

The news that there are bugs in cigarettes is indeed terrifying for the bug.

It is not the man who pays the highest price for a pew in church that is surest of heaven.

The apologists for poverty, injustice and the wrongs inflicted upon the people by monopoly are still talking about the big crops.

NONPAREIL lace is a popular article of feminine neckwear. It is worn by both the bourgeois and their minions. Why it is so named writers say not.

EVERY ONE says he believes the world will come to an end some day. It should come to an end during your time, whom would you rather be with?

ROBERT BONNER offers \$5,000 to the horse which shall first make a record of 2:05 on a regulation track. It now remains to be seen whether money makes the mare go.

THE observer at Lick Observatory has discovered snow on the mountains of the moon. The traditional blood upon that luminary will not be visible until next election day.

THE giraffe is threatened with extinction, but as long as the collar-makers and the dukes work in harmony naturalists will be able to study the peculiarities of the giraffe's neck.

THE dollar which the jury awarded to Donnelly comes about as near to being the \$100,000 he sued for as his Bacon cipher does to proving that the English Chancellor wrote the plays of Shakespeare.

DANIEL DOUGHERTY, the silver-tongued orator, made his first money driving one of his father's bus teams. Possibly that is why so many Jehus of to-day are so eloquent while handing the ribbons.

SINCE the advent of Ruth Cleveland, boy babies are said to have gone out of fashion. It's safe to wager that if that young lady could express her sentiments this idea would be forcibly condemned.

"TAKING A LION by the Tail" is the title of a story of adventure in one of the papers. That is the way America took the Kipling lion—by his tale of "The Light that Failed." No one has found much to grip him by since.

PRINCE DAMRONG, of Siam, is now in Paris, where he is said to be the god of the concert halls; several actresses wearing diamonds presented by him. He is apparently, from a moral point of view, trying to live up to his name.

THIS rapid adoption of the new Australian system by American States demonstrates that it filled a need, and it is not likely that the new ballot law will be repealed in any State where it has had a fair trial, though many of the laws will doubtless be amended in vulnerable points.

DR. KOCH reports that he has purified his lymph, having eliminated the matter that induced inflammation and led to so many deaths. The lymph under its new form is entitled to the careful attention of experimentalists, but the fat is over, and what is really good in the treatment will have to be discovered by the next generation.

UNLIKE the scriptural leopard, Garcia, the Mexican revolutionist, changes his "spots" with a rapidity that makes him little less than omnipresent. In one column of a metropolitan paper he is fighting the forces of President Diaz, and in the next column he is declared to be languishing in a Missouri jail. He is yet to be heard of as a victim of Jack Ketch, however.

THESE is said to be a girl 10 years old living near Pittsburg who speaks only a language of her own invention, although she reads and writes English. Here is a portion of her vocabulary: Sota, angry; phatota, fun; tooky, a strong rope; beloh, papa. Now, if beloh should get sota and take a tooky and have some phatota warming the reporter who spun the yarn, such fictions as this would be fewer.

THE fact that the survivor of a fatal duel in Georgia has been found guilty of murder and sent to the penitentiary for life is worthy of more than passing mention. The field of honor has long been a source of disonor in the South, and this sign of awakening to the fact that murder whether done vulgarly in a cutting affray or "honorable" with seconds and surgeons and deliberate purpose is a cheering evidence of the triumph of the "new South" over the old.

THE latest declaration from Edison is "the mule must go." Many men have said the same with far more emphasis, but the mule continues to linger. It is astonishing that the very simple idea of applying electricity to the mule should have lain dormant until Edison came along to wake it up. There is every reason to believe that a few mild strokes of lightning judiciously administered would make almost any mule go. A neat and compact apparatus to be adjusted to the mule will be easily invented and, with some arrangement to turn the electricity off when it is desirable to

have the mule stop, should be a perfect success.

A NEWSPAPER cartoon represents John Chinaman aloft in the air awaiting further vigorous action from the great foot of Uncle Sam and the great foot of Canada. Wouldn't it be wise in the American press not to rub this thing too far? The most unique exhibit the world can produce at the World's Fair can come from China, if China will. There seems no real necessity for offensively reminding the oldest power with whom we have diplomatic relations that the status of her citizens in this country is that of an intruder and pariah.

THE annexation fever in Canada is exciting much attention in England, and such open advocacy of political union with the United States as has lately been expressed in Quebec and Ontario may prompt a Tory Ministry to be as foolish as those politicians who, a century ago, tried to coerce the American colonies. So grave is the situation in the Province of Quebec that startling events may happen at any moment. The French claim that their constitutional privileges have been outraged, and they say that unless England offers a speedy remedy for this, they "will turn where their rights can be protected."

ANYTHING in that line more complete than a recent exploit of an Iowa outlaw has not been lately chronicled anywhere. A few miles from Boone a farmer was driving home in great content, for he had sold his hogs and had the money in his pocket. A stranger of weary and unwary appearance plodding along the road asked the favor of a ride, and it was immediately granted. Hardly was he seated beside the farmer than he drew a pistol, compelled him to give up his money, jumped from the vehicle, and, unhitching the horse, jumped on its back and galloped away, leaving the farmer seated in the buggy in a condition of dumb fright and amazement. There is a completeness in this job that will excite the envy of all the thugs who infest our cities.

THERE is no doubt that an effort will be made to secure a grand military review during the Chicago Fair. It is believed that it is practicable to bring together at that time 100,000 American militiamen. It would be better that this should not be undertaken than that it should be allowed to fail. The United States is not looked upon as a military power, and it has no military reputation to maintain. But if it undertakes to make a military display it should do it in a way that would reflect credit upon the nation. Congress, therefore, ought to make an appropriation in accordance with the suggestion of General Miles to pay for the transportation of all the soldiers from their homes to Chicago and return. If it shall be left to the States to provide for this expense some may not be represented at all. Besides, whatever the States may be prepared to expend upon this military exhibition should be devoted to perfecting the National Guard and training the soldiers to make a creditable appearance.

THE news comes from Germany that the beginning of winter finds 500 cases of influenza in Silesia. It is useless to expect that the same winds which blow the poison germs across Europe will not also waft them over the Atlantic and bind the western hemisphere with a broad girdle of disease. This new appearance is said to have originated in Russian churches, in an atmosphere breathed over and over again by the most wretched and dirty people in Europe. Formerly the Mohammedans at Mecca had credit for every pestilence, now the Greek branch of the Christian church—which the Czar is sovereign pontiff—is the head and front of the offending. Medical science in the United States will now be called upon for its most strenuous efforts. Two winters ago the epidemic slew its thousands and last winter its tens of thousands. If a specific has not been discovered by this time it is probable that systems weakened by the former attacks will give way in still greater numbers. Experience, however, must now have something to go upon in dealing with the earliest symptoms. Influenza, in any of its forms, should not be a closed book to the medical profession. Every public health office in the country should be made an agency for the diffusion of information as to the latest and most successful methods of dealing with the enemy.

Russian Types Alarmed. The type-setters of Russia, and especially of St. Petersburg, are alarmed for their trade, because they have heard that in this country certain type-setting machines are superseding the type stickers and putting them out of work. The St. Petersburg compositors, fearing that these machines may be introduced there, have sent to New York for information about them, asking if their use is profitable to their employers, and if it is detrimental to the interests of the old-fashioned compositors.

A reply has been sent from here to the St. Petersburg inquirers, telling them of the various kinds of type-setting machines that have been invented, of the extent to which they are used in the newspaper, book, or job offices in this country, and of their influence upon the interests of type-setters. A reporter who has seen this reply says that its effect will be to re-lease the minds of the Russian types.

ITALY is an exception to the rule in Europe. It had a good wheat crop this year. Still the stalwart sons of that land will expatriate themselves to supply other people with bananas and popcorn.

THE FLOODS IN SPAIN.

WHOLE TOWNS AND VILLAGES DESTROYED.

Unusual Weather Conditions in Europe—Millions of Dollars' Worth of Vines and Fruit Trees Destroyed in the Spanish Peninsula—Cattle and Granaries Swept Away.

Twas a Deluge.

While in the northwestern portion of the United States, and throughout all that section of America lying west of the Mississippi River, the fall of 1891 was one of unusually dry weather, reports from the Spanish peninsula tell of destructive floods by which whole villages and towns have been destroyed, the crops ruined and hundreds of lives lost.

The weather conditions in Europe, says the Chicago Graphic, like those of the United States since last autumn, have been unusual. While last winter on this side of the Atlantic was unusually mild, on the opposite side of the ocean it was the reverse, and during the entire year the reverse of the weather in the United States has almost uniformly prevailed in Europe.

Consegura, a town of 7,600 population, sixty miles from the capital of the kingdom of Spain, was almost entirely drowned by heavy rains lasting from Sept. 13 to 18, and the overflow of the mountain streams which run through the valley in which it is located nearly the entire peninsula and was of unexampled violence. America has been supposed to be the home of the cyclone of recent years, but the storm in Spain outrivals the most severe cyclones of Kansas and the great Southwest.

The grape harvest was ripe and ready for the gathering, as were also the olive and other crops upon which the Spanish peasant depends for his livelihood. Millions of dollars' worth

basin is at its eastern extremity, below Madrid. In this valley stood the doomed town of Consuegra, built along both river banks the length of a mile. The storm prevailing had driven everybody indoors and prevented notice being taken of the rising of the river—which at nightfall was in its normal channel—in time for a general alarm. The heavy rain in the mountains, operating over the whole watershed of the

KILLING HOGS.

QUICK WORK AT THE CHICAGO STOCK YARDS.

How the Animals are Slaughtered, Cleaned and Cut up by Machine and Hand—Utilizing the Internal Organs.

The hogs, as they arrive in Chicago, by train from all sections, are kept in the extensive yards and sheds adjacent to the buildings until they are wanted for slaughtering, which may be a few days or but a few hours. While they remain here, however, they are always well fed and watered, and they are selected for killing according to the various markets, their ages generally being from six to eighteen months, and the average weight being from 150 to 200 pounds.

Each lot of animals, as they are taken from the pens, is duly weighed on standard scales, after which they are driven over what is styled the "Bridge of Sighs" into an upper story of the building where the work commences, about a score being inclosed together in a scoring pen. Then to one hind leg is attached a short piece of chain, having a ring at its opposite end, and into this ring the operator passes a hook on the end of a chain lowered from a roller overhead, the latter chain being steadily wound up by power. As the head of the animal is raised, another hook, suspended from a wheel, is fixed into the ring, and this wheel runs on a rail onward through several large rooms, always at an incline, down which the animal is carried by his own gravity. As he is swung over the wall of the catching pen, the butcher, with one thrust of a sharp, short knife, always reaches to the heart, insuring almost instant death, there being no squealing and but very little muscular twitching after the thrust. The blood flows through an inclined grade into a receptacle below, and of itself is an article of considerable value, utilized for several important purposes.

Passing on beyond the butcher, the animals are unhooked and plunged into a vat of steam-heated water, where nine or ten are immersed together, and where they are kept for about three minutes that the hair may be readily scraped off. From the farther end of the vat, every few seconds, a curved, rake-like gridiron, attached to a cable, lifts a steaming hog out on a table, along which passes an endless chain, to which the hog, hooked by the nose, is attached, to be drawn through a scraping machine. The accurately working spring scrapers of the machine are mounted on cylinders placed at such angles will allow the blades to most effectually reach every portion of the animal, and in about ten seconds the hog emerges denuded of its hair. This work was done by hand some years ago, but the machine, which saves the labor of ten men, was invented and put in operation by one of the engineers of the firm in consequence of a strike of the scrapers, who did not imagine that machinery could be made which would perform the work.

The animal passes from the machine to hand scrapers, where any slight over-sight is made good, after which follows a thorough washing by means of jets at the ends of rubber hose suspended over the table, to be directed as required for removing any adhering hair, dirt, or scum, perfect order and cleanliness being marked feature of every detail. Next follows an inspection, after which the animal's throat is cut entirely across, so that the head hangs by a slight connection, and the body is suspended by the hind legs from a trolley, and thus passed over the table where the disembowelling is performed. The leaf lard is removed at a following table, and further along the heads are removed and the tongues taken out, the last operation being the splitting, before the carcass is run into the cooling room, the time taken to catch the hog, slaughter, cleanse, dress, and deliver him in the cooling chamber being ordinarily only from ten to fifteen minutes.

Each portion of the internal organs is carefully separated, cleansed, and set aside for use, the lungs, heart and liver going to the sausage department, and the intestines, stripped of fat, cleansed and scalded, following to form the casings. Many kinds of sausages are made, among which are "liver," "blood," and "pork," "Frankfurter" and "Bologna," while the soft parts of the heads are made into head cheese or brown. The mincing of the sausage meat, which also includes trimmings from the sides and hams, is effected by steam-driven mincers operating in large vats. From hogs in good condition it is estimated that as much as forty pounds of lard is obtained on an average from each animal. The fat and other refuse is placed in tanks heated by worms from steam boilers, and after melting is drained off in different grades, the first quality being made only from the leaf and trimmings. 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