

collapse. An instance of this is found in the conquest of Mexico by a handful of Spaniards under Cortez, another in the exploits of Pizarro in Peru, in both of which cases the powerful native races seem to have suddenly lost all sense of their own power and resources and suffered a mental collapse that corresponds very closely to the shock known in surgery.

The fourth element of disease is sexual subversion, which Dr. Brinton regards as "probably the most insidious, prolonged, and dangerous of all the causes of national disease." Under this head he specifies the failure of population to increase, owing to the fact that marriage either does not take place or is, for various reasons, infertile. Statistics prove that, if the population is to grow, independently of immigration, there should be an average increase of four children to each family, even if all members of the population should marry. This is necessary to compensate for the natural losses; for infant mortality carries off one-fourth of the population, while the early death of the parents or unfruitful marriages serve to prevent the increase of population and reduce the average number of births per family below the number necessary to merely keep the population at a constant number.

In addition to these, the principal causes of national disease, are various diseases that affect the mind of the nation, such as imbecility, seen in many lower tribes like the native Australians. Incapable of following out a logical argument, they cannot understand civilization, and die out when they come in contact with it. Criminality, which is defined as a disposition in any man to destroy the social fabric around him for selfish aims, is a disease which has sapped the life of nations, and national delusions is another. The crusades were an exhibition of what might be called epidemic hysteria, and in what is called Jingoism, or by the French Chauvinism, we see evidence of an inordinate mental exaltation which leads to a national disease of the emotions that may prove to-day, as it often has in the past, very fatal.

Dr. Brinton's lecture, which should be read in its entirety, will be found in full in the current issue of the SUPPLEMENT.

**DILIGENCE REQUIRED FROM THE OWNERS OF TRADE-MARKS.**

The decision of the United States Circuit Court of Appeals for the Second Circuit, in the action brought by Emile Saxlehner against The Eisner & Mendelson Company, handed down on the 5th instant, is a timely warning to the owners of valuable trade-marks and trade-names to be diligent, not only in securing their rights in the first instance, but in vigorously protecting them from invasion thereafter.

The action was brought by the proprietor of the well known Hungarian bitter water, "Hunyadi Janos," to enjoin the defendant, a wholesale drug establishment, from selling similar waters under the names "Hunyadi Matyas" and "Hunyadi Laszlo," and also to enjoin it from using a red and blue label, closely simulating that used by the complainant.

On the trial of the case, it was shown that from about 1888 until the commencement of the suit in 1897 many thousand cases of Hungarian bitter water, under the names "Hunyadi Arpad," "Hunyadi Matyas," "Hunyadi Laszlo," and under other similar names, had been sold in the United States under similar red and blue labels without protest, objection, or action of any sort by the complainant or its predecessor in interest; and Judge Shipman, before whom the case was tried in the Circuit Court, decided in June last that the defendant was entitled to use the word "Hunyadi," but enjoined the use of the red and blue labels (88 Fed. 61).

Both parties appealed from this decision, and the Court of Appeals now holds that the exclusive right to use the red and blue labels, as well as to the name "Hunyadi," had been abandoned and lost by the complainant in this country.

The opinion was written by Judge Lacombe, who, after reviewing the facts, says:

"In view of these facts, of the continued and increasing appropriation by competitors of his label and of his trade name as a general designation, can a complainant who has for nine years done nothing toward maintaining or even asserting his original rights now be heard to suppress the competition which his supineness has allowed, and, indeed, invited and encouraged, to grow up? We think not. The case at bar seems to be one of those exceptional ones referred to in *Menendez vs. Holt* (128 U. S. 514), where delay or acquiescence has been continued so long, and under such circumstances, as to defeat the right of possession."

**REPAIRING THE LIGHTNING ROD OF ST. PETER'S AT ROME.**

It may not be generally known that the basilica of St. Peter's, at Rome, has a lightning rod. Some two years ago, when repairs were in progress on the great ball of the cupola, the director of the Leonine Observatory made use of the scaffold which had been erected to measure the point of the lightning rod. He saw that the metallic cable was not continuous and it was not connected with all the metallic parts of the build-

ing: consequently it was worse than useless. He then gave orders to have the point of the rod changed for a multiple formed like a flame. He found that the rod ended in a hole filled with tallow and grease. This made the rod positively dangerous. He, therefore reset the end of the rod and replaced the tallow by graphite, which is a good conductor of electricity. A special scaffold was erected on the dome, and the lightning rod was made continuous.

**EDIBLE WEEDS.**

A collection of weeds that would be classed as pests and agricultural nuisances in this country would be considered by many of the people of Europe as excellent "greens" and salad plants. Down on the meadows thrive vegetable growths that would prove of dietary value to us, if we but knew of their virtues; up in the woodlands or on the hillside, other so-called weeds spread in such amazing rapidity that the farmer stands aghast at the bare idea of exterminating them, although in truth the wild growths are really vegetables of considerable value to man and beast; and even in our backyards, city gardens, lawns, and parks, thrive innumerable little plants which contain food ingredients of no mean order. We are said to be a nation of bilious people because we ignore these "greens" and medicinal plants which nature has so lavishly spread about. Our stock animals show a better appreciation of their value by eating the leaves and roots of these vegetables, and thereby renewing their muscular vigor and vitality each spring.

Edible weeds is an appropriate term for these neglected greens, for nine out of every ten would call them weeds, and not think of classifying them as garden vegetables. Gradually people are beginning to adopt some of these edible weeds, and they now form a part of our dietary system. Thus the dandelion has gained considerable favor as a spring green, and tons of it are annually gathered and used. But we are still behind the Europeans in respect to the consumption of the dandelion. The market gardeners around Paris cultivate the dandelion on a large scale, and sell it for good prices in the market. The winter cress is another wild vegetable growth that has been accepted as a food product by the people of the Middle States. As a salad and pot herb it is quite highly valued in Washington and Baltimore.

But the list of popular green herbs of the field is quickly exhausted. Wild chieory, or succory, is considered a weed of disagreeable habits from the Atlantic to the Pacific, and it is only here and there that its leaves are utilized. In Europe it is raised in the gardens, and its leaves are even blanched the same as celery. It is a hardy, perennial plant that spreads rapidly, and if allowed to grow out of its proper place, it may prove troublesome in both pastures and lawns.

Charlock is another edible weed that grows in nearly every part of this country, and is looked upon as a nuisance by many farmers. In the wheat-districts of the Northwest it is particularly considered a pest. In the Eastern States charlock is often called the "wild mustard," and it is closely allied in appearance and botanically to the black mustard. In Northern Europe charlock is used extensively as a pot herb, and it yields medicinal properties that are of the utmost importance in the summer. Farmers should eat the leaves of charlock, and it would soon be kept down in its present untrammelled growth. Yellow rocket is a fine edible weed that only needs to be eaten to be appreciated. At present it is barely recognized by anybody except farmers, who kill it as a weed.

There are several varieties of the dock that are edible. The broad-leaf and the curl-leaf in particular should be eaten. Both of these are used as pot herbs in Europe. There is every reason to suppose that the American Indians used the dock as food, and also many other wild vegetables that we condemn to-day as useless weeds. Dock roots had a place in every kitchen herb garden of our early New England settlers, and every spring they were boiled up and taken as spring medicine as religiously as their prayers were said. There were no apothecaries' shops at every street corner then to run to for medicine, and each householder raised her own medicinal herbs. The result was that more edible weeds were then eaten as greens and as medicine than in these latter days. The leaves of the dock make good pot herbs, and should be eaten in regions where other greens fail to grow. Thus in the arid regions of Arizona, New Mexico, and Texas dock grows where all succulent green things fail.

A common edible weed in this country, which is cultivated in Europe, but entirely neglected here, is lambs-quarters, pigweed, or goose-foot, as it is variously called in different localities. When it once gets established on a place this green grows and spreads rapidly, and for that reason it has been counted a nuisance. Originally this weed was introduced in this country from Europe as a valuable food for pigs, but in late years it has been considered a pest, and its extermination is prayed for. Nevertheless, the pigweed is a fine summer green and pot herb. When properly boiled, it is tender and succulent. In California the Chinese have taken to cultivating the weed, and they thrive

upon it and express great appreciation of its taste. The people of Mexico and the Indians of our Southwest also eat the pigweed in considerable quantities.

Our common pokeweed has been taken to France, and the gardeners have cultivated it as a pot herb, and it is looked upon favorably as an excellent green. But in this country it would be pretty hard work to induce any one to eat it. Yet it possesses all of the essential qualities necessary to make it a good green. Economic botanists claim that it should be more generally eaten for the sake of the medicinal qualities that reside in the leaves.

Even our common nettle, milk-weed, and round-leaf mallow are good food plants. They are edible weeds that thrive in abundance in all parts of the country, and often in places where few other plants will live. In Scotland, Poland, and Germany the tender leaves of the common nettle are gathered as a pot herb for soups or for dishes like spinach. The peculiar flavor of the weed is highly esteemed by the Germans, and it is mixed with cabbage, spinach, and similar greens to give piquant taste. The curled-leaved mallow is an annual plant originally brought to this country from Europe, where it is raised more for garnishing dishes than for eating.

Purslain is another edible weed that is abundant in nearly every old garden or neglected field. In Europe there are several cultivated kinds of purslain, but they all originally came from the common purslain of the fields. When mixed in salads, eaten boiled as spinach, or pickled, the plants make excellent summer diet. If the plants were regarded as edible weeds and not as useless, troublesome growths, the purslain would soon be kept from spreading. Rocket is a wild plant introduced from Europe, that one finds growing on the hill-side and even in the sandy spots in the upland woods. Its pale citron-yellow flower, marked with dark purplish veins, and with the fragrance of the orange blossom, is more commonly gathered than the plants. The flowers are considered very delicate and valuable prizes; but those accustomed to plucking the flowers should gather the young, tender leaves of the plant, and try them as a salad. A new appreciation of this plant will then be created.

Sweet cicely, or sweet-scented chervil, is sometimes cultivated for aromatic purposes, but as a seasoner for soups it answers a higher purpose. Formerly in England sweet cicely was put into salads, but its strong odor of aniseed renders the salads disagreeable to many people. In soups, however, it is excellent, and the French invariably flavor most of their soup concoctions with it. Wood-sorrel is a common green that is being introduced gradually into our American cookery. Like dandelion it has become popular among some people. The pleasant acid taste of the leaves when mixed with salads imparts an agreeable, refreshing flavor that is greatly liked by epicures. In short, it is considered by culinary experts to be one of the best weeds that can be cultivated for their acid properties.

Shepherd's purse, found so abundantly in old gardens, and along the roadsides and waste places, is an edible weed that makes a fair substitute for spinach. It improves greatly upon cultivation, and in Europe some fine specimens are made to attain a diameter of nearly twenty inches. It has a mild and pleasant flavor. Besides being boiled as a pot herb it is delicious when blanched and served as a salad. Brook-lime, native to this country, is a salad plant equal to the water-cress. It is delightful in flavor, and healthful, being considered an excellent anti-scorbutic. Corn salad or fetticus is another wild salad plant that is found often in our wheat fields, but rarely cultivated in this country. The leaves of the plant when young are very tender, and they make excellent salads and pot herbs. Corn salad is a remarkably hardy plant, and it produces an abundant crop of good salad leaves. When full grown it is twelve to fifteen inches high.

The common cress, or peppergrass, is used by a few to flavor salads; but too many wait until the plant is too old to get the best results from it. The leaves should be cut long before the plant begins to flower, and then mixed with lettuce or other salad plants it adds a warm, pungent taste that is considered very tempting. It is also used for flavoring soups. The common sweet marjoram is a perennial edible weed that is highly esteemed in Europe for seasoning soups and meats. In this country where it grows wild it is almost entirely neglected. The whole plant is highly aromatic, and a little of it cooked in stews and meats imparts a delightful taste and odor. Moreover, it can be dried, and used in this way just as well as when green. Dried sweet marjoram in winter is excellent for flavoring meat stuffings, broths and soups.

The list of edible weeds might be extended further, but these include most of the common kinds, which nearly every one is familiar with. They are, with but few exceptions, looked upon as worthless weeds, but in reality they are edible plants of considerable value. In Europe nearly all of them are carefully harvested in the woods and fields or cultivated in gardens. In this country they are allowed to run wild, and few realize their value.

G. E. W.