

MYTHS ABOUT BUG BITES

Largely Wounds Rarely Inflicted by the Humble Insects.

POISONOUS VARIETIES ARE VERY FEW

Entomologist Howard Discovers on the Popular Notions and Scientific Facts Concerning Bees, Spiders and that sort of thing.

The subject of insect poisons is one which is generally over-estimated in the popular mind. Everywhere among civilized people, as well as among uncivilized races, there exist superstitions regarding perfectly harmless insects. For example, the common dragon flies, or devil's darning needles, are feared very generally by English-speaking races, and the children in this country think that these harmless insects will sew up their ears. The common tomato worm, or tobacco worm, a perfectly harmless insect, is considered to be fatally poisonous by many people.

Much of the common superstition about spider bites is totally unfounded, while the stories about scorpions and centipedes are grossly exaggerated. The effects of intense nervous fear, following a physical injury of an insignificant nature, are well understood by the medical profession. Hence it is not difficult to understand cases of severe nervous prostration and even death following the sting or a bite from a comparatively harmless insect. Nervous dread is contagious and psychologists will admit that the tarantism, or tarantella frenzy of South Europe, ascribed to the bite of the tarantula, which has been repeated at long intervals within the last few centuries, is largely a dramatic phenomenon. Entomologists know that there is nothing in the poison of the tarantula to produce the symptoms described, such as the prolonged dances ending in coma. The so-called kissing-bug epidemic of two years ago was probably, in a modernized and minimized form, influenced by one of these psychological cases.

Two Classes Are Poisonous.

The truly poisonous insects, that is, insects which possess poison glands and secrete poison with their bites or stings, belong in the main to two classes. Either they sting for protection, as with the bees, certain ants and certain wasps, or they inject the poison to insure the injury of their prey, as with the digger wasps, certain predaceous bugs, and all spiders. The mosquito belongs to a third class, and the purpose of the poison which it injects is not fully understood. It may render the blood of its victim more digestible and less liable to coagulation, or it may have some other, unexplained use.

Insect poisons as a rule were undoubtedly developed for use against other insects. Therefore, they are small in quantity and, generally speaking, are serious in their effects only upon other insects. The exact nature of the poison is almost never understood. In some instances it is a combination of an alkali and an acid, which becomes effective only when they are combined. In ants, wasps and bees it consists of formic acid and a whitish, fatty, bitter residue in the secretion of the glands. The stinging of a bee, for example, is an essential part of the poison. Cases are on record of the death of human beings as a result of the injection of poison with the stings of bees and wasps, as well as with the bites of spiders. Such cases, however, are rare. A number of cases are on record of death from a multitude of bee stings. I know of one case, well authenticated, of the death of a middle-aged woman from a single bee sting. The physical condition of the patient undoubtedly had much to do with the fatal result, which was probably due partly to nervous shock and possibly to the fact that the poison was injected directly into a large vein, and was thus carried immediately to the heart.

Terrible Effect of a Sting.

Another case of similar nature came under the observation of Dr. William Frew of England in 1896. The patient, a young woman of 23 years of age, was stung on the neck, just behind the angle of the jaw, by a wasp. The sting of which was extracted by a servant. A solution of arsenic was applied and as the patient felt sick she was assisted to bed. She complained immediately of a horrible feeling of choking and of pains in the abdomen. The neck swelled rapidly and the pains in the abdomen became agonizing. Two teaspoonfuls of brandy were administered, but she refused anything further could be done. The patient became insensible and breathed her last fifteen minutes after the sting. Dr. Frew saw the body about two hours after death and found the neck and lower part of the body much swollen. The tongue was swollen to such an extent that it protruded from the mouth. The young woman was of a nervous, excitable temperament and had shown symptoms of weak action of the heart. From both father and mother she inherited gouty tendencies and the mother was rheumatoid and susceptible to the action of certain medicines.

The Stings of bees and wasps have very different effects on different people, and without doubt persons who habitually handle bees become immune to their poisons. That this immunity is produced by inoculation cannot be doubted, as there must be an almost continuous reinoculation. A man may have kept bees for a series of years and have become, in a measure, immune to their stings. He may discontinue the industry for a year or so and upon returning he will find he is affected by bee stings at first; there may be a few and some portions of the body may be immune and others not. Mr. Herbert H. Smith, who is a professional collector of insects, catches bees and wasps in his net and removes them with his thumb and forefinger. In his case the forefinger is stung every time that he becomes thoroughly inoculated and stings upon his finger produce no effect, but if he is stung on the back of the neck, or in some other part of the body, the sensation is as painful as it is with another person.

Spiders Rarely Cause Death.

Asthetic cases of death from spider bite are rare, although cases reported in the newspapers are almost weekly occurrence. I have investigated more than fifty such reports in the United States in the past ten years. In many cases the reported facts were entirely erroneous; in the majority of cases no spider was seen to inflict the bite, and there were almost no cases in which the spider was seen almost immediately after the bite. Some cases were saved for examination. Some years ago a baby sleeping in a cradle in a Connecticut town was bitten upon the lip by a spider known as Latrodectus Mactans and died as a result. The mother, an elderly woman in South Carolina in the early '60s died, either as a result from the bite of a spider of the same species or as a result of the large doses of whiskey which were given to him as a remedy. The latter explanation is the more probable one. This Latrodectus is not one of our large spiders. It is glistering black in color and a little larger than a large pea. It is usually marked on the under side with a red spot. It is the most dangerous spider which occurs in the United States, but its fangs are so weak that it cannot penetrate the skin in parts of the body that are ordinarily exposed. If by chance, however, it bites a particularly sensitive, thin-skinned portion of the body which is espe-

Big Profits for Farmers

Business Methods in Farming, as Practiced by a Millionaire Farmer.

MADE HIS START ON A 100-ACRE FARM

There is Money in Agriculture for the Man Who sees His Brain—How to Get Good Farm Results.

No man is entitled to a serious hearing on the subject of farming unless he proves his faith by his works, says S. W. Allerton in the Saturday Evening Post. "Do your own farm yourself and do you make it pay?" are the questions to be put to every man who has any advice to offer about farming. If he can't answer yes to both these questions his talk is mere theory and not worth listening to. Therefore, we will raise our heads and go to college classrooms instead of to the field for grain on which to feed the world; but it is not, and there is no use in giving serious attention to any talk on this subject that is not backed up by sound results, of a broad, practical sort, which have been personally obtained by the man making the suggestions.

First, then, I shall give a reason for the faith that is in me, and shall state something of my experience as a farmer, before I ask any reader to accept my statements and give them any weight or practical consideration. My system of farms contains something more than 40,000 acres under careful cultivation and an equal amount in grass. These, it should be understood, are not ranches, but farms. The farmhouse is covered by insurance number about seventy. While these farms are, in one sense, managed at long range, they are "personally conducted," as the tourists say. The entire system centers right here in my Chicago office, and every crop is in a much under my eye, and when the young man or woman, at the east, were in a hurry to get away from the farms into the big cities, where they would have a fair chance to make their fortunes.

Whether there is a good, big future in farming—enough to satisfy any young man with a healthy ambition to get to the front and have a fortune—is well answered by the fact that quite recently three farmers in central Illinois laid, at their death, fortunes of more than \$3,000,000 each. This wealth was made in farming.

In the same general region I can find scores of farmers who are worth from \$100,000 to \$500,000. These are the straws which go to show that farming can be made to pay on a big as well as a small scale, and that it offers a satisfactory field of operation for the millionaire as well as the thrifty immigrant.

How to Get Good Workers.

There is no difficulty in getting good foremen and good hands so long as they are given the chance to do so. It is not something for themselves and to live in comfort. The foreman of my largest farm is worth \$16,000 and lives in a degree of comfort that some city men who make almost that amount every year can't provide for their families.

Telephone an Important Factor.

One of the most important things in running a string of farms is the long-distance telephone. It would be almost impossible to do farming on the syndicate plan without this means of quick communication. Suppose there is a sudden bulge in the market for corn, wheat, hogs, sheep or cattle. The telephone can instantly discuss shipments with the foreman of every farm. This ability to move produce into the market on quick notice and thus get the benefit of a high figure means thousands of dollars in additional profits each year to the man who has a large number of farms under his control.

Chicago is the center of the grain and live stock trade of this country, and the advantage of being situated right here where the world's prices are made is great. Of course we have a man who is at the stock yards all the time, keeping a close eye on the prices, and buying or selling as our needs and advantages dictate.

Another end served by this quick communication from one central metropolitan office is that of having a means of meeting crop exigencies due to sudden and radical change of weather. The man in Chicago, only a few miles or two distant from the Auditorium tower, is closer to the source of the weather supply than the man out on the farm. The latter knows only whether it is locally foul or fair for the moment, but here there is a chance to chat with Old Probabilities and get a forecast, a better guess as to future conditions of drought or rain, wind or calm. The difference of a day in putting in a crop sometimes determines the success or failure of the yield. So as to the time for harvesting.

Then this centralization of control in an office in a big market city gives a distinct advantage in securing quick shipping facilities. When it becomes necessary to get a large amount of produce into the market on short notice, in order to secure the benefit of temporary high prices, things can be accomplished by a large shipper that could not be done by the small farmer. He can go, without the loss of a moment's time, to the general freight agent or other railroad official, and negotiate directly and personally for special facilities out of reach of the man on the farm. All these things count when the balance is struck.

Again, the system I have outlined makes possible large economies in buying. It stands to reason that the man who buys binding twine for the use of his machines on fifty farms can secure a lower figure than one purchasing for a single farm. This applies to every kind of supply used in farm operations.

One of the Big Problems.

One of the biggest problems of farm management is, of course, the distribution of crops. Whenever the question comes up among farmers there is always a great deal of wise talk about "crop rotation." Sit it down to the bottom and it will be found, in most cases, that farmers understand this term to mean sowing a field for one year and what the next year—planting these crops indefinitely year after year. Here is where the chief mistake is made. They do not make provision for giving their ground a chance for rest and enrichment. They do not plan to return anything to the land. Even a field used for wheat, corn and oats should have a man's rest once every three or four years. Give each field a chance to serve as pasture land as frequently as this, and it will pay big returns in rich and heavy yields.

Managed on this plan, by a man who has any knack as a corn raiser, an average Illinois or Nebraska field should yield from

seventy-five to 100 bushels of corn to the acre.

About thirty years ago I began farming on a tract of 100 acres on the banks of Seneca lake, in New York. In three years I saved \$50,000 from the farm, and a good living besides. It was there that I demonstrated the principle of the rotation plan which I have since followed on a larger scale. From that time until the present I have been constantly buying farms and operating them and have yet to make the first unprofitable investment. This is why I have little patience with the man who, under average conditions, declares that there is "nothing in farming." Men who talk in this strain are those who are satisfied to get a yield of thirty-five bushels of corn or oats to the acre, when they should know that their management is at fault if they fail to produce an average of less than seventy bushels of either to the acre.

Proper Allotment of a Farm.

Here is my allotment for a farm of 160 acres: Ten acres for buildings, garden, patch and a field of mangel-wurzel beets; sixty acres for pasture, sixty acres for corn, thirty acres for oats. In the second year these crops should be shirry, pasture and grass lands being turned over for cereals. The beets should be fed to sheep and hogs and as much will be realized from the sale of wool, lambs and hogs, under this system, as would otherwise be secured from the sale of the crop.

The showing made by an intelligent following of this plan should be fully as good as this:

From sale of wool.....\$100

From sale of lambs.....200

From sale of hogs.....300

From sale of corn.....500

From sale of oats.....200

\$2,500

This allows for feeding 1,500 bushels of corn out of a crop of 4,000 bushels, the corn being figured at 30 cents a bushel, and the yield at seventy-five bushels an acre. The number of lambs in this estimate is 100 and hogs fifty. Placing the farmer's outlay for expenses at \$700, this leaves him \$1,800 clear. I believe this to be a very conservative estimate of what any good farm may be made to pay, for I have generally exceeded this figure in the net results of my farming.

On the 2,500-acre farm, to which I have added a crop of 4,000 bushels of corn, 1,800 acres in corn, 600 acres in rye or oats and the remainder in pasture. We keep 350 cattle and sell from \$5,000 to \$10,000 worth of hogs.

Each farm has its foreman, whose duty it is to see that the central office is always intelligently informed of all local conditions and affairs and that orders are promptly and efficiently carried out. All the expenses are paid by draft through the local bank. This transfers the detail book-keeping to the central office and relieves the head farmer of clerical burdens. His only care in this particular is to see that he has a proper voucher for every item of expense and that this voucher is forwarded in the regular routine of business.

Table and Kitchen

Practical Suggestions About Food and the Preparations of It.

Daily Menu.

THURSDAY. BREAKFAST.

Cereal. Cream. Plain Omelet. Creamed Fried Beef. Mashed Potatoes. Coffee.

LUNCH. Crab Salad. Potato Croquettes. Cherry Pie. Cereal Coffee.

DINNER. Clear Soup. Roast Chicken. Stewed Okras and Rice. Stuffed Tomato Salad. Fruit Tapioca. Coffee.

FRIDAY. BREAKFAST.

Cereal. Cream. Broiled Smoked Fish. Creamed Potatoes. Drop Biscuit. Coffee.

LUNCH. Asparagus and Eggs. Strawberry Pancakes. Cocoa.

DINNER. Tomato Soup. Planked Shad. Cucumbers. Mashed Potatoes. Spicnash. Lettuce Salad. Lemon Sauce. Cottage Pudding. Coffee.

SATURDAY. BREAKFAST.

Cereal. Cream. Codfish in Cream. Plain Baked Potatoes. Corn Bread. Coffee.

DINNER. Club Sandwiches. Boiled Rice. Fruit Compote. Chocolate.

DINNER. Broiled Steak. Mashed Potatoes. Buttered New Beets. New Turnips.

Junket with Berries and Cream. Coffee.

SUNDAY. BREAKFAST.

Fruite Toast. Whipped Cream. Panned Tomatoes. Cream Sauce. Milk Biscuits. Coffee.

DINNER. Cream of Cauliflower Soup. Breast of Lamb. Roiled and Roasted. Rice. Mashed Potatoes. Tomato Mayonnaise.

Rhubarb Pie. Cream. Coffee.

SUPPER. Jellyed Chicken. Cucumbers. Fruit. Little Tea Cakes. Cocoa.

MEATS FOR THE SEASON.

Lamb, Veal and Spring Chicken and

Fortunately or unfortunately for us, we are allowed unlimited indulgence in the selection of our foods, and may humor our fickle fancy to the fullest extent, until a final day of reckoning may overtake us for reckless indulgence. There are some whose tastes do not vary materially and whose appetites do not fatter and grow weary of certain kinds of foods. To them a restricted diet is no hardship, and they are satisfied if beef and potatoes constitute the principal features of their sustenance the year round, so long as there is plenty of these foods.

The same element of "divine discontent" that rules the actions of the typical American seems to govern the appetite as well, and there are few who do not desire that the "old order change" in the springtime at least.

When nature has not so far yielded to our humor as to produce a new meat, unless we make an exception of Belgian hares, there are certain kinds of meats which custom has adopted as best suited to the spring and early summer. These are lamb, veal and spring chicken. While we may very reasonably question the wholesomeness of very young lamb and veal, the fact remains that both are eaten in

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considerable quantities. No food in the first and undeveloped stages is fit to be eaten, least of all animal. Veal should be, of all meat of young animals, well grown and well fed on milk before it is used.

The meat should be of a decidedly bright and clear pinkish color. If too undeveloped it is decidedly indigestible and often causes great distress if eaten by children and debilitated persons.

Added to this danger, we seldom find a cook who realizes that all young meats require very thorough cooking, especially veal. Well grown lamb may have a faint tinge of pink in the center of the roast, but only when developed into full grown mutton should it have that stamp of skillfully cooked meat, the "bluish" that faintly appears on the carving of each juicy slice.

Underdone Veal.

On the other hand, must show not the faintest sign of color and should slice very like the white, well roasted meat of turkey, rather dry and crumbly. This insures that the meat is suitable for digestion and that the cooking has been properly done. As we have so often stated, it is not the use of any substance provided for food of man, but the abuse of these substances that makes them harmful. While some foods are known to disagree with a large majority of people and investigation proves that it were better to eliminate them from our dietary, if facts gathered by authorities will not be generally accepted and many prefer to try Mark Twain's mushroom room test in order to satisfy themselves of the truth of the theories as regards themselves, the only alternative is to work on the theory that what is one man's poison is another man's meat, and that toadstools may possibly agree with exceptional individuals if properly cooked.

Therefore, if you will eat veal, select the meat of well-grown calf and cook it thoroughly.

We must acknowledge that veal is to be preferred as a warm weather meat to the flesh of the mature animal. It is more delicate in flavor, odor and more inviting in appearance and may be prepared in many ways if one finds the meat not unsuited for their digestion.

Veal and lamb are far from being cheap meats, as they contain a very limited amount of nutrition.

Selecting Veal.

Good veal is slightly reddish or pink and the fat is clear and white; veal that is too young or not in good condition has very little fat. As the meat in various parts of the same animal differs in composition and digestibility as well as flavor, it is well to understand which parts are best for roasting and which for cooking by other methods.

The leg, which generally includes part of the flank, is used for cutlets and roasts. The loin for roasts and chops.

The flank separated from the leg is nice made into a roll and baked or stewed. The ribs under the shoulder may be roasted, but are generally used for chops and steaks.

The breast is best in stews, pot-pie and for baking. The shoulder is used for roasting or baked dishes. The neck, which is really the most nutritious part of the animal, may be used for broths and stews. The knuckle may be used in a stew, but usually goes into the stock pot when clear white stock is desired, while the feet are used for jelly.

The head is utilized for soup, scallop and head cheese.

The hind quarter of veal is considered the choicest cut.

The spring lamb proper, which is from six weeks to three months old, is simply divided into fore and hind quarters by a middle cut, which leaves several ribs attached to the hind quarter. This brings the highest price, as it gives the greatest amount of meat, but the fore quarter or shoulder is superior in flavor. Lamb is not called mutton until it is a year old, and is sold as lamb from spring until late winter.

As the lamb grows older chops are cut from both fore and hind quarter; the former are called rib chops and the latter loin chops or cutlets, as they are taken from the leg.

Small sheep are frequently dressed and served as lamb, but the difference can readily be detected by the darker color of the meat, much smaller quantity of fat and white color and hardness of the bones, those of young lamb being reddish and rather transparent. The flesh of prime lamb has a delicate rosy tint and there is an abundance of firm, white back and kidney fat. In the second quality of meat the flesh is darker and less firm, the grain coarser and fat less abundant and not so white.

When the fat is scarce and of yellowish tint and the lean meat soft and flabby, it is poor.

Do not buy spring lamb if you wish to study economy closely, as it does not pay to get a second quality and observing the rule, "the more fat the better the meat," which holds true of mutton as well as veal, you are paying for considerable



was a good price for the property. It was not worth a cent more.

"Oh, no," said Richardson, "but we'll sell it to you for \$5,000—not a cent less."

Warner declined to pay more than his original offer and said he'd manage to get along without a Lexington avenue entrance.

Richardson brooded over the matter awhile and then made plans for "getting the house."

He would build a house of some sort on that land even if it were uninhabitable, just so he could keep the light from the windows. He built the house and gratified his spite. Then he went to live in the house with his family. There he afterward died.

The house is the queerest dwelling imaginable. It looks like a bicycle case set on end. It extends the full 100 feet on the avenue and is roughly over sixty inches wide. It contains narrow little casement-like rooms, with furniture built especially for the pigmy apartments. The stairways are as cramped as one can possibly imagine. It is impossible for two persons to pass in the halls. To accomplish such a passing one of the two must step into one of the rooms on the side. The table in the dining room is eighteen inches wide and the rest of the furniture is built in proportion.

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waste material. Mutton fat should not be thrown away, but is not available for cooking purposes. It is excellent, however, for many toilet purposes.

Roasting Veal—Remember that no meat requires more careful and thorough cooking than veal. Roast beef and mutton should be served with a little condiment as possible, but veal requires considerable seasoning to make it palatable. To cook veal sufficiently to render it perfectly digestible requires a half hour to an hour. Care must be taken that it does not burn before it is done and it should be basted often and be a bright, rich brown and well glazed when it comes from the oven. A moderate oven is required.

Roasted Shoulder of Veal Stuffed—Have your butcher remove the bone from shoulder; cut off the knuckle part, which may be used for stock with the bones from the shoulder. Fill the cavity from which the blade bone was taken with plain bread