

Bellefonte, Pa., June 8. 1906.

"MY PEACE I GIVE UNTO .YOU."

Fresh as the dewdrops falling, After the heat of day ; Sweet as the perfume-laden Breath of the new-mown hay-

So to the aching spirit, Bidding its sorrows cease, Cometh the unseen Presence Bearing the gift of peace.

Peace ! like the caim of evening Crowned by the sunset glow ; Peace ! as a mighty river In silent, ceaseless flow-

The "peace which passeth knowledge," Which none may ever win Until the heart is ready For Christ to enter in.

Come, then, O Peace of Jesus ! Great gift His presence brings To lift his weary children Above all earthly things.

To give us glimpses of Eden, Sweet Comforter, O come ! And safely through the shadows Lighten our journey home. -Donald Grant.

THE CHAMPION LOBSTER COM-PANY.

Harold Drake stretched his wiry body along the counter of the Frank D., one hand resting idly on the tiller, the other trailing in the water. His thin face, covered with a network of wrinkles, and his forehead, tied in a hard knot of worry, seemed to belong rather to an old man than a boy of fourteen.

"I guess I could make some money if] went to New York, Mr. Stewart."

Mr. Stewart turned from the sunset glow, reflected in the flooding tide, and smiled quietly at the barefooted boy before

"What would you do, lad ?"

"What did you do?" Harold asked in

reply. "I? Ob, well, I worked as office-boy for two years at four dollars a week-and I

worked hard, too. Would you like that? "Four dollars is more than I can make here, and mother has to go out to work, Yes, I should." too.

For several minutes Mr. Stewart gazed over the quiet bay as the Frank D. slipped quietly toward the river's mouth. Now and again he lifted his eyes to the rugged outline of the hills and mountains which rose beyond the broad stretches of field and woodland. A man of sixty at least, browned by a month on the water, he seemed scarcely to bear in his face the signs of care and work which seamed Harold's cheeks and brow.

"Harold, boy, you are much better off right here.'

Harold turned his face toward the ocean to hide his disappointment.

"If I could only stay here, too ! Boy, do and supervision of it. There are too many dependent upon me. But to fish, to have and couldn't have all the luxuries I do in the city, to see this beautiful stretch of water and those hills-"

der the bank which sloped from Harold's of so many knots in his forehead. Some der the bank which sloped from Harold's days he would stop for a minute, as he was bouse to the river, when Mr. Stewart spoke days he would stop for a minute, as he was again. pulling the lobster-pots, or working about

again. "I've always thought, lad, that money could be made anywhere, if sound business methods were employed. Of course you could hardly do as well here as in a big place with more people and more money. But your life doesn't require so much, Suppose we two go into business here and try it for a year? If it succeeds, you stay here. If it doesn't, we'll see what can be done in New York." There was a little of eagerness in Har-

There was a little of eagerness in Harold's auswer. "I don't see what we can do. Everyseem to be anything for anybody else." "You said lobsters were fairly plenty?" "Sometimes; but we don't get much for

them." "How much? About ten cents a pound, on the average?

"Yes, summers. A little more winters. "In a hig city competition develops all

business. Men have something to sell, and they work to make it cheaper, so that they can sell it for less, or give a better quality for the same money. In our linen-mills we have two or three men studying all the time to increase the output and lessen the Do you know that if you should study lobsters so that you could have more of them in the doll seasons of wintermore of them and better ones,-you could make a lot of money ?"

in the winter, when they were scarce, and

made a lot of money." The beginnings of "The Champion Lobster Company" were very small. For two weeks, until business demanded Mr. Stew-art's return to New York, they worked and studied together, -Mr. Stewart reading in the books he had procured from New York, and fitting the observations of natural his-torians to the shrewd ideas of a fisher-boy

who knew the lobsters as only one can who has lived by catching them all his life. For a beginning Mr. Stewart wanted only to learn how they could be caught as fast as possible, which Harold knew without books,—and how, too, they could be made more plentiful and more safely and more comfortably caught theorem.

comfortably caught throughout the cold stretches of winter.

A new boat came first, heavier in con-struction than Harold's cat, with broad bilges for rough weather, and more storageroom for lobster-pots. Systematically they tried new ideas for feeding a few lobsters they gathered in the Pool, as the little ba-sin which formed in back of Harold's house

was called, fencing it off with heavy net-ting sunk deep in the mud! If lobsters could reason, those about the mouth of the Pentock river would have grown suspicious as voters do when a district leader in politics grows friendly and obliging with the approach of a caucus.

Mr. Stewart's plan was simple. He told Harold how expensive, yet how highly prized, good lobsters—really large, fresh lobsters—were in New York, especially in the winter. He told him, too, how many well-to-do men there were who would pay

well for selected lobsters, just as they "If I could only stay here, too! Boy, do you know I'd give up business gladly, if I could, just to settle down here to your life? I wouldn't loaf, for no man has a right to do that; nor has any man in business, as I am, a right to leave the responsibilities am, a right to leave the responsibilities winter, there was an opportunity—an op-and supervision of it. There are too many portunity which Mr. Stewart mude all the more attractive by pointing out that the a little garden like yours, to live ont of doors, even though I were tired at night, pany, without exposing Harold to the hardening influences of the life itself.

Perbaps the little package of paper and envelopes which came to Mr. Stewart, Mr. Stewart stopped suddenly, appar-ently lost in the contemplation of those joys which success had not brought to him. Harold headed the Frank D. a little closer Manager," gave the boy greater joy than Manager," gave the boy greater joy than the promises which Mr. Stewart held ont. Harold threw himself into his new life as drawn downward with disappointment. "I know you want to make money, Harmany a country boy does when he reaches old. Idid at your age. Nearly every man who has a healthy mind does. And it is village, they tackle a new phase of life's village, they tackle a new phase of life's right that you should. I have made mon-ey-not a great deal, but a lot more than i have needed; but I haven't lived right. Stewart insisted on paying him a small salary, -as much as Harold had been mornings, and on these hills at sunset, to his days to preparations for winter. Daily earning before, -so that he could devote breath this air-you don't know what the Harold's stock grew; daily, too, his watchcity means. You see all this every day, fulness taught him how to prevent the losses which came from death, sometimes The distances and the peace ought to at the claws of other lobsters, sometimes make you a strong, sincere man, and that perhaps because the food was wrong or is worth all the money you can make. You scarce. Harold soon learned that there ve in God's presence." Harold stirred a trifle impatiently, his would be sure of food, and, too. that there "I guess you wouldn't think much about all of that if your mother had to go went out on a maranding trip. Long bemight be less danger of a wholesale slaughfore the trees began to turn, there were hundreds of lobsters living the quiet, undisturbed life which nature had mapped The thought of this little boy of fourteen these circumstances, with more to eat and out, but had not planned exactly under less of strife than they had ever known.

the venture so new, we can bardly hope to get a sufficient supply this year to last all winter; but your last weekly reports show such a splendid gain in numbers and such a decrease in deaths that I am much en-

couraged. These neatly type-written letters, addressed to "Harold Drake. Manager, The Lobster Company," made the business very real to Harold, and filled him with the zest which comes to men when they are first assigned to a roll-top desk and a re-

volving chair. . Perhaps the Champion Lobster Company bad an unusual advantage in its New York representative. Certainly he never lost an opportunity to tell business associates, friends at his clubs, and all whom he met in a casual way, of the new venture. He confessed that he felt almost as much interest in it as he did in anything he controlled and certainly, for a business that was all

in November, he sent Harold the first order, as briefly and as concisely phrased as if he had been instructing a great and long-established business house. Harold has that order tacked up over his desk now, and he confesses he has a little glim-

mer of the great joy of that day, even now, as he reads it over

HAROLD DRAKE, Manager, The Champion Lobster Co.

The Champion Looster Co.. Benton, Maine, DEAR SIR : Ship at once, by Adams Ex-press, fifty selected lobsters, to the Calumet Club, New York. Mail bill to the same ad-

There was a friendly little postscript un

DEAR HAROLD : We shall be lobsters if we can't make money out of this idea. Don't work too hard, and don't forget to

Beside this letter, on the wall, there is a gilded menu card, at the bottom of which Mr. Stewart had printed, "Lobsters supplied by the Champion Lobster Company." He made it a rule, that winter, that every club and public dinner for which he sup plied the lobsters must print this notice The very fact that there were not a tenth enough lobsters in the beds to supply the demand only made them the more highly prized. Mr. Stewart told about the work at his first dinner, and nobody suspected

him of advertising. The skill with which the whole plan was executed made "Champion lobsters" famous. A lobster, previous, had been good or bad; but now there was a brand the very name of which became synonymous with sound, fresh shell-fish. There might be a bundred other fishermen sending in the best of lobsters, but "Champion lobsters" were known to the public, and no

Every neighbor in Benton, Maine, had a pool the next season, and many another town tried to push a brand upon the market. In the second year, after a summer of work together, Mr. Stewart and Harold the opening of another winter that Harold found his rivals glad to sell their fish at a slight advance on the regular market prices. Practically he controlled the output of Benton.

DRASTIC LEGISLATION NEEDED

Washington, June 5. - President

Roosevelt transmitted to congress the teport of James Bronson Reynolds and Charles P. Neill, commissioners specially appointed to investigate the conditions at the Chicago stock yards. The report was accompanied by a message in which the president urges the adoption of the Beveridge amendment, providing for rigid inspection of all meat and meat products entering into interstate commerce and to prescribe sanitary conditions at the abattoirs.

The president calls attention to the revolting conditions in the stock yards, as shown in the report, and declares that it is imperatively necessary in the interest of health and decency that they be changed. He points out that the existing laws supply no adequate remedy and that legislation is not only required to check the abuses found to exist, but to prevent the possibility of further disregard for health by the packers.

He suggests that the cost of inspection be paid by a fee levied on each investment, he devoted a great deal of time animal slaughtered, and figures that make a lot of money?" Harold's face lighted for the first time. "I've thought of that sometimes. I read about a man who raised strawberries in the winter, when they were scarce and called to the improper use of chemicals in preparing meat for market.

The message calls attention to the fact that the report transmitted is but a preliminary one, and that the doctoring of tainted meat and the repreparing of products sent to the packers as unsalable have not been referred to.

The president then recommenda that a law which will enable the inspectors to inspect and supervise 'from the hoof to the can."

The enactment of a law which will enable the department of agriculture to inspect meat and meat food products and prescribe sanitary conditions under which the work shall be performed.

The favorable consideration of the Beveridge amendment.

The report of the investigators is as follows:

SHOCKING REVELATIONS

Packers Conducted Plants Regardless

of Health Or Disease. The President—As directed by you, we investigated the conditions in the princi-pal establishments in Chicago engaged in the slaughter of cattle, sheep and hogs and in the preparation of dressed meat and meat-food products. Two and hogs and in the preparation of these meat and meat-food products. Two and a half weeks were spent in the investi-gation in Chicago and during this time we went through the principal packing houses in the stock yards district, togethhouses in the stock yards district, togen-er with a few of the smaller ones. A day was spent by Mr. Reynolds in New York city in the investigation of several of its leading slaughter houses. During our investigation statements of conditions and practices in the packing houses, togeth-er with affidavits and documentary evidence were offered us from numerous sources. Most of these were rejected as being far from proving the facts alleged and as being beyond the possibility of verification by us. We have made no statement as a fact in the report here presented that was not verified by our personal examination. Certain matters which we were unable to verify while in

workroom, though a few are found with a window opening into the outer air. Many are located in the inside corners of window

Many are located in the inside corners of the work rooms, and thus have no out-side opening whatever. They are furnish-ed with a row of seats, generally with-out even side partitions. These rooms are sometimes used as cloak rooms by the employes. Lunch rooms are constructed in the same manner, by boarding off a section of the work room, often adigin the section of the work room, often adjoin the privies, the odors of which add to the generally insanitary state of the atmosphere.

Abominable as the above named conditions are, the one that affects most di-rectly and seriously the cleanliness of the food products is the frequent absence of lavatory provisions in the privies. Washing sinks are either not furnished at all or are small and dirty. Neither are towels, soap or tollet paper provided. Men and women return directly from these places to plunge their unwashed hands into the meat to be converted into such food products such food products as sausages, dried beef and other compounds. Some of the privies are situated at a long distance from the work rooms and men relieve themselves on the killing floors or in a corner of the work rooms. corner of the work rooms. Hence, in some cases the fumes of the urine swell the sum of nauscating odors arising from the dirty blood-soaked, rotting wooden floors, fruitful culture beds for the disease germs of men and anim

Uncleanliness In Handling.

An absence of cleanliness was also ound everywhere in the handling of meat found everywhere in the handling of meat being prepared for the various meat-food products. After killing, carcasses are well washed and up to the time they reach the cooling rooms are handled in a fairly sanitary and cleanly manner. That that leave the cooling room for parts that leave the cooling room for treatment in bulk are also handled with regard to cleanliness, but the parts that are sent from the cooling room to those departments of the packing houses in which various forms of meat products are prepared are handled with no regard whatever for cleanliness. In some of the largest establishments sides that are seni to what is known as the boning room are thrown in a heap upon the floor. The workers climb over these heaps of meat. select the pieces they wish, and frequent select the pieces they wish, and frequent-ly throw them down upon the dirty floot beside their working bench. Even in cutting the meat upon the bench, the work is usually held pressed against their aprons, and these aprons were, as a rule, indescribably filthy. They were made in most cases of leather or of rough sacking most cases of leather or of rough sacking and bore long accummulated grease and dirt. In only a few places were suitable oil cloth aprons worn. Moreover, men were seen to climb from the floor and stand, with shoes dirty with the refuse of the floors, on the tables upon which the meat was handled. They were seen at the lunch hour sitting on the tables on the spot on which the meat product was handled, and all this under the very eye of the superintendent of the room eye of the superintendent of the room, showing that this was the common practice.

Meat Scraps On Dirty Floor.

Meat scraps were also found being shoveled into receptacles from dirty floors where they were left to lie until again shoveled into barrels or into machines for chopping. These floors, it must be noted, were in most cases damp and soggy, in dark, ill ventilated rooms, and the em-ployes in utter ignorance of cleanliness or danger to health expectorated at will upon them. In a word, we saw meat shoveled from filthy wooden floors, piled on tables rarely washed, pushed room to room in rotten box carts, in all of which processes it was in the way of gathering dirt, splinters, floor filth and the expectoration of tuberculous and other diseased workers. Where comment was made to floor superintendents about these matters, it was always the reply that this meat would afterwards be cook-ed and that this sterilization would prevent any danger from its use. A very considerable portion of the meat so handthe form of sausages, which are prepared to be eaten without being cooked. A particularly glaring insta nliness was found in a room the best grade of sausage was being prepared for export. It was made from care fully selected meats, and was being prethe employe carted the chopped-up meat across a room in a barrow, the handles of which were filthy with grease. meat was then thrown out upon tables, and the employe climbed upon the ta-ble, handled the meat with his unwashed hands, knelt with his dirty apron and trousers in contact with the meat he was spreading out, and after he had finished his operation, again took hold of the dirty handles of the wheelbarrow, went dirty back for another load and repeated this process indefinitely. Inquiry developed the fact that there was no water in this room at all and the only method the adopted for cleaning his hands was to rub them against his dirty apron or on his still filthier trousers.

QUALITY GUARANTEED.

QUALITY GUARANTEED. The pharseology of these labels is wholly unwarranted. The government inspectors pass only upon the healthful-ness of the animals at the time of kill-ing. They know nothing of the process-es through which the meat has passed since this inspection. The legend "Qual-ity guaranteed" is wholly unjustifiable. It deceives and is plainly designed to de-ceive the average purchaser, who natur-ally infers from the label that the gov-ernment guarantees the contents of the ernment guarantees the contents of the can to be what it purports to be.

In another establishment piles of sau-sage and dry moldy canned meats, admittedly several years old, were found, which the superintendent stated to us would be tanked and converted into grease. The disposition to be made of this was wholly optional with the super-intendents as the covernment does not intendents, as the government does not concern itself with the disposition of meats after they have passed inspection on the killing floor. It might be treated with chemicals, mixed with other meats. turned out in any form of meat product desired and yet the packages or recepdesired and yet the packages or recep-tacles in which it was to be shipped out to the public would be marked with a la-bel that their contents had been "gov-ernment inspected." It is not alleged here that such use was to be made of this stuff. The case is pointed out as one this stuff. The case is pointed out as one showing the glaring opportunity for the misuse of a label bearing the name and the implied guaranty of the United States government

Treatment of Employes.

The lack of consideration for the health and comfort of the laborers in the Chiand comfort of the laborers in the Chi-cago stock yards seems to be a direct consequence of the system of administra-tion that prevails. Under this system proper care of the products and of the health and comfort of the employes is impossible and the consumer suffers in consequence. The insanitary conditions in which the laborers work and the fev-erish pace which they are forced to main-tain inevitably affect their health. tain inevitably affect their health. Phy-sicians state that tuberculosis is disprosicians state that tuberculosis is dispro-portionately prevalent in the stock yards and the victims of this disease expector-ate on the spongy wooden floors of the flark work rooms, from which falling scraps of meat are later shoveled up to

scraps of meat are later shoveled up to be converted into food products. Even the ordinary decencies of life are completely ignored. In practically all cases the doors of the tollet rooms open directly into the working rooms, the privies of men and women frequently ad-join, and the entrances are sometimes no more than a foot or two apart. In other cases there are no privies for women to more than a foot or two apart. In other cases there are no privies for women in the rooms in which they work, and to reach the nearest it is necessary to go up or down a couple of flights of stairs. In one noticeable instance the privy for the women working in several adjoining rooms was in a room in which men chiefly were employed, and every girl going to use this had to pass by the working places of dozens of male operatives and enter the privy, the door of which was not six feet from the working place of one of the men operatives. As previously of the men operatives. As previously noted, in the privies for men and women previously alike there are no partitions, but simply a long row of open seats. Rest rooms, where tired women workers might go for a short rest, were found as rare excep-tions, and in some establishments women are even placed in charge of privies chiefly for the purpose, it was stated, te see that the girls did not absent them-selves too long from their work under the excuse of visiting them. In some in-stances what was called a rest room was simply one end of the privy partitioned off by a six-foot partition from the remain-ing inclosure. A few girls were found us-ing this, not only as a rest room, but as the only available place in which to sit to eat their lunche

The report then urges compulsory examination after slaughter; inspection of goats for foreign or interstate commerce; increase of inspectors for night inspection and special work; prohi ... ting declarations of government inspection on food products unless subject to government inspection at every stage of preparation; prohibiting interstate transportation of any meat or meat food products not inspected and labeled; urges considering the question of specific labelling of all carcasses sold as fresh meat which upon examination after slaughtering show signs of disease but are still deemed suitable for food; and recommends study of inspection standards of other countries.

Areas, charging them at forty cents a pound. Wire me the date of shipment. Very truly yours, (Signed) JAMES STEWART, N. Y. Representative derneath :

look at the ocean, the hills, and the sky for

other lobsters would do.

to the wind, trimmed his main-sheet, and settled back upon his elbow, his face still

right that you should. I have made mou-I'd give more to look out on this water and you can't realize how it shapes your life. live in God's presence

face set and worried.

out to work and you didn't know whether the fish were going to bite, or whether you'd get any lobsters. I'd like it if I didn't have to worry."

bearing the burden left by a dead father, staggering, almost, under the load of a grown man, pained Mr. Stewart.

Yes, boy, I know. But you are getting older now, and you will soon be able to make a good living. Lobsters are plenty, aren's they ?'

"There are some, but you can't get much for them."

Mr. Stewart was silent again for a long hills on the shore. Out of all this he had gone as a boy, filled with the ambition which had burned as hot in him as it did what the city did for a man. He spoke of the breakwater which kept the shifting sands from the river channel.

"If you could only know how the owded, irregular life of the city, the crowded. swarms of hurrying, selfish people, roughen and harden a man's nature. They take all the humanity out of him. I went away from here forty years ago, and it wasn't until I had lived thirty years in New York that I knew what it did to men and was driftwood was some malicious rival, but be scarcely think any more of the people about you, unless you know them, than of for something that belongs to other peo-

The flame of ambition was not to be too, that he liked his sailing companion of the past month the more for his earnest devotion to the life problem before him. It was out of this line of thought, however, that an idea came to him which was to solve the problem. There had been an other of the long panses when the sweet simplicity of the country held the city man's mind, while the boy's heart, fixed on the golden tints of the city's promise, raced away to the crowds, cruel as they might be, and the opportunities, boundless began to feel sure, too, that he could raise and obtruding, as he felt they were. The lobsters as well as store them-if only they

Neighbors-regular fishermen generally -scoffed a little. "Water ain't deep enough. They'll all

freeze the first cold snap," Captain Thomas said.

Captain Dean had a more intimate inter-

"You just take my advice, hoy, and sell time, seemingly as far away as the peak which loamed above the broken line of fellows will come along gets bard other fellows will come along and steal them What's Jim Stewart know about fishing anyhow !"

Harold consulted the president of the bad he known what the cost had been, called the "New York representative,") and received advice as to the manner of aloud at last, just as they reached the end dealing with thieves and encouragement to hold all the stock until the season was on in New York."

There were plenty of troubles in the dayto-day routine. One day a lot of lobsten ghen | escaped through a large hole which appeared in the outside netting.

"Driftwood, probably," Ben Tarbox said. "A piece of an old wreck."

Harold thought it more likely that the doing to me. When you are there you kept his peace. Only to Mr. Stewart did scarcely think any more of the people about you, unless you know them, than of the fish you catch. We are all fishing there Danish blooihound from his kennels, a brute so ferocious that Harold was uneasy at first; but there was a marked and perquenched in Harold's breast by such a tive loafers about the Post. Day and night course. Mr. Stewart knew it—and knew, the great dog lived in a little keanel back mauent decre se in the number of inquisiof the house, not a hundred feet from the "Lobster Beds," as they were called; and ponderous and undemonstrative as he he seemed to grow into a sense of his guardianship over the premises. The mouths until fall were crowded with

work. Somehow, the life came to mean more and more to Harold; and the broad neran, blue in the crisp air, and the hills, now turning into golden mounds, came into his mind, even in the husier days. Frank D. was almost at the little dock, un- would sell. This little "if" was the cause

The business is a fine one now, with a New York office, and a Boston office, too; and both Harold and Mr. Stewart are working on a plan to ship the lobsters alive all over the country.

Yet in all the triumphs of the Champion Lobster Company. Harold has never known a day like the one which brought the first order. It makes his heart heat a little faster to think of it; to think of how he worked, preparing the shipment and send-ing it to the express office. Somehow, he had no confidence in express companies; nothing but absolute conviction that some body, somewhere, would fail. He wanted to go to New York with the lobsters. Two lays later there was a telegram from Mr. Stewart announcing the satisfactory arrival of the shipment, with one word, "congratulations" added. For the first time Harold gave way to the boyish joy of it all, run-ning into the room where his mother sat,

he waved the telegram and velled like a madman : "They got there, mother ! They got

there !' Mother's heart answered the yell in its

own quiet way. Together they went out on the porch overlooking the river; and somehow, that day. Harold felt what the ocean meant, and the hills, too, and he felt sorry for Mr. Stewart, the New York representative .- By Martin M. Foss, in St. Nicholas.

"Consider Her Ways"

Among the apparently useless evils of the world, the white man bas always reckoned the white ant, the greedy devourer of everything vegetable and animal that come- in its way, making many a region unfit for habitation, but now Dr. Arthur J. Hayes, who has recently visited Abyssinia with the surveying party sent out to set with the surveying party sent out to set up the marks for guaging the annual rise of the Blue Nile, broaches another theory. He went through the Sondan to Lake He went through the sondan to Lake Tsana, western Abyssinia, and returned to Egypt by the valley of the Athbara, and in carried about and the tubs and other re-ceptacles into which it is thrown are genbook, "The Scurce of the Blue Nile," his nonk. The Scatter of the blue Mit, but a single porcelain lined receptacles white ants that the mud spread over the Nile delta in the annual flood, owes its wonderful fertility. He does not say that the ants supply all the mod that is deposited in the delta, hut that its productive property is due to their work in the western horderland of Abyssinia. This discovery, if discovery it be, is as interesting as those of the value of the earthworm, and the possibility of inocculating land for the se of a desired harvest. Perhaps the inc humble brown ant, and even the little black ant, are benefactors of the human race, and the mason wasps and ground spider have other nees than to cause naturalists to write delightful books.

-If you have time to boast about be ing worked to death, you have not much to do.

-When you are all done but finishing, you are just balf done.

Chicago are still under investigation. Th following is therefore submitted as a part tial report touching upon those practices and conditions which we found most com mon and not confined to a single house or class of houses. A more detailed re port would contain many specific instances of defects found in particular houses.

Conditions of the Yards.

Before entering the buildings we noted the condition of the yards themselves as shown in the pavement, pens, viaducts and platforms. The pavement is mostly of brick, the bricks laid with deep grooves between them, which inevitably fill with manure and refuse. Such pavement cannot be properly cleaned and is slimy and malodorous when wet, yielding clouds of ill smelling dust when dry. The pens are generally uncovered except those for sheep; these latter are paved and covered. The viaducts and platforms are of w Calves, sheep and hogs that have died en route are thrown out upon the platform where cars are unloaded. On a single platform on one occasion we counted 15 dead hogs, on the next 10 dead hogs. The only excuse given for delay in removal was that so often heard-the expense.

Buildings.

The interior finish of most of the buildings is of wood; the partition walls, sup-ports and rafters are of wood, uncovered by plaster or cement. The flooring in some instances is of brick or cement, but usually of wood. In many of the rooms where water is used freely the floors are

soaked and slimy. The buildings have been constructed with little regard to either light or ventilation. The workrooms, as a rule, are very poorly lighted. A few rooms at the top of the buildings are well lighted be-cause they cannot escape the light, but most of the rooms are so dark as to make artificial light necessary at all times. Many inside rooms where food is prepar-ed are without windows, deprived of suned are without windows, deprived of sun-light and without direct communication with the outside air. They may be best described as vaults in which the air rare-ly changes. Other rooms which open to the outer air are so large, the windows so clouded by dirt and the walls and cell-ings so dark and dingy that natural light ings so dark and dingy that natural light only penetrates 20 or 30 feet from the win-dows, thus making artificial light in portions of even these outside rooms neces-sary. These dark and dingy rooms are

erally of wood. In all the places visited introduced into the better establish but no establishment visited has as yet abandoned the extensive use of wooden tables and wooden receptacles. These wooden receptacles are frequently found water soaked, only half cleansed, and with meat scraps and grease accumulations adhering to their sides, and collecting dirt. This is largely true of meat racks and meat conveyors of every sort, which were in nearly all cases inadequately cleansed and grease and meat scraps were found adhering to them, even after they had been washed and returned

eral indifference to matters of cleanliness and sanitation than do the privies for both men and women. The prevailing type is made by cutting off a section of the workroom by a thin board partition rising to within a few feet of the celling. These privies usually ventilate into the

As an extreme example of the entire disregard on the part of employes of any notion of cleanliness in handling dressed meat, we saw a hog that had just been killed, cleaned, washed and started or its way to the cooling room fall from the sliding rail to a dirty wooden floor and slide part way into a filthy men's privy. It was picked up by two employes, placed upon a truck, carried into cooling room and hung up with other carcasses, no effort being made to clean it

Treatment After Inspection.

The radical defect in the present sys-tem of inspection is that it does not go far enough. It is confined at present by law to passing on the healthfulness of animals at the time of killing; but the meat that is used in sausage and in the various forms of canned products and various forms of canned products and other prepared meat foods goes through many processes, in all of which there is possibility of contamination through insanitary handling and further danger through the use of chemicals. During all these processes of preparation there all these processes of preparation there is no government inspection and no as-surance whatever that these meat-food products are wholesome and fit for food -despite the fact that all these products, when sent out, bear a label stating they have been passed upon by government inspectors.

As to the investigation of the alleged use of dyes, preservatives, or chemicals in the preparation of cured meats, sau-sages and canned goods we are not yet prepared to report. We did look the matter of sanitary handling of the meats being prepared for the various food products. The results of our observations have already been partly given. Other instances of how products may be made up, and still secure the stamp of govern-ment inspection are here given. In one well known establishment we came upon fresh meat being shoveled into barrels, and a regular proportion being added of stale scraps that had kin on a dirty floor in the corner of a room for some days previous. In another establishment previous. In another establishment, equally well known a long table was not-ed covered with several hundred pounds of cooked scraps of beef and other meats. Some of these meat scraps were dry, leathery and unfit to be eaten; and in the heap were found pieces of pig and even some bits of rope strands and other rubbish. Inquiry evoked the frank

dmission from the man in charge that ground up and used in

ABATTOIR NO .--. The contents of this package have

been inspected according to the art of Congress of

CONGRESSMAN KILLS HIMSELF

Robert Adams, of Philadelphia, Fires Bullet Into His Brain.

Washington, June 2.-After forward ing to Speaker Cannon a letter, in which he clearly indicated that he intended to commit suicide because of financial reverses, Robert Adams, Jr., of Philadelphia, representative of the second congressional district of Pennsylvania, sent a bullet through his brain in his apartment at the Metropolitan Club, where he has resided for several years past when attending his congressional duties.

The motive for the suicide became generally known when the letter from Mr. Adams to Speaker Cannon was made public. The letter, received by the speaker just before the house convened, is as follows:

"Washington, May 31, 1906 .- Hon. J. G. Cannon. My Dear Mr. Speaker: The fact that my personal obligations exceed my resources is my only excuse for abandoning the responsible position I occupy in the house. I am willing to he buried at its expense, but I ask that no committee be appointed or memorial services held, as I have never been in sympathy with the latter custom. With assurances of my high regard, sincerely yours,

"ROBERT ADAMS."

The Other Way.

The teacher had been talking about a hen sitting on eggs. says English Country Life, and, with the incubator in mind, asked if eggs could be hatched in any other way.

"Yes, sir," said an experienced person of nine. "Put 'em under a duck.'

The Remedy.

"You're not in love, Robbie. You only think you are."

Well, how the dickens am I to find out my mistuke if I am mistaken?" "Oh, marry the woman by all means."

-Home Notes.

A Distinction.

Mistress-Have you had any experience with children? Bridget-Nope, but they have had some wid me.

-Subscribe for the WATCHMAN.

Making "potted ham." All of these canned products bear la-bels of which the following is a sample:

to service. Nothing shows more strikingly the gen- this was to be