. R. E. Williams, Prof. J. R. Wells, Prof. C. R. Wasser, Miss Elsie L. Bowman, Prof. O. W. Alm, Prof. A. H. Whitesitt, Prof. Edgar Mendenhall.

Prof. J. A. Yates, head of the department of physical sciences, gave an address October 19 to the students of the Arma High School.

Prof. W. E. Ringle addressed the local Kiwanis Club October 25.

A list of the new faculty members follows: Mrs. Margaret Grandle, dean of women; Mrs. Clara Peeples, matron of dormitory; Mrs. Leta Guernsey, languages; Miss Ruth Kirby, languages; Miss Muriel Phillips, public speaking; Miss Louise Gibson, home economics; Miss Kathryn Horst, home economics; Miss Lula Smith, home economics; Miss Ruth Thomas, commercial department; Miss Agnes Crowe, mathematics; Willard Brown, Y. M. C. A. secretary; Miss Dora Robertson, journalism; Miss Ruth Maybauer, physical education; Miss Marie Carnagey, training school; C. C. Cotton, agriculture; Herman Greer, history; J. D. Rogers, physiology; Ralph H. Williams, chemistry; Ralph Coffelt, industrial arts.

OUT IN THE FIELD.

Miss Janice Morrison, a graduate of last year's life-certificate class, is holding the position as art supervisor of the Fredonia schools.

Orpha Stockton, a member of the 1923 certificate class, is a commercial teacher in the high school at San Antonio, Tex.

Izora Edwards, a member of the 1923 life-certificate class, is teaching domestic science and art in the Erie high school.

Miss Goldie Graves, a member of the 1923 life-certificate class, is teaching mathematics and history in the high school at Wheaton, Mo.

Mrs. Ruby Motti, a member of the 1923 life-certificate class, is teaching at Palisade, Nev.

Neil Branstetter, who received his life certificate in the music department last year, is now the supervisor of music in the high school of Columbus, Kan.

Announcements of the marriage of Mary Evaline Miller, of Fort Worth, Tex., to James A. McCutcheon have been received by friends in Pittsburg. The wedding occurred September 17 at Kansas City, where they will make their home. Mrs. McCutcheon is a former student of K. S. T. C. and a member of the Theta Chapter of Delta Sigma Epsilon sorority.

The marriage of Miss Wilma Scott to A. L. Laney has been announced. The bride is a graduate of K. S. T. C. and a member of the Lambda Phi Delta sorority.

Frank Loveless, a former student of the industrial arts department, is teaching manual arts in the high school at Eureka. He is also the director of the Boy Scouts of that city.

John M. Baker, editor of the *Manualite*, 1921-'22, is now located at Lincoln, Neb., as instructor of printing in the Whittier junior high school. He has seventy boys in printing in addition to a home room of thirty-one students. He has also organized a journalism club of some twenty-five members.

OUR STADIUM IS A FACT.

Construction is under way on the west half.

This section will seat 5,000.

It is 300 feet long, 65 feet wide and 35 feet high.

It will contain shower and dressing rooms, ticket offices, running track and storage rooms.

We must get ready to let the contract for the east half in 1924.

1265 loyal supporters have pledged as follows:

Faculty	\$12,426.25
Students	23,404.00
Citizens	34,205.00
Organizations	343.31
Total	<u>\$70,378.56</u>

Obligations:

Present contract	\$43,775.00
Grading new field	5,000.00
To construct new track and put in drainage..	5,000.00
Total	<u>\$53,775.00</u>

We must have \$40,000 more pledged in order to complete construction of east half.

