

# SIRENS WHO SET TRAPS FOR FEET OF WEALTHY MEN

## Detective Tells of Methods of Women Blackmailers in Their Often Successful Efforts to Tap Bank Accounts.

By ERIC ADOLPHUS DIME.

**M**EN of wealth have always been objects of interest to women, and it is especially one class of women, who, regardless of the means they employ, try to separate these men from some of their money. We have reference to the women blackmailers. These sirens regard man as their legal prey, and if he escapes the trap which they cunningly set for his unwary feet he can consider himself lucky. When we think of the depths to which some women will stoop to carry out their nefarious schemes, we are prone to believe the assertion of Kipling, when he wrote that "the female of the species is more deadly than the male."

The \$50,000 breach of promise suit brought by Miss Rae Tanzer against James W. Osborne, the attorney, was called a case of blackmail. Whether it is or not is a question for the courts to decide, but this suit draws our attention to others, where evidence was discovered that proved that the man was the victim of blackmail. Something over a year ago the Hon. Thomas C. Gore, the blind Senator from Oklahoma, was the defendant in a suit in which the woman said that he had assaulted her and asked damages to the tune of \$250,000. When the jury returned a verdict in his favor, the judge said that it was one of the most despicable blackmailing cases ever brought to his attention.

### A PLEASANT THIRTY YEARS' PERIOD OF SIRENS AND BLACKMAIL.

It is claimed that the late United States Senator Thomas C. Platt was frequently blackmailed during a period of about thirty years previous to his death. On one occasion a woman clerk employed in one of the Government departments at Washington sued him for a large sum of money, charging him with breach of promise of marriage, seduction, etc. While William Sulzer held the office of Governor of the State of New York he was sued by a Pennsylvania girl who charged him with breach of promise of marriage. The Governor said that this was nothing else but a case of blackmail.

Indiscretion of the part of the man will sometimes give the woman the opening wedge on which to build a blackmailing case. It is the mistress of the married man who finally turns on him. When he refuses to keep her any longer she takes revenge, and the result is that she frames up a case of blackmail against him. Cases of this character are numerous, and it is claimed by those who know that several hundred blackmailing cases are weekly brought against wealthy New York men by sirens and adventuresses.

### UNSCRUPULOUS WOMAN WEAVES A NET FOR DECENT MAN.

It is not only the man who has been guilty of a folly that becomes a victim for the designing and unscrupulous woman. Many a time she chooses a man of excellent character and reputation, and with the greatest cunning she weaves a net for him; and unless he saves himself in time he will wake up some day to find that he is made the defendant in a breach of promise suit to the extent of several thousand dollars. These women, who make it their business to extort money by intimidation, are usually good looking and they dress fashionably. They possess a certain charm which they know how to use and they gather in places where circumstances will bring them into the company of wealthy men from whom they select their victims. These sirens are constant habitués of our large hotels, cafes and restaurants. They mingle among the guests in order to "scrape" an acquaintanceship. The

blackmailers also travel on our ocean liners, where it is an easy matter to meet the wealthy tourists who spend several months in Europe every year.

In order to learn how these sirens carry on their blackmailing operations I called on Mr. Raymond C. Schindler, president of a detective agency. Mr. Schindler is thoroughly conversant with the methods these women employ when they are on the trail of a victim, because several of these cases have been handled by his agency during the last few years. The cases are highly interesting and they reveal the remarkable ingenuity that the fair dames display in staging a play for the capture of a victim.

### THE BEGINNING OF AN ACQUAINTANCE IN THE WALDORF BAR.

Mr. Schindler described the first case as follows: "A wealthy New York broker, with offices in the financial district, found it necessary at times to visit the Waldorf-Astoria, where some of his clients were stopping. Occasionally he and his friends would drop into the bar for a drink, and as the broker was a good mixer it was easy for him to meet strangers and form chance acquaintanceships. In this way he met a stranger, who represented himself to be a travelling salesman in the employ of a Chicago house. After the two had met on a few occasions they had dinner together at the Waldorf. At another table, not far from where the men sat, were two women, also dining. They were beautiful and dressed in the height of fashion. The broker's friend soon recognized the women and greeted them with a nod. He told the broker that he knew the girls and asked him if he would not like to be introduced. The Wall Street man was willing. In a moment the four were sitting at one table enjoying the repast. The girls had such winning ways and were such brilliant conversationalists that dates were made for other evenings. Dinners and theatre parties were on the schedule for the coming weeks and all had a splendid time. Sometimes all four would go to a theatre or a dinner, and sometimes the broker and his fair dame would be there by themselves.

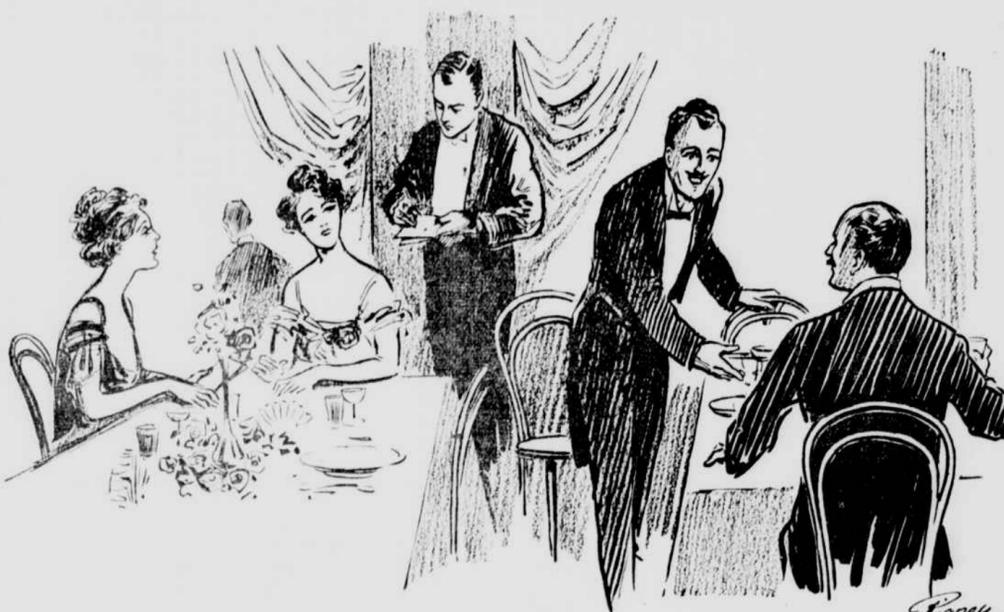
### CURIOUS HAPPENINGS WHICH LATER NEED NO EXPLANATION.

"One day, while sitting in his office downtown, the broker received a telephone message from his friend, the salesman, who wanted the former to meet him at an address in the residential district, in the West Fifties. The broker was a little surprised at this, but since his friend said that he had a business proposition which he wanted to discuss the financier did as he was told. When he arrived at the house, which was an ordinary lodging house with brownstone front, he went in and asked for the salesman. The landlady said he had left a few minutes before the broker arrived, but imagine the surprise of the latter when he saw the girl to whom his friend had introduced him at the Waldorf sitting in one of the rooms. The broker was puzzled over this situation and without further ado he turned and hurriedly left the house.

"Some weeks after this event transpired, the broker received the shock of his life. He was served with papers in a breach of promise suit in which the girl, who was none other than the one he had met through the salesman and had been such charming company at the dinners, theatre parties and automobile rides, wanted \$25,000 as balm for her "bleeding" heart. The man could hardly believe his own eyes when he read of the charges against him. He put in emphatic denial when he had to face the following charges which the attorney for plaintiff had procured:

### TO GO TO THE THEATRE, TO DINE AT THE WALDORF—IT IS PERILOUS.

"Witnesses had sworn that the broker had been seen on several occasions in the company



He told the broker he knew the girls, and asked him if he would not like to be introduced.

of the girl. He had had her to the theatres a number of times, he had dined with her at the Waldorf and other hotels. A photograph of the broker and the girl was offered in evidence. Then there were witnesses that said they had seen the man enter and leave the lodging house in which the girl lived.

"When confronted with all these statements things looked rather dark for the broker, who was a man who bore a good reputation, and if the case had come up for trial I am afraid he would have had a hard time to prove himself innocent of the charges brought against him. We were called in to investigate this case and after shadowing the 'salesman' and the woman, we found her to be an adventuress and the man was her confederate. They were professional blackmailers and frequented hotels a great deal to find possible victims. It was the man's duty to find the prey for the women and the latter would then play their game till they had the victim safe in the clutches of damaging evidence. There was one thing that puzzled the broker in this case, and that was the manner in which the blackmailers had obtained the photo that showed himself and the beautiful siren standing side by side. At last it dawned upon him that one time when they took an automobile trip through Central Park they had for some reason or other alighted

from the car. The two couples were together on this trip and while several persons were passing the machine there was some one in the crowd who 'snapped' the broker and his 'lady friend.' It was done so skillfully that he was not aware of the photographer's presence, and the other couple was excluded from the picture.

"We reported to the authorities what we discovered in our investigation of this couple, and the result was that the breach of promise suit never came to the courts. The crooks were compelled to leave town with as great haste as possible and the victim of their nefarious scheme saved his reputation from being dragged into the mire. The blackmailers never got his money."

### A JOURNEY ABROAD: THE WEALTHY WIDOWER, ANNETTE AND MYRTLE.

A few years ago a wealthy importer of this city, accompanied by his daughter, made a trip to Europe to spend the summer months. The man, a widower, was about forty-five years old and his daughter was a girl of eighteen. Names cannot be mentioned for obvious reasons, but for the sake of convenience we will call the man Mr. Jackson, and his daughter Annette. After a day's sail from New York, Annette happened to form the acquaintanceship of a girl who seemed to be about twenty-seven years old. We will call her Myrtle McGee. Myrtle was a girl who

found it easy to make friends. She was unusually pretty, had a winning smile and her eyes twinkled with merriment.

During the ocean voyage these two girls became quite attached to each other. They were very much in each other's company, and Mr. Jackson was pleased that his daughter had found such a pleasant companion during the journey across the Atlantic. All three frequently dined together and there were times when Mr. Jackson and Miss McGee were enjoying a chat by themselves on the deck while Annette occupied her time with something in her stateroom. During conversations, Myrtle told her friends that she intended to travel on the Continent and visit places of interest, and how pleasant it would be, she thought, if circumstances would allow all three to travel together.

Now, since Miss McGee had proven such pleasant company to his daughter, Mr. Jackson suggested that Myrtle accompany them on their tour through Europe. Would Myrtle agree to such a proposition? She certainly would, and the two girls were just tickled to death over the happy days that were before them.

### MISS MAGEE HAS CONSIDERABLE TO SAY CONCERNING THE TRIP.

After the party reached London they spent some time in England and then started on a tour of the Continent. They travelled through France, Germany, Switzerland and Italy, visiting places of historic interest. It appeared that Miss McGee had a good deal to say about planning the details

## Men of Means Must Be Always on the Alert Against Lure of Lorelei.

of the journey. She had several suggestions to make, and these were readily agreed to by Mr. Jackson and his daughter. Whenever she found it possible, Myrtle sought to be in Mr. Jackson's company when Annette was not around. In view of the fact that the party travelled for about two months, there was ample opportunity for several occasions. That is, they might be seen sitting on the piazza of some hotel or be strolling along walks or boulevards in the different cities.

One day, while the party was in Germany, Miss Jackson was taken ill and was not able to leave her room in the hotel, and on that very day the three had planned to visit one of the old historic castles located about twenty-five miles from the town in which they were now stopping. Since this was the only day that the trip to the castle could be made, Miss McGee suggested that she and Mr. Jackson go there, and, although it was hard to leave Annette behind, Myrtle thought that the girl ought not to mind that, since she had seen so many sights. And, furthermore, Mr. Jackson ought not to return to America without having had a glimpse of the building in which some of Germany's blue-blooded nobility had spent more or less of their lives.

Myrtle's plan was carried through. Annette said that she was willing to remain at home while her father and Miss McGee made that little side trip during the day. Before they started Myrtle was carefully studying a time table in order to learn when the trains arrived at and left their point of destination. She found that the last return train left the village near which the castle was located between 5 and 6 in the evening, and unless this train was taken it would be impossible for them to return home that day.

### THEY MISS THE TRAIN—ON PURPOSE, SO FAR AS MYRTLE IS CONCERNED.

The two arrived at their destination about noon and spent the afternoon sight-seeing. They were very much impressed with the looks of the castle and its surroundings. There were many things to see and Miss McGee was careful that they missed nothing.

When finally they did arrive at the station they found that they had missed the last train, and, oh, how sorry Miss McGee felt over this. There was nothing for them to do but to remain in the village over night. Mr. Jackson sent a telegram to his daughter that they had missed the train and would be home the next morning. At the hotel where they stopped Mr. Jackson and Miss McGee occupied separate rooms and, as always had been the case, behaved according to the best of morals.

When the time came for the party to leave for America Myrtle said that it was impossible to

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# TEST FRUIT AND VEGETABLES FOR BREAD-MAKING

**M**IXED flour, that pariah among bread-stuffs, has been undergoing tests by Uncle Sam. Like Germany and Austria, we shall eat mongrel biscuit if the price of wheat sorts higher or remains at its present figure. A bill repealing the tax on mixed flour passed the Senate before Congress died, and may be introduced at the next session. In the meantime the Department of Agriculture, with an eye to the future, is making a series of tests to find out the exact food value of new and cheap kinds of bread, in which the usual wheat flour is combined with the flour of dried bananas, ripe and unripe, with bran, beans, millet, cottonseed, cassava, rice, peas, corn, sweet and white potatoes and many other products.

If these experiments prove successful—and the probability is that they will—a great argument will be launched for doing away with the present tax of four cents a barrel on mixed flour. This tax is not excessive in itself, but is combined with so many restrictions, and so much red tape for the manufacturers that the product has become almost unknown to American millers, who used to mix their flour with corn dust for profit. The millers themselves and the grain men of the Produce Exchange now say that there is little to be found out about mixed flour, that it hurts the quality of the bread and that removing the tax imposed at the time of the Spanish War would do more harm than good.

### EDUCATING THE PEOPLE AWAY FROM SNOWY WHEAT DUST.

In spite of them the government is carrying on a propaganda to teach the public, so insistent on "white" bread, that the snowy wheat dust pouring from the rolling mills is not necessarily superior to the cheaper straw colored and golden flours that can be had from the mixtures of various other grains. The Bureau of Chemistry has been turned into a bakeshop; breads have been kneaded and baked by the analytical experts of the United States Department of Agriculture. Besides the new breads is the usual puffy wheat loaf, baked for size and appearance as much as for the edible quality.

It has not been conclusively shown as yet that the new flours will take the place of wheat. The loaves are not so large or so delicately colored. There is a tendency among Americans to pay for prettiness in their foodstuffs, to eat by looks rather than by taste. In speaking of the government's present step, Dr. M. B. MacMillan, who has charge of all the analysis of foodstuffs undertaken by the Board of Health of this city, said that a signal reduction could be brought about in the price of bread by the use of the right materials.

"In bread, however, as well as in other foodstuffs, the public demands an article that is pleasing to the eye," said Dr. MacMillan. "The millers have been literally compelled to make their flour as white as possible, just as the canners have painted their peaches yellow and bleached their corn to an artificial whiteness because they had to. The public is more at fault than the manufacturers. If they demanded purity rather than beauty the dealers would soon see that they got it."

"In experimenting with various flours the government has made a step in the right direction, although I do not think that all of the substitutes that they are working with will be feasible. However, there is no reason why they should not be tried. The most likely grains that they are using are rye, corn and oats, as well as the tapioca root, cassava and Irish and sweet potatoes. Bran has too many extractives and is too coarse for healthy persons. Beans are impractical, because they are not produced in sufficient quantities and because they afford a breeding ground for various kinds of weevils."

"In combining the new mixed or pure flours to form new breads there would have to be changes in yeast and leavening to correspond with the changes in the flour. My idea would be to see that no mixture is used that lowers the amount of carbohydrates in the finished loaf. There is no doubt, however, that new mixtures can be made that contain an amount equal to those in the finest wheat bread."

"As a matter of fact, the cheaper baker's flour is sometimes better in several ways than the highly bolted patent flours that the millers take such pride in. The best flour now on the market is an intermediate grade, which is not too finely bolted, and which yet eliminates the harmful fibre. It would be a good idea for the food value of each flour to be indicated by the manufacturer on the completed product. A calorific standard could be laid out, and the public informed as to just how much nutritive material they were getting."

The present experiments may result in providing a cheap and nourishing bread whose flour will not have to undergo the intricate bolting and refining process now deemed necessary by the millers. In this process a large part of the wheat goes into bran, "red dog" and cattle feed, because it is coarse and injures the trade value of the finished product. Not only could a saving be made in preparing some of the new flours, but their grains could be had for much less than wheat, even under more normal conditions than exist to-day.

As potato meal has met with such success in Germany and Austria, it is one of the chief subjects for experiment. In Austria the bakers are now forced by law to mix at least 30 per cent of potato meal with their dough, but the bread baked in Washington has been found too soggy when more than 25 per cent of the potato meal is employed. Such bread, however, while slightly coarse in texture, has a flavor that is both unusual and pleasant. It has the further advantage of keeping moist for a much longer time than the average wheat bread. In some of the experiments the Bureau of Chemistry made use of the imported meal, which is called potato flake, while in others it used its own meal, made by cutting, drying, grinding and milling the potatoes on a miniature scale in its own laboratory. The "potato flour" which can be bought in the United States, however, is not the same thing as the flake or Walmehl used in Germany, which has proven to be so successful there, as well as in our own laboratory experiments. The amount of nourishment in this potato bread, however, is still open to question.

Among the other loaves which have been prepared in Washington those in which the flour of the soy bean has been used and those where cottonseed flour was employed give excellent loaves with twice the amount of the muscle-forming protein contained in the finest wheat bread.

It is pointed out by Assistant Secretary Vrooman, of the Department of Agriculture, that even if the tax upon mixed flour is not repealed good may still result from the experiments, as the housewife herself can do all the flour mixing that is needed.

"There are thirty substitutes that can be mixed with wheat flour in making bread," said Mr. Vrooman, "and many of them are more nutritious than wheat flour. Some are cheaper, and three or four are staple products that can be bought almost anywhere."

"Potatoes, corn flour and rice can be used successfully in the proportion of one part to three parts of wheat flour. At least three-fourths of the mixture, however, must be good wheat flour."

"Potatoes have a certain advantage in this respect, for potato bread can be made without going to the trouble of getting the commercial potato meal. Plain mashed potatoes, four parts of mashed potatoes to three parts of wheat flour, will serve the purpose quite well. If the dry potato meal or flake is used, the ratio should be one part of potato to three parts of flour. Boiled rice can be used in the same way."

"Corn flour, which should cost about two-thirds the price of wheat flour, may be mixed with wheat flour direct, using one part of corn flour to three parts of wheat flour. Use the mixture just as though it were wheat flour—and mix it yourself."

### STARCHY MATERIALS, SUCH AS POTATOES, MAKE THE LOAF LESS NUTRITIOUS.

"It should be remembered that the addition of starchy materials, such as potatoes or cornstarch, tends to make a loaf less rich in protein and hence less nutritious than straight wheat flour. The addition of corn flour makes little, if any, change in the nutritive value of bread—but makes it cheaper."

"In this connection it should be said that a great saving could be effected if the housewife would emulate the professional bakers and buy low grade wheat flour. There are flours in the market, quite as good for home baking as the fancy patent flours, which cost in bulk from 25 to 40 per cent less than the fancy grades. Such are the so-called 'second clear' and 'low grade' flours, which are graded lower than patents merely because they are darker, not because they are any less nutritious or less palatable. In fact, the darker color may be evidence that the flour is more nutritious than white flour."

"The nub of the mixed flour question hangs on who does the mixing. If the housewife does it she gets the saving entailed. If the baker does it he is very likely to get the saving as additional profit."

It was pointed out, however, by R. M. French, a well known chemist and flour analyst in this city, who recently assisted in the Attorney General's investigation of the price of bread, that the new flours are not likely to succeed the pure wheat article, because their baking power is not so good, their size is not so great and their nutritive qualities are open to question.

"In our economic system we have to figure on storage for a certain time," said Mr. French, "and our fine white flour will keep sweet for five or six times as long as the whole wheat flour and certain other varieties. The germ, which is removed in the milling, contains an oil which is likely to become rancid under the action of ferments, which it also contains, particularly in hot weather. The effect of all the new combinations that are being tried by the Department of Agriculture is to

make a smaller and coarser grained loaf that is not infrequently soggy, indigestible and hard to bake."

With Mr. French the writer went through one of the largest one building flour mills in the world, which, oddly enough, is in this city and not in Minneapolis. The Hecker-Jones-Jewell Milling Company has an output of 10,000 barrels of flour a day, which is said to be greater than that from any single building in any other part of the country.

In this mill was explained to him by Mr. French the intricate process of separating the "pure" white flour from the coarser products of the wheat, and the elaborate refining process was thoroughly pointed out.

The work is wholly automatic, and no human hand touches the grain from the time it is lifted from the barges to the storage bins by suction elevator, until the finely bolted flour is sacked and piled for shipment.

Each grain in the process of transformation goes from the top to the bottom of the mill thirty times, passes over row after row of "breakers" through great bolters that look like flour casks with legs, and dance the tango all day long in a gigantic room. The completed flour is blended into streams of various fineness that can be combined by the miller as he chooses.

After the wheat is thrashed by the farmer it is stored until he is ready to sell it. It is either sold to one of the great elevators or graded and shipped to some grain dealer, from whom it is sold to the mills.

When the wheat reaches the mill the process is practically uniform. In the mill the wheat is fed into a gigantic elevator drops from the seventh floor, and the grain is drawn up at the rate of 8,000 bushels an hour into the storage bins, which are four stories high and have a capacity of 500,000 bushels apiece. On the way to the bins the wheat is weighed automatically and then passed through the separators, or great sieves of metal, whose action is aided by fans and forced drafts in blowing away the chaff and dust. The first sieve has a hole just big enough for the wheat, and the lumps of dirt and larger foreign bodies, including corn and oats, are sorted out. The second sieve has a hole too small for the wheat and sorts out the mustard seed, buckwheat, flaxseed, etc., which is always found with the grain, sometimes in considerable quantity.

After the sorting process has been ended the wheat passes to the scouter, or polisher, a whirling cylinder, which throws the grain against perforated iron screens. This loosens the dirt, which is carried away into dust collectors by a powerful current of air.

After leaving the scouters the wheat goes through the tempering process, in which it is first moistened and then heated. This facilitates the removal of the bran when the kernel passes over the breaking rollers in the next process.

The "breakers" are metal cylinders that whirl in opposite directions at different rates of speed. The kernels are broken on these rollers and are taken to the bolters, where some low grade flour is sifted out and the remaining middlings are returned to set after set of breakers, which smash the grain into finer bits, flatten the germ and bran and allow the higher grade flours to be sifted through the bolting clothes.

After passing through rollers set closer and closer together the flour is blended into streams that can be blended and mixed at discretion by the miller, according to the quality he desires. The blended product is automatically sacked, and the long rows of bags shoot down a polished slide into the waiting wagons and barges.



Miss McGee arrived and called for her mail.