

NOBODY WANTED IT.

A Hundred Years Ago Anthracite Coal Went Begging.

Man Who First Brought It to Philadelphia Was Denounced as an Impostor by the Wisest Quakers.

[Special Washington Letter.]

There has been a great deal said and written about anthracite coal, during the past year, but nobody has told anything interesting about where it comes from.

There lives in Philadelphia a veteran newspaper correspondent, well known to the writer, who is now about 65 years young; and he has been all over the region lately, with his nose for news and his accurate descriptive methods. He writes: "Similar to the electric telegraph, the type-setting machine, the graphophone, telephone and all other newly-discovered facts or laws of nature, coal had a hard time 'winning its way' with the people."

There is a local author named Watson, full name not given, from whose writing, of 1857, is quoted the following: "The Mount Carbon coal was known to exist in the neighborhood more than 50 years ago (about 1800), and some search was made. But the coal found being so very different from any which was previously known, it was not thought to be of any value, and the search was abandoned."

This means that more than 100 years ago people were digging beneath the soil for their fuel, but were not satisfied with the product found. The mountains were covered with boundless forests, and so the average laborer or business man, pointing to the trees, inquired: "Why dig?"

"It is supposed to be 107 years," says Watson, "since a blacksmith of the name of Whetstone found coal and used it in his smithshop. At a very early period a Judge Cooper declared his belief of the existence of coal in the district, and Messrs. Potts explored various places along the old Sunbury road, but success did not attend their operations. A Mr. William Morris afterwards became the proprietor of most of the coal lands at the head of the canal; he found coal and took some quantity to Philadelphia about the year 1800, but all his efforts to bring it into use failed and he abandoned the project and sold his lands to their late proprietor, Mr. Potts."

"It does not appear that much notice was taken of the coal from the time of Whetstone, and the search made by Messrs. Potts, until about 1829, when a person of the name of Peter Bastrus, a blue dyer, in building the valley forge, found coal in the tailrace. About the same time a Mr. David Berlin, a blacksmith in that neighborhood, permanently commenced and introduced the use of stone in the smith's forge, and continued to use and instruct others in its use many years afterwards. But old habits again became victorious, and appear to have held undisputed sway until Mr. George Shoemaker, an innkeeper at Pottsville, and Nicholas Allen discovered coal on a piece of land they had purchased, now called Centreville. Allen soon became disheartened and gave up the concern to Shoemaker, who, receiving encouragement from some gentleman in Philadelphia, got out a quantity of coal and



CALLED SHOEMAKER AN IMPOSTOR.

brought nine wagon loads to Philadelphia, where again it met with a host of opposition.

"On two wagon loads Mr. Shoemaker got the carriage paid; the others he gave away to persons who would attempt to use them. The result was against the coal; those who tried them pronounced them stone and not coal, good for nothing, and Shoemaker an impostor."

"At length, after a multitude of disappointments, and when Shoemaker was about to abandon the coal and return home, Messrs. Mellon and Bishop, of Delaware county, made an experiment with some of the coal in their rolling mill, and found it to succeed beyond expectation, and to be a highly valuable and useful fuel. The result of their experiments was published at the time in all the Philadelphia papers. Some experiments with the coal were made in the works at the falls of Schuylkill, but without success. Mr. Werawag, the manager of the Phoenix works, at French Creek, also made a trial of the coal, and found it eminently useful. From that time forward the use of the coal spread rapidly, and it became a most important and valuable branch of trade."

The history of the Lehigh Coal

company—which appears to have been the first corporation to traffic in the newly-discovered fuel—is a singular exemplification of the wonderful growth and the small beginning of what is now the basis of the chief industries of our country. It was originated in 1773, on a very small scale, and began its career by purchasing a tract of land from one Jacob Weiss, on Summit hill, nine miles beyond Mauch Chunk, where the company made a large opening. The difficulty and expense of transportation, however, disheartened the stockholders, and the property was permitted to lie idle for some years. What are now known as the first and second coal regions were then undiscovered. Coal had only been found on the Summit hill



SOME FOREIGN-BORN MINERS.

and at the Beaver meadows, but even there they had no occupation of any continuous strata for miles. Indeed, the coal company had offered a bonus of \$200 to anyone who should discover coal on their lands nearer to the Lehigh than the Summit mine; but there were no claims for discovery. In the meantime, however, coal was used for the forge fires of the blacksmiths in the neighborhood, and also in some of the bar-rooms in the taverns along the roads not distant.

In 1807 the company, for the purpose of bringing their coal into notice, gave a lease of 21 years of one of their coal veins to Rowland and Butland, gratis, for the manufacture of iron, from the ore and coal to be dug. It failed of success. In 1813 the coal company gave a lease of ten years of their lands to Messrs. Cist and Robinson, conditioned that they should take to market annually 10,000 bushels of coal to their own profit. Five arks were dispatched. Three of them were wrecked in the Lehigh, two reached Philadelphia and the business was abandoned. White and Hazard gave \$20 a ton for that coal for their wire manufactory, and yet it was not enough to meet the costs of mining.

That attempt, however, led to future results of permanent good for in 1817 White and Hazard, from the need of such coal, were induced to visit the Lehigh with George Kauts, and there the three contracted with the coal company on a lease for 20 years, on condition that they should take 40,000 tons of coal annually for their own benefit.

In 1818 they procured a legislative grant to improve the navigation of the Lehigh—a measure deemed almost chimerical by many. After some time they procured a stock association and went on from year to year expanding and improving—taking, however, but little coal to market until the year 1820—when they got to Philadelphia 365 tons "as the first fruits of the concern." Little as that was, it completely stocked the market, and was sold with difficulty. It increased each subsequent year up to 1824—making it that year a delivery of 9,541 tons. In 1825 it ran up to 28,393 tons, and kept along at nearly that rate until 1832, when it delivered 70,000 tons. From that time it went on regularly increasing until 1839, when it had delivered 221,850 tons. "And now that it has got its momentum," wrote Watson, "who can guess where it will end?"

At the time of the historian's writing no one would have had the audacity to guess anywhere near the real figures of the anthracite coal production of Pennsylvania at the present day. From the output of a trifle over 200,000 tons in 1839 the industry grew until, in 1901, the coal fields of the counties of Carbon, Columbia, Dauphin, Lackawanna, Luzerne, Northumberland, Schuylkill and Susquehanna, comprising the Schuylkill, Lehigh and Wyoming regions, made shipments of anthracite coal amounting to over 45,000,000 tons.

For reasons inscrutable and incomprehensible to man, the tremendous furnaces of nature fused the limitless copper supply and deposited it in Arizona, where it is grudgingly today yielding to man's demands. For like unknowable reasons this great inexhaustible anthracite deposit was made and wedged into these mountains near tidewater. The deeper the diggings, the heavier the blasts, the greater the tonnage product, the wider and more inexhaustible seem the possibilities of this immensity of fuel. With all of his best appliances man could not expect to dispose of all of the anthracite in a thousand years.

The investigator says that this long-dispersed fuel which now moves all of the locomotives, trains, ships, engines and machinery of a continent, provides also comfortable and happy homes for more than half a million people in the contiguous region.

SMITH D. FRY.

Has Insured His Voice. A Russian tenor at Warsaw has insured his voice for 25,000 rubles.

GROW FAT ON FILTH.

Foreigners Who Oppose All Health Office Edicts.

Latin Settlement of San Francisco Is Repulsive in Dilapidation and Moral and Physical Degradation.

[Special San Francisco Letter.]

There are about 15,000 Italians in San Francisco, and about 45,000 in the state. They are the most numerous of the Latin races, the immigration to California averaging 4,000 a year. They strongly compete with the Chinese and Japanese, work as cheaply, live as economically and, like the orientals, send their surplus earnings to their homes. Orientals are prohibited from coming except in specified instances, while there is no restriction to Italian immigration. During the last fiscal year 178,000 Italian immigrants arrived in the United States—exceeding those of any other race.

The Ghetto of San Francisco is the most extensive Latin settlement in the United States, and the most compact. The Ghetto is inhabited by Italians, Mexicans, Spaniards, Sicilians, Manila men, and a small sprinkling of French and Portuguese. These Portuguese are from the Azore islands, and the other classes of the Ghetto draw a line of social distinction, which is unobservable to all save the dwellers in the Ghetto. The races of this Latin quarter live practically apart, each nationality having its separate section, yet all are crowded within its narrow limits and economize space about as much as do the Chinese. The Ghetto covers Telegraph hill, an eminence in the northeastern portion of the city, overlooking the bay of San Francisco, extending westerly. On the northern, southern and western slopes of the hill is the Ghetto. On the east is the bay. On the south the Ghetto is stopped from spreading by the business houses of the city, and further southward it runs against



A ROOKERY IN THE GHETTO OF SAN FRANCISCO.

the Chinese quarter, where it is again stopped, for the Chinese wall is too strong even for the Italians. On the northwest the Ghetto creeps along the shores of the bay to North Beach and under the brow of Russian hill. This is their only outlet, but they are crowding the older settlers further outward, for no other peoples will live where the Ghetto extends its lines. The Italians mostly are engaged in the fruit and fish canneries and in fishing in the bays and rivers. Also in the manufacture of their favorite macaroni and kindred dishes. In the canneries, gardening, and fishing for salmon and shrimp, the Ghettoites are strongly competing with the Chinese and have practically monopolized these branches of industry.

Like the Chinese, the Ghettoites do not assimilate with other races, and hence are not as desirable citizens, especially as comparatively lit-



FISHERMAN'S WHARF.

tle of the money they earn is invested in this country. About 1,000 of these people are engaged in the fishery business in this city. From Fisherman's wharf they sail out each morning in their square-rigged vessels, flying a lateen sail from a single spar, and at night return laden with fish. They have a fishing camp near the wharf, and there dry and prepare their catch of shrimp for the market. They run their craft up into the lagoons and islets and fish out of season, where it is difficult for officers of the law to find them. In this they are as shrewd as the Chinese and are about as troublesome to the fish commissioners.

The Ghetto is the oldest settled portion of San Francisco. The town was located at the base of the hill near the shipping, while the Latin element swarmed upon the hill. No traces of the early town remain, but the Ghetto is about as it was then,

only much more extensive. Here are seen antiquated cottages, with high-pitched roofs, and overhanging eaves that nearly meet across the narrow alleys and almost shut out the sunlight, doors below the level of the streets, and others that are reached by narrow rickety stairways, filthy streets into which everything is thrown, regardless of the menaces of the superintendent of streets, and tenement houses with little or no ventilation, reeking with the odor of garlic, onions and decayed fish, and whose occupants resist all attempts to purify the surroundings.

However, their appearance on the streets is cleanliness personified, compared to the hovels in which most of them vegetate. A family of half a dozen live in an ordinary size single room. And in this they do their cooking. Passing along the streets at night, one hears an Italian woman thrumming "Il Trovatore" on a harp, and a Mexican senorita singing "La Paloma" (The Pigeon), while her sweetheart accompanies her on the guitar. They are seated in a box-like front room called a parlor, or were likely on the front stoop. This looks romantic, and the visitor is charmed with what he terms "Bohemian local color." The local color is less picturesque if one gets an inner view, where he sees numerous unwashed, ragged children, the old dame, fat and greasy looking, smoking a cigarette, and her lazy husband eating tortillas and drinking sour wine. And as for the young Mexican beau who is thrumming the guitar, he has not, perhaps, two pairs of pantaloons to his name, nor a dollar in his pocket. So long as he can get money for cigarettes and an occasional drink of mescal, he is content to pass his indolent life in thrumming on the guitar. Mexican life is here seen as in the primitive Californian days, and the Italians and Portuguese live after the fashion of their ancestors in their native land.

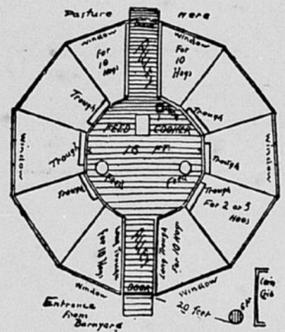
A visit to the Ghetto is like stepping into Italy, Mexico, the Azores, or into Breton, from which district the French mainly come. These classes, like the Chinese and Japanese, are not of the better element, which does not emigrate. The Italians come from the more crowded districts, nearly all of

AGRICULTURAL HINTS

AN IDEAL HOGHOUSE.

This Is What Its Designer Calls the Little Structure Here Described by Himself.

A ground plan of my hog house, built in 1894, is shown in the cut. It is an ideal one. The chimney is directly behind the ventilator. It is half way down the roof. I prefer my hogs all in one house. Here I can feed 50 to 60 of all ages in 15 or 20 minutes. Their feed is put in dry, one bag to a barrel; then the barrel is filled with boiling water from a faucet in the cooker. Water is heated in the afternoon, turned in the barrel with feed after chores are done, and left over night with cover on. The next day it is stirred thoroughly before feeding, and dipped out with a ten-quart tin pail. Small pens here and there are good enough for summer or if one has only one sow that farrows late in the season. If those pens were all small, I



GROUND PLAN OF HOGHOUSE.

would have to work two hours or more to feed them all, carrying feed to each pen and removing snowdrifts or ice from the troughs before feeding. The stable is cleaned twice or three times a week except when feeding corn heavily, when it is cleaned every day on account of the corncocks. The hogs in winter are always in the house, going back to their pen when let out. In my hog house I have lost but two pigs by thumps since 1897. The tank on cooker can be removed and made a regular stove, and when it is cold, a good hot fire is made from chunks of knotty wood, which cannot be worked up for the kitchen stove. If the little doors are made six by eight inches the little pigs will come out and run back and forth in the alleys, as in summer. In the cooking room I have a shallow trough two inches deep, ten inches wide, four to six feet long. In this is put some cooked whole wheat and cracked corn made up for the pigs. In one end is a cross cleat about 12 inches from the end of the trough. In this end some dry earth is put for the pigs to dig and exercise in; earth from the fall plowing of sod is best. This will have to be put in more than once, as they will have it dug out several times a day. After their exercise, when it begins to get cool, they will crawl under the cooker and lie around the side of it sound asleep. I have my pigs farrowed in winter, about February; January is too early, as the pigs are too large and want more room. I plan to have as many farrow at one time as possible; then there is less trouble in dividing them for feeding in pens, and an early pig can be shipped for breeding much earlier than a late one. I use a feed cooker; capacity, 50 gallons, which is small enough.

My hog house is 40 feet in diameter, sides ten feet long and six feet six inches high to ceiling. The rafters from each corner run to the center, and those between are spiked on to the main rafter. There is a ventilator 16 inches square in center, slatted on four sides to keep rain and snow out and to let out steam, etc., which may gather. A large trapdoor is directly over the cooker. It is opened when water is taken from the tank and all steam goes out direct. After the water handling is done the trapdoor is closed up and all heat is kept in. This door is three by six feet. I would not build or feed any other way if for business.—A. N. Portman, in Rural New Yorker.

Condiments in Stock Ration. Condiments in the feeding of bullocks have been found by actual tests made in Europe to be of but little value. Molasses gave the best results of any, but was apt to bring on a looseness which could be checked only by reducing the quantity given. A quarter of a pound a day was found to be all a bullock could take. It has not been proved that the condiment enables the bullock to consume more bulky food, like straw and hay chaff. Bullocks fed with molasses were adjudged ready for the market sooner than the others, but their carcasses yielded the least meat and brought the least returns.

After Crops Are Removed. When the crops are removed from the garden burn the ground over so as to destroy the weeds and seeds. It may then be plowed and seeded to rye, if not too late in the season at the time, the rye to be plowed under in the spring. The object should be to avoid having weeds in the garden, so as to render the work less difficult during the busy season, and if this matter is carefully attended to there will be no weeds to kill in two or three seasons. The rye should be plowed under in the spring before it begins to dry out the ground.—Prairie Farmer.

band with three legs attached. It is desirable to place the band as near the base of the kettle as possible, so as to obviate the necessity of long legs. The band may be put on hot and shrunk to the kettle. Of course it will then remain with it. In some cases it is desirable to have the band free so that the kettle can be taken off.—A. T. Cianque, in Orange Judd Farmer.

TREATMENT FOR SCOURS.

By Adopting the Method Here Outlined Much Loss Among the Pigs May Be Prevented.

When little pigs get the scours, give a heaped teaspoonful of copperas to the sow in her swill and feed a little lighter, says Texas Stock Journal. After the first day, if it is not cured, give a second dose the following morning. I have never seen this fail where given when pigs began to scour, but let the scours run on from three days to a week and they will likely be beyond control. As the pigs get older, provide a place where they can get all the shelled corn or ear corn they want, clean out all they leave every morning and give to older hogs. Give piggy fresh corn. Sprinkle the floor where little pigs eat with air-slacked lime occasionally. As the pigs get a little older and want swill, mix the swill of clean shorts, a little oil meal, with sweet milk and water, and add a teaspoonful of lime water for each pig, which should be increased to a tablespoonful as the pigs get older. Feed this when they get their corn. Be sure their troughs are kept clean. If they are accessible to the old sow they will not leave enough to sour. Continue lime water until the pigs are five or six months old. Feed nothing sour. If milk should be the least bit sour, or tainted even, throw it away if you have no fattening hogs to feed it to. The pigs will easily get along without milk for one feed, while the dose of sour milk might set the pig back for a month or two. As to the lime water, it is easily made by putting a piece of unslacked lime in an earthen jar or wooden pail. Put in a chunk about the size of a quart cup in a two-gallon jar; fill it with water. When lime is all slacked and water gets clear, dip off water and throw first away, refill, and when this is clear, dip off the scum, when lime water will be ready. Don't use any tin or iron vessel for lime water. You can keep filling and using out of this a month before you need to add any lime. Don't rile it or stir, only use the clear water.

BREEDING FINE CORN.

It Is One of the Pleasantest Tasks the Farmer Can Undertake, and One That Pays, Too.

It will pay every farmer in the corn belt to breed some corn and spend some time on his breeding plot and see how much he can do.

In this day when we hear so much about score cards, barren stalks, cross fertilization, foreign pollen, etc., we must be careful or we will get the idea that some expert has devised a plan by which he can grow corn as uniform as shoe-pegs or as buttons from the button factory; that is perhaps as great a mistake as we can make. Yet the score card is a good thing in its way.

For 30 years I have practiced selecting seed corn while husking.

I plant the best I can find in the field, discarding all very large, sappy ears or small, inferior ones. I prefer ears that are high in quality of color and kernels with straight rows. Tips and butts come next, but you cannot get all of these only in rare instances.

In some varieties there are more good tips than in others. As a rule short-eared corn has better tips than the very long corn. There are exceptions to the rule in any of the varieties, and all will vary some, according to locality.

Let the man who wants to see how much he improves his corn take, say ten of the best ears he can find this year, and leave a little husk on each ear; hang them up where no mice can get at them and keep them eight or ten years and see how much he has done in that time.

Now play fair. Pick the best you can find; it's a good lesson. I have tried it and it has taught me that the road to success is filled with obstacles of all kinds, but it's glorious to know and to feel that some of them have been conquered.—A. T. Doerr, in Farmers' Voice.

SUPPORT FOR KETTLE.

A Home Device Which Will Be Found Serviceable at All Seasons of the Year.

The accompanying illustration shows my plan for supporting my big iron kettle when I want to use it for heating water or for any purpose. It consists simply of an iron



KETTLE WELL SUPPORTED.

band with three legs attached. It is desirable to place the band as near the base of the kettle as possible, so as to obviate the necessity of long legs. The band may be put on hot and shrunk to the kettle. Of course it will then remain with it. In some cases it is desirable to have the band free so that the kettle can be taken off.—A. T. Cianque, in Orange Judd Farmer.

A lazy hen is never a laying hen. To have your hens lay well, you must make them scratch or work for their food. Therefore scatter the grain well.—Commercial Poultry.