

TRY TO DODGE DEATH

MANY SCHEMES TRIED TO ESCAPE THE DESTROYER.

Fear of Dissection Leads Many Men to Strange Frenzy and Unusual Ways of Living—Sometimes Hurries Them Into Their Graves.

A man who, while poor, is not more afraid to die than most people, often develops a haunting terror of death after he has made a big fortune and spends an unhappy life and huge sums of money in trying to avoid the coming fate, frequently hurrying himself into a premature grave through sheer worry and fear. This passion has turned the brains of a good many wealthy people and made monomaniacs of them. They resort to the most childish expedients to keep death from their doors.

You remember Kipling's character who had his chair slung on ropes from a beam that the world might spin under him instead of carrying him along to grow older. There was an actual case very like this a few years ago, when John Islop, an Englishman, who made a huge fortune out of silver in Mexico, drove himself mad through worrying about his death.

After exhausting all the safeguards London could offer, he bought a small rocky island called Bryhill, on the west Irish coast, taking with him one faithful servant. Here, in feverish haste, he had four stone pillars raised and a small one-story cabin, with three rooms, rather like a houseboat, slung on chairs from iron girders that crossed the pillars and swung clear of the ground. Once inside this he shut himself up, with some books and a pet jackdaw for company, and never left his swinging house until his death.

The attendant, who lived in a small house close by, used to row to the mainland a mile and a half—when the weather permitted for provisions. The master spent his time reading and looking out over the Atlantic from the cabin windows. His brain had given way, of course, and he imagined his life stood still while the earth revolved under him. He had no relatives to insist on his entering a private asylum, and he died three years later in the cabin, worried out of life by the fear of death. His hair was snow-white, though he was only 43.

Another wealthy man, Jean Inglishant, though he had made a fortune by shrewd speculation, also gave way to the dread of death. He conceived the idea that all movement and effort wasted the issues of the body, and this notion sunk so deeply into his mind that he went to bed in a quiet country house and hardly moved hand or foot for years; if he even stirred a finger he did it with dread, believing it used up his vitality and shortened his life by so much time. He spoke as little as possible, sometimes not opening his lips for days, and was fed by attendants with spoons. All his food consisted of "slops," to save him the fatal exertion of chewing, and his one amusement was being read to by the hour together, for he would not hold a book or turn the pages. Even the reading he did away with toward the close of his life, believing that listening shortened his existence.

One of the queerest cases was that of a Mrs. Holmes, a very wealthy widow, who had a terrible fear of germs and bacilli of all kinds. She had studied the subject deeply and it affected her reason, to all appearance. The dread of death seized her, and she was convinced she would die from some wasting disease inspired by microbes. Knowing that cold is fatal to the average germ, she had two rooms adjoining each other fitted as refrigerators and kept constantly at a temperature of about 30 degrees or just below freezing point. One would suppose this to be more trying than any quantity of microbes, but the owner was happy in her consciousness of freedom from germ diseases. Winter and summer the rooms were kept at the same point, and the adjoining rooms and hall were also kept cool that no current of warm air might bring bacilli in.

This lady lived clad in furs throughout the hottest days that blazed outside, and her attendants and servants were obliged to constantly disinfect themselves before entering her presence. They lived in a perpetual atmosphere of carbolic acid, and their mistress had to pay very high wages to induce any servants to stay with her.—London Answer.

Where Peoples Live in Trees.

The delta of the Orinoco River in South America is for a considerable part of the year deep in water. Yet this tract is inhabited by the Warau tribe, who find it their only mode of escape from the terrible bites of the mosquito. The Waraus, therefore, make their habitations in the Ita Palm, which loves moisture and grows abundantly in this delta, connecting several of the trees together with cross-beams and laying planks upon them for the flooring. The natives of the Philippine Islands and Borneo sleep in trees. The ape men of India, the Veddas of Ceylon, and the Bukones of the Andaman Islands also live in trees. Some years ago, Dr. Moffat, the great missionary, while in South Africa, saw one tree in which there were no fewer than twenty colonial huts of a Kaffir tribe. A powerful chief had deprived them of all their cattle and weapons. By degrees the lions became so numerous and daring that the slight Kaffir huts were an insufficient protection during the night, and the half-starved people perforce took to the trees.

Gardening in Africa.

The main trouble in a British West African diet is a lack of fresh green food. So wrote the late Mary H. Kingsley, the African explorer, in Climate, and she proceeded to mention some of the difficulties in the way of supplying that deficiency.

Gardening in West Africa is nervous work. I have worked in gardens there, and know that even lifting a kale-pot is not there, as it is here, a trifling act—because under the kale-pots you have there a chance of finding divers things that, if in spirits on a shelf of the British Museum reptile gallery, would give pleasure, but there, close to one's ankles, are merey excited and unpleasing. Still, if the snakes go in the other

direction, one has the satisfaction of having fresh vegetables.

There are plenty of worse things than snakes connected with West African gardening. In some places there are elephants, in others hippopotami. Specimens of either in a garden for a night are incompatible with success. For a season, at least. Then, if you like a man to sit up all night in the garden and ring a hand-bell to keep such intruders off, he keeps you awake also. If you take away the bell and set him up in business with a fire to scare game off, a leopard usually comes and takes him away, which distresses you very much.

Gardening in West Africa is not to be undertaken light-heartedly by persons of a nervous or irritable disposition.



Science and Invention

The new German dictionary of the carbon compounds names 74,147 of these substances, and the end is yet far off.

Elephants have only eight teeth—two below and two above on each side. All an elephant's baby teeth fall out when the animal is about fourteen years old, and a new set grows.

Experiments by Prof. Loeb show that chemically pure salt is fatal to fish, though present in the same proportion as in sea water. It is agreed that it is useful to animals, but the mixture of it with other salts renders it nontoxic, as proved by his further experiments.

"Nature" notes a remarkable fact in connection with the West Indian hurricane of September, 1898. It appears that before the hurricane one of the tamest and commonest birds on the island of St. Vincent was a small hummingbird, but none of these birds have been seen since September, 1898.

According to Mons. Sigriste, of the French Academy of Sciences, the only thoroughly scientific shutter for instantaneous photography consists of a slit moving rapidly across the sensitive plate. But to obtain good results the space between the plate and the shutter should not exceed one-tenth of a millimetre, and the edges of the slit must be sharp and carefully beveled to exclude reflection.

The blue coral is known as one of the most isolated of living animals. It has been described as the only species of its genus and the only member of its family, "with no close living relations and no known ancestors." Recently, however, Prof. J. W. Gregory has discovered in the British Museum what he believes to be an ancestor of the lonely blue coral in a fossil coral of the Cretaceous period, called *Polytrema*.

By distilling fresh herring and oily pine wood in an iron retort, and then condensing the products in a Liebig condenser, William C. Day reports, in the American Chemical Journal, that he has produced an artificial asphalt closely resembling the natural product. This experiment is regarded as confirmatory of the opinion that asphalt and petroleum are the products of a natural distillation by which the remains of early forms of animal and vegetable life have been transformed in the heated crust of the earth.

Bret Harte's "outcast in gray," the coyote, is described by Prof. C. F. Holder as a species of wolf which is virtually a wild dog. Domestic dogs, he says, although they will kill the male coyote, will often refuse to injure the female. Prof. Holder defends the coyote against those who would exterminate him, on the ground that he is the only effective enemy of the jack-rabbit and the ground squirrel, which cause so much damage in California. A coyote in a camp after chickens yelps so fast that he creates the impression that a whole pack is abroad.

Naturalists have generally accepted the opinion that ants are not able to perceive any sounds that are audible to human ears. Prof. Weld, of the Iowa State University, controverts this opinion. He describes in Science careful experiments made by him with four species of American ants, from which he deduces the conclusion that these species, at least, are able to perceive sounds, but whether they do it by means of organs of hearing, or through the sense of touch being excited by atmospheric vibrations, he is unable to say with certainty. He inclines to the opinion that they do really hear, as some individuals showed a perception of the direction of the sound, such as that of a shrill whistle, and others, which were not disturbed when violently shaken in their glass prisons, seemed to be "driven nearly frantic by shrill sounds."

Boats for Arctic Travel.

Boats described as steel rams are now in use in ice-locked Russian harbors and rivers and have proved that they can force their way through thick ice, even with 72 degrees of frost. The harbor of Vladivostok, till of late hermetically sealed for four or five months, has since 1893 been kept accessible through the winter; the Flinders port of Hango is now open to commerce throughout the year. And last winter a similar steam ram kept up connection with the Ural railway through the ice of the Volga at Saratoff. It is proposed now to keep open by stronger boats of this kind the communication of St. Petersburg with the sea and to force a winter connection through the ice from Archangel to the mouth of the Yenisei. Admiral Makarov, addressing the Russian Geographical Society, insists that still more powerful boats of this kind might safely be counted on to cope with polar ice, such as Nansen had to deal with, and to cut a passage to the north pole.—Chambers' Journal.

Spain's Underground River.

The Guadiana, a Spanish river, after flowing for thirty miles overhead, vanishes underground, and for the next thirty miles pursues its course as an underground river, only appearing at intervals in the shape of lakelets, the oases or eyes of the Guadiana as they are called. This is the largest underground river which has been fully traced.

People are always disappointed in a circus.

SEEK IMPURE MEATS.

GOVERNMENT INSPECTS CATTLE AT CHICAGO YARDS.

Beef, Hogs, Sheep and Calves Are Searched for Disease—Rigid Post and Ante-Mortem Examination of Each Animal by Lynx-Eyed Officials.

Few people have even the least knowledge of the great work done by the national government in inspecting the killing of cattle, hogs and sheep at the Chicago stock yards. This inspection is being carried on in the stock yards of forty-eight other cities in the United States, but it is operated on a far greater scale in Chicago than at any other point. Such a sharp watch for diseased and objectionable animals is maintained that it is practically an impossibility for unfit meat, designed for interstate or export shipment, to leave the inspected slaughter-houses at the yards. Every animal killed receives two or three inspections and when a diseased one is found the carcass is guarded as carefully as a box of jewelry until it is completely destroyed, as far as edible purposes are concerned.

Two kinds of inspection are given every beef, hog or sheep that goes out of the yards as being fit to eat. These examinations are ante-mortem and post-mortem. Sometimes the first one alone is sufficient to bar out animals and they never get as far as the slaughtering pens. The ante-mortem inspection, of course, takes place "on the hoof" and is conducted just before the animals are driven onto the scales to be weighed for purchase by the packer from the stockman. The inspector examines each animal as it is driven forward toward the platform of the scales. Any animal that is evidently affected with disease or is manifestly ordered out. The packer, of course, declines to buy an animal which the inspector has

declined to pass, and the loss falls on the stockman. But after this ante-mortem inspection the animals become the property of the packer and all losses through ultimate condemnation of the stock must, of course, fall upon him. A sheep which bears on its skin plain evidence of "sheep scab," a hog with large, red cholera spots on his hide, a steer with external tumors, sores or abscesses, or any animal which exhibits the ordinary indications of illness, such as inability to walk, etc., will be cut out. The law requires that the refused animal must be killed and turned into soap fat and fertilizer.

The number of animals cut out at the ante-mortem examination varies so greatly that the inspectors decline to strike an average on the number excluded per day. Thousands may be passed without one being refused, but in the next hundred 10 per cent or more may be condemned. As a matter of fact, however, many of the diseased animals pass this first inspection without exciting the suspicion on the part of the inspectors, for they bear no exterior evidence whatever of the fact that they are suffering from a dangerous illness.

Passing this first inspection successfully, the animals are weighed and sent to the slaughter-houses of the company purchasing them. Hogs receive by far the most careful inspection. Two inspectors watch the passing of the slaughtered hogs, while but one examines cattle, and there is also but one each for sheep and calves. The hogs are given the stricter examination because of their greater liability to disease and the greater danger to be found in the incipient stages of hog diseases, and it, of course, goes without saying that early stages of disease in any animals are more difficult to detect than those more advanced.

After going through the first operations at the slaughter-house the hog is strung up by the heels with hundreds of others and passes forward in a line that seems endless. The device to which the animals are strung up is fitted with a small wheel which rolls along a single track. Not far from the point where the hogs are first strung up and only a few feet from the line of moving carcasses sits the first of the hog inspectors. As each hog passes in front of him a workman with two slashes of a knife removes the entire viscera from the already partially opened body of the hog and throws them on a platform at the side of the raised chair in which the inspector is sitting. Just above the head of the inspector and a little to the rear is an electric lamp, which throws a brilliant stream of light down on the platform.

Each time as the entrails are thrown down the inspector glances down at them. One glance is sufficient. Long familiarity with normal viscera enable the inspector to tell quicker than the wink of an eye if anything is the matter with the hog whose vital organs

and intestines have been thrown before him. Spots on the lungs, enlargement of the lymph glands, darkened appearance of other glands, blackened spinal column and perhaps half a dozen additional points indicate to him at once that the hog is diseased. Every time this inspector finds a case which he thinks suspicious or clearly defined as unfit for food he steps forward from his chair and slips a wire loop through the flesh of the hog. The wire bears a large yellow card stating that the carcass is condemned. Also attached to the wire is a small lead seal for fastening the two ends of the wire together.

At that moment the wire is not sealed, but its presence bearing the yellow card signifies that the carcass is to be placed to one side for further examination. For removing this wire and card the United States laws prescribe a heavy fine and imprisonment. Carcasses Examined Twice. Further down the line of moving porkers is the second United States inspector. The first inspector has neither the time nor the opportunity for doing more than to inspect that viscera of the animal. The hog has not yet been split in twain and he could not possibly see the interior conditions of the carcass, but before the swine have been pushed down as far as the second inspector each one has been chopped into halves by the sharp cleavers in the hands of the workmen. This official gives the inner cavities an examination and also carefully inspects the outer skin. Red spots on the hide or granular tubercles sticking to the abdominal or chest walls are the most common evidences of disease found by this inspector. The red spots indicate cholera and the tubercles are evidence of tuberculosis, or consumption. The official goes through the same tagging as was referred to above, unless the carcass was one that had already been tagged by the first inspector.

The yellow-carded hogs are run off on a side track and all of them kept together until after they can be visited

postures made at different places, so in order to see it all he must keep constantly on the move. Cattle are not handled and shoved out of the way as quickly as hogs, so there is time enough for one man to walk here and there and see the skinning, the fat that is soon moved after the killing, the viscera, etc. No workman dares remove any part of the carcass from where it was taken out until after it has been examined by the inspector and passed as satisfactory. The vital organs and the intestines may then be thrown to the different places where they properly belong. When the cattle inspector finds a suspicious beef he tags it in the same way as the hog inspector does a porker, and it is run off into a sidetrack, where it is held to await final examination. The half beefs which are passed as all right are rolled on down the line to the point where their dressing is completed and here stands the stamper with his rubber stamp and inked pad ready to affix a purple oval stamp about three inches long, in which are letters half an inch high. At three different points on the abdominal and chest walls, anterior to the hind quarter, this official places his stamp, the three sections stamped being the three into which the half of the body of a beef is divided for transportation to the butcher.

In the cooling room, where the outside of the beef is more thoroughly dried, the same stamp is placed on the hind-quarter, making altogether four stamps which are placed on each half of a sink to the bottom. The fat skimmed from the top to be used in the manufacture of the cheapest kinds of soap and the bones and meat are taken out to be used in making fertilizers.

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Pork for foreign export receives examination after passing this regular inspection which is so elaborate and thorough that it can scarcely be comprehended by anyone who has not made a personal visit to the yards and witnessed the work. From three different parts of the body of every hog which is designed for export bits of flesh are taken for microscopic examination. Traces of trichinae and other diseased conditions which can be detected only through the microscope are sought for with the utmost diligence.

After the pork has satisfactorily passed all of these microscopic tests it is placed in casks and stowed away under lock and key in cold storage rooms. Here it is watched and guarded as if it

were precious metal. At the gate opening into these rooms is a government office which keeps track of everything that goes into or out of these frigid apartments. Foreign regulations have been so rigid in relation to admission of American pork that these extremely strict and iron-clad regulations have become absolutely necessary.

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CANDLES ARE GOOD TIMEPIECES

Miners Note the Passing of the Hours by Watching the Burning Tapers.

Down in the coal mines, where sun dials would be quite useless, and where watches are not always to be found, some curious ways of keeping time are often resorted to. Although the underground tollers spend their working hours in what would be regarded as perpetual night, they are usually able to form a fairly correct estimate of the time of day. Even when a few men are at work in a lonely and distant part of the mine without a watch it is a rare thing for any miner to remain at work after the proper leaving-off time, and it must be remembered that their work is invariably piece work.

In those mines where candles are in use the miners are able to form a good idea of the time by the number of "fat sticks" they burn. Four ordinary tallow dips are given out each morning to the pony drivers, and when these are used or nearly used they know it is time to "knock off" for the day.

A colliery manager once sent a man to work by himself in a lonely part of the pit, giving him four candles and telling him that it would be time to go home when they were gone. The man was not a clock lover, but a rod cleaner, and worked by the day. He was supposed to be a bit daft, but on arriving at his lonely working place he was wise enough to remember what the manager had told him. Fixing up the candles on a pit prop, he proceeded to light all four of them at each end, with the result that he was soon on his way home again.

In some of the poorer rural districts, where clock towers are "conspicuous by their absence" and where watches are still few and far between, various methods of reckoning time are in vogue at different places. Flowers are often found to open or close their petals at a given time, and it is said that in a certain rustic corner of Scotland, where there is no clock, the children are dismissed from school at a signal from "the yellow goat's beard," which regularly closes its petals at 4 in the afternoon.

In a large workshop on the outskirts of a Pennsylvania town the workmen usually stop for breakfast at the appearance of a passenger train which pulls up at the adjoining station at 8 a. m. with remarkable promptness. That irregular ringer, the sun, is not a bad indicator of the time when he is up and shining. Apart from the ordinary sun dial that his light may be seen in various other ways. When the shadow of a house or other building reaches a given spot, at say, 12 o'clock a peg may be driven into the ground, and when the shadow creeps up to the peg the next day you may venture to "knock off" for dinner—that is, providing no one has moved the peg.

Another way of keeping time by the sun is to make a chalk mark on a wall where a streak of sunshine, coming through a crevice or other opening in the opposite wall, rests for the time being. The worst of it is that cloudy days always put a stop to this method of telling the time of day.—Cincinnati Enquirer.

How the Eyesight Tires.

People speak of their eyes being tired, meaning that the retina or seeing portion of the eye is fatigued, but such is not the case, as the retina hardly ever gets tired. The fatigue is in the inner and other muscles attached to the eyeball, and the muscle of accommodation which surrounds the lens of the eye. When a near object is to be looked at this muscle relaxes and allows the lens to thicken, increasing its refractive power. The inner and outer muscles are used in covering the eye on the object to be looked at, the inner one being especially used when a near object is looked at. It is in the three muscles mentioned that the fatigue is felt, and relief is secured temporarily by closing the eyes or gazing at far-distant objects.

The usual indication of strain is a redness of the rim of the eyelid, betokening a congested state of the inner surface, accompanied by some pain. Sometimes this weariness indicates the need of glasses rightly adapted to the person, and in other cases the true remedy is to massage the eye and its surroundings as far as may be with the hand wet in cold water.—Philadelphia Ledger.

Swiss Chimney Sweep.

In Switzerland the chimney sweep is an official personage. He is the employee of the commune, receiving a fixed salary, his actions controlled by the government, and he himself holding on by the back straps to the car of state. He is also, as many tourists will have noticed, one of the few sons of the Helvetic republic who on Sundays and week days sports a tall silk hat. This he wears with dignity, but it is generally brushed the wrong way. On his official tour he takes it off blandly, and informs the householder that he is "empowered by the State to inspect his flues." In the canton of Grisons recently the post and title of "ramoneur communal" was opened to competition. The salary was £32 a year, and the candidates were numerous. But the strange thing was that they were mostly village schoolmasters from Italy. A painful sign of the times in that unrestful land, "Better," says L'Italia del Popolo, "be a chimney sweep in Switzerland than a schoolmaster in Italy." But the Italia del Popolo has recently been suppressed.—Pall Mall Gazette.

A Mother's Advice to Her Son.

So you are looking for a sweetheart? Well, then, by her music you may know her. If a girl manifests a predilection for Strauss, she is frivolous; if for Beethoven, she is impractical; if for Verdi, she is sentimental; if for Offenbach, she is giddy; if for Gounod, she is lackadaisical; if for Gottschalk, she is superficial; if for Mozart, she is prudish; if for Flotow, she is commonplace; if for Wagner, she is idiotic. The girl who hammers away at "The Maiden's Prayer," "The Anvil Chorus," and "Silvery Waves," may be depended upon as a good cook and a helpful wife; but last of all, my son, pin thy faith on the calico dress of a girl who cannot play at all.

Money never attracts bullets. A man who missed a barn door with a rifle yesterday easily plugged a silver dollar at a distance of fifty yards.

WALKS BLINDLY TO DEATH.

One of the Keenest Birds is Deceived by His Visual Organ.

After trudging all day long the top of the mountain with no success at all, as much as I had shot several times, but failed to bring down my game, I ran across an old hunter, J. W. Hyde. After the usual greeting we seated ourselves on an old log to exchange notes. I put the question:

"Why are the turkeys always on the run when I see them?"

The old man spit through his teeth, changed his position, laid his long muzzle-loading rifle on the ground, and the fourth portion of a plug of tobacco in his mouth, and proceeded to tell me why the turkeys were always on the run when I saw them.

"Of all the game I have ever hunted, turkeys display the most wonderful power of vision. I cannot tell just why this is. I have made a microscopic examination of the eyes of the hawk, eagle, fox, weasel and owl, but find no material difference in the lens and retina; the ciliary muscles and the iris are exactly the same; yet none of these keen-sighted creatures can compare with the turkey in point of seeing. I remember the acuteness of sight displayed by an old gobbler in the spring of 1892. I had carefully concealed myself, and no part of my body was visible but the upper portion of my head. A puff of wind slightly disturbed the brim of my hat; he saw it and immediately took to flight.

"On another occasion I was hunting in the mountains of Georgia. I was lying behind a log and was carefully hidden, but all