DEMAND NORTHERN FOOD. Northern Markets Feeding Florida and

the West Indies.

The Winter Demand for Good Meat and Fresh Vegetables - A New Yorker's Experiences There-Keeping House in the Tropics-50,000 Fed from the New York Market.

"This is the time of year when New York begins to feed Florida and the West Indies," a West Indian commission merchant said to a reporter yesterday. "It an appreciable difference in our arkets, feeding 50,000 persons or more in Florida through the winter, and nearly s many in the West Indies.

'This is a moderate estimate," he continued, "of the number of people in those two places who are fed directly from this market all winter. There are not only visitors from the north, but the natives as well. If you go to either Florida or the West Indies in summer, you find the residents eating native food as far as they can; but in winter, when the tourist hotels are full and business is lively, there is more money in circulation, and everybody eats New York food who can get it. I am shipping quantities of potatoes and other staple vegetables to the West Indies by every steamer now."

"Is it not an anomaly," he was asked, "to be shipping vegetables from a frozen countries to islands where they would grow at any time of year?"

"It is an anomaly," he replied, "but it is also a very substantial and profitable There are no white potatoes raised in the West Indies, and none to speak of in Florida. Grow there? Of course they would grow there; particularly in the West Indies, where the soil is richer than in Florida. But it is not the custom of the country to raise them, and when that's said all's said. When it is not the custom to do a thing there is no use talk-ing about it. I saw an American plant about an acre in white potatoes in Nassau several years ago, and raise two beautiful crops in one winter. You will appreciate the scarcity of fresh vegetables in the south when I tell you that a hotel man

but they make the amount with 'a big, copper and a little one,' a penny ha'penny English, or three American cents. Nearly everything in the West India markets, particularly in Nassau, is sold by the check's worth. For instance, I send a barrel of potatoes, ten barrels, fifty barrels, down to one of the Nassau importing firms. They sell one of the barrels to a marketman and he lays them rels to a marketman, and he lays them out on his stall all divided into little heaps, three or four potatoes in a heap, according to size. That's the only way

ing in the West Indies rather an intricate matter," it was suggested, "Intricate?" he replied; "to a northern is productive of insanity. I kepthouse for three winters in Nassau, and it has shortened my life. Everything is done on such a different plan from our own ways that it is very confusing. At first you cannot help laughing at the novelty, but you soon feel more like growling. It is the hot climate that makes the difference. No food can be kept any

hurry, has time to go to the market. You've no idea what a luxury it is to be at home near New York and have a

nica. It was very hot, of course, and we dropped into a canteen to get a cooling drink. There was a lemon tree growing just outside the window, and some of the eautiful golden lemons were actually anging inside. We took the hint and ordered two lemonades, and upon my ord we caught the landlord five minute ater making our lemonade out of bottled n juice imported from Paris. The real lemons, fresh from the tree, were too common to use. One day in Basse Terre, the capital of St. Kitts, we saw a number of colored boys running about the street with big timber sheets hanging over their arms, and thought the afternoon papers must be just out. Bless me! the sheets ere loaves of bread—cassava bread, lled out thin into sheets and baked

on hot stones.
"You would hardly think that on an island like Nassau, where there are twelve blacks to every white, and all looking for work, there would be any trouble about getting servants. But good es are very hard to get, and when you o find them you have to have at least six for every one you would have at home. The chambermaid will not sweep the parlor, and the parlor maid will not wait on table. They believe in division of labor. The butler—for of course you must have a butler—does no work himself, but sits around and looks pleasant. I found that for a family of the state of the sta that for a family of two six servants were absolutely necessary. Fortunately wages are low, and they are satisfied to eat salt power fish wice and hominy.

The place I rented was about a mile of town, and the house had no chimney. The kitchen, of course, was in a separate building and had a chimney. My never exactly right. That was on acibout 10 o'clock, and kept it up till dark.

If we sat in the wind or left the windows open it chilled our marrow and blew overything about the house of the hotel sayed our live. metimes there came a cold spell, no chimneys, of course there could

ng on native food, for the hotel season hot opened yet. Native food consists friend, you don't know what celery is till ad not opened yet. Native food consists irrely of fruit, fish, lobsters, conchas, reen turtle, okra, sweet potatoes, and ams. To these may be added rice and oming the latter allows called crits. my, the latter always called grits.
goes very well for a week or two, for We re two feet long, and that size sold for broke Morton's heart when they com- | years.

business looked up a little. It was necessary to go to market very early in the morning, and I would meet three or four white men, business men, buying their day's supplies. All the rest, buyers and lers were colored. When my wife went with me to market we made a sensation, r no white woman in Nassau goes to market. Nine-tenths of the stuff, including all the beef, was imported from New York. One of the first things we saw was a lot of heads of American cabbuge, each head cut into quarters like a

"What do you slice your cabbages that way for?" I asked the marketman. "Dat's de way our people does mosl'y want it, sah,' he replied. One gemman does buy one slice, anoder gemman ander, an' so it goes. Does you want some lice fresh cabbage, sah? Two checks a lice, sah?'

"Tobjected to buying cabbage by the slice, and found some that had not been cut; but the price was the same, two checks a slice, making it cost from 24 to 36 cents a head, according to size. On one stand we found about half a bushel of small native tomatoes. some of them counted out into heaps.
""How do you sell the tomatoes?" I

'How do you sell the tomatoes?" I Check a lot, sah!" the woman said. "'But for the whole lot? What do you want for all you have?'

"'Can't just say, boss, till I count 'emout,' the woman replied, and she immediately began to lay them out in little heaps, check a heap, to see what they were worth.

were worth.
"Onions? Well, it would make you smile to go to market and buy a quarter of an onion, but they all do it down there. Big ones they slice like the cabbages, and sell them by the slice, check a slice. All imported from New York, of course. The soup lots were equally funny-little heaps of stuff, each containing two or three very small tomatoes, a slice of onion, and small bunches of herbs. 'Check a lot, sah.' They were used for

Check a lot, sah.' They were used for making soup.

"Buying beef was the funniest of all. You had to go to market very early in the morning to get good beef. Hear me talk, will you? Good beef! Nobody in the West Indies knows what good beef is except in the tourist hotels. The cattle are from Florida went over to Nassau expressly to buy vegetables, and that he bought this man's entire crop at \$13 a barrel. But the American moved away, and the West Indians are still buying and the West Indians are still buying northern potatoes by the check's worth. "Check's worth?" "Yes, check, 3 cents, the great West Indian market coin. There is no such coin, but they make the amount with 'a big copper and a little one, 'a penny havenny sayin bors. Every part of the animal saying the content in the same of cutting up a beef. The animal is filled before daylight, and the last shred of it must be sold and eaten before noon, or it spoils. It is cut into chunks and slitees, just as it happens, without any regard to roasts, steaks, boiling pieces or sayin bors. soup bones. Every part of the anima sells at the same price, whether porter house or shinbone-all a shilling a pound 24 cents, and take it as it comes. The little strips that are left in cutting, odds and ends of bone and fat, are piled in little heaps for the colored gentry—

check a heap.
"Mutton is sold in the market some times, but generally by private butchers. The butcher comes to the house the day before, and says, 'Mr. Smith, I'm going you can buy them; a checka heap. If the customer wants half a bushel, the marketman counts the number of heaps it takes to fill the measure, and still charges a check a heap. It is so with all vegetables."

"Such a system must make housekeeping in the West Indies rather an intricate what you have ordered, killed an hour or two before, and still warm. It's enough to make you sick to think of eating such

difference. No food can be kept any length of time, so the custom is to send to the market every morning and buy supplies for the day. When night comes there is not a bit of food in the housenot one mouthful; and there is no breakfast until the cook, who is never in a hurry, has time to go to the market.

domitable industry and considerable cash. Ice is a government monopoly in most of the West India islands. Nassau among the rest, and it comes high. The government builds an ice house and sells the privilege of keeping it. The ice house is a great institution, and generally has a grocery and provision store connected with it. The common price is three course append and the natives use it very You've no idea what a luxury it is to be at home near New York and have a month's supply of everything in the house; but that would be impossible in the West Indice. They have some queer native dishes, and some queer ways. I'll give you an example of each. One morning I happened to be with a friend in the town of Roseau, the capital of the island of Davidina. It was result in the town of the initial results and it was results and resu

thinks will weigh a pound, for to chop it would involve too much waste, and the darkey starts for home with it. Nassau's sun is hot, and by the time the pound of ice reaches the table it is a lump about the size of an egg, which is dropped into the water pitcher. At meal hours the ice house is full of these customers, all knocking their coppers on the counter and yelling, "Check ice!" They are in a hurry, for dinner is waiting.

We soon found that existence without ice was not worth the bother, so I sent up to New York for a refrigerator. Of course none are to be bought in a country wher ice is used so sparingly. But think of ice at \$60 a ton! I went to the ice house and learned that by taking it in such an unheard of quantity as fifty pounds a day I could have it for 2 cents a pound. In that climate it had to be wrapped in blankets and kept in sawdust or fifty pounds would disappear in an hour. As soon as we began to keep ice, the cry was heard: 'Who left that refrigerator open?' It was generally my voice, too. Let me look at the refrigerator twenty times a day, and every time I would find the door open. Nothing would induce the darkeys to Nothing would induce the warm air keep it shut, and of course the warm air weep it shut, and of the ice. The question admitted wasted the ice. rings in my ears yet, 'Who left that re-

"With plenty of ice, we always had good mutton, buying it warm and keeping it two or three days. But the beef question was not settled until the hotel opened. eat salt pork, fish. rice and hominy. Otherwise they would ruin a man in one season not eat slabs of Nassau-killed meat. Not only beef, but almost everything els cept fish, had to be brought down from New York. The system was to keep four big iceboxes, each about six feet square separate building and had a chimney. My wife and I soon found that we could be bout never exactly right. That was on account of the trade of the tra ount of the trade wind, which began to freight being \$50 the round trip for each low from the northeast every morning box, besides the cost of ice and the 25 per boxt 10 cm. cent. ad valorem duty on everything

But many a time those ice boxes for erything about the house. If we shut the windows or sat in a sheltered place baked and roasted. But not always; favor, and freights and duties made the favor, and freights and duties made the prices tremendous; beefsteaks 50 cents a pound, oysters \$1 a quart, and other things in proportion. But Sam Morton, be no fires. The tropical way, when a cold spell comes, is to sit and shiver; but that way did not suit us, so we fell back apon an oil stove. However, I am not soling to revile the climate; it is the best climate I ever saw, and it is the market ling I want to tell you short. g I want to tell you about.

"When we started in the natives were came in for eatables; prime roasts of ving on native food, for the hotel season beef, beautiful crisp celery—ah, my beef, beautiful crisp celery—ah, my

you live a while in the tropics, where it "Morton and I use to condole with each other over the scarcity of good food in a This goes very well for a week or two, for the fish are prime, the lobsters the best in the world, green turtle plenty, and all market women passed the door with trays on their heads, loaded with fish, fruit, were caught before dayfight, and sold the same morning. Some of the lobsters the best were two feet long, and that size sold for

25 cents. Eggs, never more than two or three to be bought from the same person, a check apiece. Chickens, very old and tough, 13 to 20 cents each.

"In a short time this fare became tiresome, and I began to haunt the market. A few northern visitors arrived, and business looked up a little. It was necessary to go to market very early in the

"It is a land of fruit, of course; but outside of oranges and bananas, no tropical fruit amounts to much. The oranges are excellent and cheap. We kept a barrel of them constantly standing on the piazza, bought for 30 to 50 cents a hundred. As to bananas, half a dollar would buy a bunch as tall as you are. The other southern fruits are flat and taste less—sugar apples, papaws, cherimoyas, and so on. However, I must except the alligator pears. They grow as large as

melons and are very good.

"The cooks are very wasteful. There is no such thing in the West Indies as delicate little dishes made from yesterday's leavings. Whatever is left on the table disappears like magic, because there are so many servants about. When they are so many servants about. When they boil a pot of rice which they do three times a day, they waste at least a third of it by letting it burn fast to the pot. This they never try to prevent, but consider it the proper thing. 'Dat de pot cake, boss,' the cook says, when you ask him about it. The 'pot cake' goes to the pigs and chickens.
"The Dutch oven is a great institution

"The Dutch oven is a great institution with northern people living in the West Indies. Imagine a New York housekeeper baking in a Dutch oven! I suppose you know what it is? Simply an iron pot with a flat bottom and a flat iron cover. To bake in it you make a bed of hot coals on the ground, put the pot in the midst of them, and cover them with more coals. Primitive as it is, it gives the housekeeper Primitive as it is, it gives the housekeeper a chance to make some dainty little dishes of her own without going into the kitchen. The kitchen is almost forbidden ground for the woman of the house. It is a block away from the house, to begin with, is always dirty and smoky, and always full of sisters, cousins, aunts and children of of sisters, cousins, aunts and children of the cook. There is no keeping them away, and it would be a waste of breath to try to have the kitchen kept clean. There is always a heap of dirty dishes in one cor-ner, for the custom of the country is to wash the dishes before a meal, not after. Last night's dinner dishes stand all night in the corner to be washed this morning. in the corner, to be washed this morning

before breakfast.
"The West Indian cook despises a stove. Give him an old-fashioned fire-place and a few old pans and he is satisfied. His favorite light is a candle stood in the fireplace. While he cooks a meal the kitchen is full of darkness and smoke; but he pulls through somehow, and if you give him the materials he will cook you a good dinner. Occasionally he burns a dish because he has had to stop to kill a snake. The snakes are harmless, but unpleasant, being sometimes eight or ter feet long, and they have a great liking for

kitchens and chicken yards.

"Half through the week, every week, there was an eternal thump, thump, thumping in the back yard. It was the lady who did the washing. Beginning on lady who did the washing. Beginning on Monday morning, with a barrel and a big pounder, she pounded our clothes to pieces for three days. The last three days of the week she spent in ironing them, the family consisting of two persons. This lady who did the washing led me into one of the first of a series of comical blunders that a stranger must inevitably make in such a strange must inevitably make in such a strange country. My wife being inaccessible, the lady of the barrel and pounder came to me for bluing for the clothes. Having none, I sent a boy to the store for some, none, I sent a boy to the store for some, with a written order, of course—for woe soon comes to him who trusts a verbal message to a West Indian boy. 'Please send me a box of bluing,' was the order, for I had always seen the stuff moulded into round balls and done up in little pasteboard boxes. An hour later the boy came back on a cart, for the box of bluing was too heavy for him to carry. It ing was too heavy for him to carry. It was a box of bluing with a vengeance, being more than two feet square. When

opened it was round of liquid blue.

"When we were at our best—that is, in the of the season, when the hotel of the season is the season of the season. atively plenty—we lived almost entirely upon imported things. The cost of it makes me weep to think of it, but no matter. Many and many a dinner we sat down to with a very blessed things. down to with every blessed thing on the table imported from America, even the water. Yes, sir, even the water. We began to tire of rain water stored in tanks the only water available, and fell to drinking imported water. The ice also came from Maine; prime roast beef from New York; all the bread and pastry, of course, originally from New York in the form of flour; all the vegetables from the New York markets; even the fruit from New York, for, after six months in tropics, all the native fruit in the is not equal to one northern apple, or 'Nord apple,' as they call it down there.
"However, all these little troubles about food in the far south help to make business for us in New York, so I have no reason to complain. I am shipping food stuffs

by every steamer, and in another the southern demand will double.' A MAN-OF-WAR ROOSTER.

another month

His Encounter With the Rooster That He Saw in the Brass Ventilator. From St. Nicholas.

Who would think that a rooster could become a great pet on board ship? But on the flagship Chicago, the man-of-war which last spring traveled almost 6,000 miles to get home for the Columbian naval parade, there was a rooster that was the et of the men on board ship. He was cought in the West Indies, on the way to Montevideo, and was intended for Christmas dinner; but his great cheerful-ness as shown by his hearty crowing in the most unseasonable weather won him

After his liberty had been given to him and he had become fairly tamed he noticed one day another very proud rooster in a polished brass ventilator which stands on the quarter deck. He immediately put on the proudest air; then, noticing that the other rooster did the same, he step-ped closer to inquire, and soon found himself glaring puginaciously at the other fellow, who seemed quite as defiant as himself. From looks it came to blows, and soon our rooster was indignantly fighting his own reflection. Occasionally he would strike the ventilator hard with his bill and be thrown back much astonished, only to return to the attack when he noticed that his enemy apparent-

This was kept up at intervals for sev al weeks, until the rooster learned that more hard knocks than glory were to be got by keeping up the fued. Even now, after many months on board, he occasionally renews the attack, but in a halfhearted way, as if he knew that he was

oing something silly.
His name is Dick, and when there is food ahead he answers to it like a gentle man. At Ensenada, in the Argentine Republic, the Chicago lay alongside the dock n the Grand canal, and Dick was allowed to run on shore and pick up what he could find. He never strayed far from the gangway, and would come proudly strut-ting back when called on board by one of

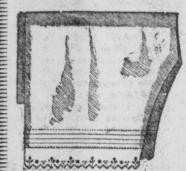
He is a very pugnacious bird, and in Ensenada started a fight between a dog and himself. The combat, witnessed by the whole ship's company, while productive of no harm to either side, was an amusing sight, and consisted of dashes at the dog with occasional real blows on the part of the rooster, and much barking and running about on the part of the dog

Mrs. E. D. E. N. Southworth, the author ess, colebrated the seventy-fourth anniversary of her birthday on Christmas day. Her health is better than it has been for several

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Ladies' Muslin Drawers, Chemises, orset Covers, ight Dresses and Skirts. 10 different styles to each.	Ladles' Fine Muslin Chemises, Drawers, Corset Covers, Night Dresses and Skirts. 12 different styles to each. 50C.	Ladies' Finest Cambric and Mustin Chemises, Drawers, Corset Covers, Night Dresses and Skirts. 10 different styles to each. 75C.	Ladies' Finest Cambric and Muslin Chemises, Drawers, Corset Covers Night Dresses and Skirts. 10 different styles to each.

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Finished with Bunches of Tucks, Ruffles and Embroidery, Fine Quality Muslin.

25c.

MASSACRE OF MICE.

The Government Preparing to Kill Them on an Extensive Scale.

To Be Inoculated With Typhus-The Migrations.

From the Pittsburg Dispatch. Washington, Dec. 30.-Bacilli of "mouse typhus" are being propagated just now in the laboratory of the bureau of animal industry here. The disease is one peculiar to the family of field-mice. It is proposed to ascertain if destruction can be wrought upon that tribe of rodents in this country by inoculating them artificially with the germs in question. The latter were isolated and identified by the German Prof. Loeffler, who by means of them is said to have cleared Thessaly of a plague of those animals during the last year. A similar affliction has now attacked Southern Scotland. From time to time mice of the same family, though of a different species, become epidemic, as it were, in one part

or another of the United States, doing

great damage to the crops.

Prof. Læffler was employed by the Greek government, which paid all'the expenses of his work in the province of Thessaly. On reaching the scene of the plague, he prepared many gallons of an infusion of oat and barley straw. The straw being boiled, the water from it was poured through a seive into tin vessels re sembling milk cans. Then a little glucose was added, and the mixture was dosed with a small quantity of gelatine containing a pure culture of the typhus bacilli finally, it was subjected to a temperature of 36° Fahrenheit. Under these condi-tions the germs were propagated by milions in the solution within a few hours. It only remained to dip into it pieces of dry white bread, a bit of which was placed in each mouse-hole.

A THOROUGH TEST MADE.

The mice ate the bread, and within from six to eight days they sickened, dy ing within a few hours. To begin with an experiment was made with a which was so thickly infested with vermin that the ground was literally rid-dled with their holes. Around this area a ditch was dug, so as to isolate it, and then the infected food was scattered about. A fortnight later not one of the rodent pests remained alive. It happens that the disease is one to which no other animal is subject, so that no danger is in volved to man or domestic beasts. In or der to satisfy the people in Thessaly of this fact, Prof. Loeffler and his assistants ate in their presence pieces of the poisoned bred and fed them to the dogs and cows. Mouse typhus is not contagious.

Recently a scientific commission was appointed in Scotland to investigate the ague there, and members of it traveled all the way to Greece for the purpose of observing the results of Prof. Loeffler's work. They were not satisfied that his achievement was as satisfactory or complete as had been represented. The disappearance of the mice might be attributable to no of the results and the satisfactory. table to one of those epidemics which nat-urally arise among animals that have multiplied excessively. This is one of nature's methods of keeping down the numbers of species which might otherwise overrun the earth. Another objection to the remedy was based on the non-conta-gious character of the disease, which is only communicated to those mice which actually swallow the bread. Healthy in-dividuals are supposed to be infected by eating the bodies of dead ones, but this is

THE QUESTION OF COST.

But the most important difficulty was onsidered to lie in the high cost of the noculating gelatine culture, which Prof. inoculating gelatine culture, which Loeffler furnished to the Greek government at \$1 for a small tube. However, Uncle Sam's bacteriologists do not inthe plant possessed by the bureau of ani To Be Inoculated With Typhus—The
Disease Is at Once Most Peculiar and
Destructive—Some Very Remarkable | tents of a single tube are sufficient to fill with the germs a volume of bouillon or other suitable solution equal to that of all All that the the oceans of the world. microbes need is a start and something to live on. Thus it will be seen that the requsite disease-producing material could be made cheap enough, the amount of bread needed for treating even a large farm being not very great. The gelatine culture preserves its properties for two

months. The field mice of Thessaly, Scotland and the United States are three different species of the same genus. Unlike the others, those of Scotland do not live in burrows, but in the herbage. All of them eat the roots of every kind of vegetable. In meadows they live almost entirely on the roots of grasses, thus reducing the yield of hay per acre often very largely. When they become so numerous that their ordinary food supply is insufficient, they devour everything green. They do great damage to fruit trees in winter by gnawing away the bark all around the trunks from the ground level to the surface of the snow. In this way they will destroy entire orchards, and in the same manner tens of thousands of maples and beeches are killed. In Scotland they have inflicted much injury on the sheep industry by ruining the grass

crop. SOME EXTRAORDINARY STORI During the recent plague in Thessaly the mice were present in such swarms that the fields were vocal with their squeaking. Extraordinry stories are told of their doings. In one instance a farmers had given orders that several cres should be moved the next morning When the laborers arrived they found no grass to cut; the vermin had destroyed the entire crop in a single night. On another occasion a miller went to a field and cut a quantity of corn, which he loaded on an ass and brought to his mill. Then he went for a second load, but on his return he found scarcely a vestige of the first load remaining. Supposing that he had been robbed, he hid himself for the purpose of watching, and presently an army of mice appeared and proceeded to carry off the grain. There is mention of such plagues of small rodents in the Bible, and the ancient Greeks had a

mouse-killing god—Appollo Myoktonos.

The field mice of the United States are not more plentiful in any particular part of the country than elsewhere. From time to time they increase enormously in numbers in one section or another and be-come a plague for one or more seasons. Like the Greek species they live in shallow burrows, each pair having its own dwelling in which they rear their young and deposit a store of food for the winter. These subterranean animals produce three or four litters a year for each female, with five or six young ones at a birth. Sometimes this rapid rate of reproduction is increased beyond the normal limit. The causes which bring about the plagues are difficult to ascertain. In Scotland the present trouble is attributed in part to the destruction of the natural nies of the mice, such as owls, crows

and weasels. THE MOST DEADLY FOES. The most deadly foes of field mice are the short eared owls, which are always present in great numbers when a plague Enemies quite effective in their way are adders, but it would hardly be practicable to encourage the propogation of dangerous serpents for such a reason. of dangerous serpents for such a reason. In South America the plains of the Argentine are much infested by these devastation. In turn they are pursued

rodents, which are preyed upon to some extent by the armadilloes. That these queer and clumsy animals should be capa-

which sugar and a little aniseed oil are added. The mice eat the stuff with avidity. When taken into the stomach it combines with the gastric juices to form a solid ball and Mr. Mouse dies of indi-In Franconia, Germany, the farmers catch the mice alive and smear them with a mixture of cart grease and fish oil, afterward letting them run free. The

odor of this preparation is so offensive to the animals that they leave their bur-rows and are easily killed, while it is said that many actually run themselves to death. One efficient, though costly, remedy is the digging of pitfalls, wider at the bottom than at the top, into which the mice fall. Being unable to get out they die of hunger. Cats have been em-ployed to destroy them, while terrier logs are even more effective. An active man armed with a spade can slay thousands in a day in an infected dis trict. Poisons have not been found to work very well; besides, they are dan-gerous to domestic beasts. ANOTHER METHOD ADOPTED.

Another method adopted is to scatter small haycocks over the land, which at tract numbers of the mice for shelter Around the haycocks ditches are dug and then fire is set to the hay. The animals jump into the ditches and are readily destroyed. On a single large estate in Saxony 200,000 of the little pests were killed in seven weeks, and delivered to a manure factory, which paid for them at the rate of 1 cent for eight dozen. Severa bacteriological experts have suggested that field mice might be inoculated with anthrax or scab. The latter disease, it has been urged, could be propagated among them without difficulty. Unfortunately, the failure of Pasteur's attempt to infect the rabbits of Australia with a fatal and contagious complaint has thrown discredit on such experiments. In Thessaly the resident Turks regard

In Thessaly the resident Turks regard the mouse plague as a visitation of God, and are indisposed to adopt any remedial measures. During their recent affliction they sent messengers to Mecca to fetch holy water for sprinkling on the fields. It is reckoned that two-thirds of the bumblebees in Great Britain are destroyed by field mice. The latter eat the honey stored by those insects and so starve them. Now, it is literally true that any one who kills a cat is upsetting the natural balance of life to an extent which will have an unfavorable effect on the productiveness of garden and field. the productiveness of garden and field. Pussy's death permits more mice to live. They wipe out the bumblebees, on which clover and many other plants absolutely depend for their fertilization. In the absence of the bumblebees these plants do not ripes seed and thus the next area. not ripen seed, and thus the next crop is affected.

Very nearly related to the field-mice are the lemmings, which are in their way among the most remarkable of animals. They are about five inches long, with very short tails. Dwelling in the high-lands of the great central mountain chain of Norway and Sweden, they build their nests of straw lined with hair, under stones and tussocks of grass. They are very pugnacious. When disturbed, instead of trying to escape, they sit upright, hissing and showing fight. Certain cultivated districts of Sweden and Norway. vated districts of Sweden and Norway, where these creatures are ordinarily unknown, are occasionally, at intervals of from five to twenty-five years, overrun by armies of them, which steadily slowly advance, always in the same direction, regardless of all obstacles, swimming

birds of prey, such as bears, wolves, foxes, wildcats, weasels, eagles, hawks and owls. Even domestic animals, catble mousers is hard to realize, but such is the fact. One of the most curious methods adopted for fighting these vermin is to scatter about a mixture of powdered burnt gypsum and dry wheat meal, to come. The onward march of the sure thinking the sure of the sure thinking the sure of the sure that the sure of the sure thinking the sure of the sure that the sure of vivors never ceases until they reach the sea, into which they plunge and, sw ming onward in the same direction as fore, perish in the waves.

As a matter of fact, the lemmings which perish in the sea are acting under the same blind impulse that led them previously to cross smaller pieces of water in safety. No survivors of the migrating hoards ever live to transmit their final and fatal experience to subsequent generations, and so this gigantic mistake is periodically repeated. Abnormal increase of numbers and consequent necessity for food bring about the migrations from the highlands to the lowlands, winding up in the ocean. The animals only travel at night and pause when they find sustenance plentiful. Exhaustion of the food supply compels them to proceed. Naturally, they would not turn back on their tracks, the region behind being eaten bare. It is a curious fact that during these journeys they multiple. during these journeys they multiply enormously and even more rapidly than at home. Such a migration lasts from one to three years.

PRUDERY'S VICTIM.

Henry Vizetelly, Who Was Imprisoned for Selling Zola's Books,

From the Philadelphia Press. London, Jan. 2 .- Henry Vizetelly died at Farnham yesterday. He had been in feeble health since he was imprisoned for

selling Zola's works. MR. VIZETELLY'S "HEINOUS" OFFENSE. The irony of fate has seldom been more forcibly illustrated than in the case of Henry Vizetelly. Since 1889, when, at the age of 70, he was imprisoned for the heinous offense of publishing three works of Emile Zola's without sufficient emascum lation to admit of their being read without a blush by the prudish British press censors, the veteran publisher has been steadily failing in health.

A few months ago, when almost on his deathbed, he witnessed the wondrous spectacle of the whole British social and literary world in a furore of bliss over the author of these same works, and unable to fete him enough. Britain blessing him on his deathbed for what it had sent him to jail for not four years before.

His imprisonment aroused much indige nation in certain quarters. Robert Buchanan denounced the decision as fatal to literature. The purveyors of pornography were on their knees before the Vigilance society and great holocausts of unclean print were indulged in. One publisher sacrificed 100,000 French novels. The general journalistic opinion was stated to be that the tyranny of the juror in the matter of libel suits and licentious prints had become insupportable. To say that Ouida had been more immoral than Zola, now that Zola had been judicially condemned, exposed a critic to charges of libel, and severe criticism became impossible expect of declarations. sible except of dead authors.

Gilt-Edge Mutton.

New York Letter in Baltimore Sun. A week ago a \$1,000 imported Holstein ram strayed away from the Vanderbilt farm at Oakdale, L. I. There was a vain farm at Oakdale, L. I. There was a vain search for the animal until yesterday, when a sheriff's deputy found the ram's skin tacked upon the door of a house. Inside the house the carcass was being cut up for consumption. The man said he found the ram dead, but he will be asked to give a further explanation of his hankring after such gilt-edged mutton.