

OCCUPATIONS. DEATH RATE.

Death Rate Influenced Greatly by Parents Men Follow.

OBSERVATIONS OF AN INSURANCE ACTUARY

Mortality Among Non-Workers Great- est of All-Ratio of Risk in the Various Trades and Professions.

It has long been recognized by life insurance companies that there are certain occupations which are almost absolutely certain to bring life to a premature end.

A well known New York actuary says in the New York Times a few days ago that the latest compilations which have been made show that the cutlery manufacturing trade is one of the most dangerous of all occupations.

In every factory where cutlery is made the air is laden with invisible metal dust caused by the grinding of steel, and this being carried into the lungs, produces asthma, and eventually consumption.

The grinders bending over their work inhale such enormous quantities of the dust that they rarely live above the age of 40, while a needle maker who begins to work at his trade at 12 may find that he is unusually fortunate if he is alive at 37.

All metal trades, in fact, says this actuary, are very hazardous. Phthisis, or tubercular affections, and respiratory diseases are the principal penalties of these pursuits.

Records show that filemakers who are dying more rapidly year by year. Files are now being manufactured in much greater abundance than formerly, and the mixture of metals from which they are made is more injurious to the human system when inhaled than was formerly the case.

Experience of recent years shows that the mortality among those connected with the supply of liquors is enormous. Brew- ers, for example, die about 50 per cent faster than the average man who works at a regular calling.

Brewers, contrary to the general impression, die extensively from alcoholism, while gout is an enemy which makes itself sorely felt in this occupation. Brewers are also more than ordinarily subject to diabetes.

One of the most terrible diseases is that which attacks wool sorters and all who handle unspun skins, for not only do they breathe the poisonous fumes which arise from the skins before they have been preserved and which inevitably cause consumption or diphtheria, but they are also subject to anthrax.

Among butchers the mortality is usually very high. Strange to relate, the butch- ers seem to be one which leads him particu- larly to alcoholism. The latest statistics, too, show that there were twice as many deaths among butchers from alcohol- ism as was the case in the reports of a decade ago.

Bakers, too, are more than normally sub- ject to premature death. In the first place, there is great danger from their work in the case of their taking a light into a room in which flour dust is floating. In case this is done, there follows an explosion which is likely to be very dangerous.

The occupation of the miner is danger- ous from its liability to accident and from his inevitable susceptibility to certain dread diseases. No other class of men suf- fer so heavily from consumption, and the life underground is apt to produce blindness and ague.

The Toothsome Sardine

How and Where the Little Fish Are Caught and Packed.

The government has published an interesting report on the French sardine in- dustry, prepared by Hugh M. Smith for the Fish and Fisheries Commission, which is summarized by the New York Tribune.

The writer thinks that the subject is of par- ticular interest to Americans because of the large consumption of sardines in this country. Importation of French sar- dines into the United States is worth about \$1,000,000 a year.

The fish is caught in the Bay of Biscay, the factories are generally large stone structures and vary in capacity, some being able to utilize upward of a quarter of a million fish daily.

In speaking of the canning industry, Mr. Smith says: "When the fish are taken to the factory they are spread on large tables and sprinkled with a little salt. The women who remove the heads and viscera either stand or sit and perform their work with great rapidity."

Most of the work in connection with the canning of sardines is done by women and girls, a few men being employed for special duties for which women are not adapted.

Among women and girls in the Brittany factories uniform wages prevail. The rate in 1900 was 1 1/2 francs for each 1,000 fish, the aggregate being divided equally among employees.

A good week's income for cutters and packers is 20 francs. The soldiers, who seal on the tops of the cans, receive 1.50 francs for 100 cans. In winter many men devote their time to making, and are paid 3 francs a hundred cans.

Other employees about the fac- tories are paid by the month and receive an average of 70 francs. A good soldier can seal from 1,100 to 1,300 cans daily and some men do considerably more.

In his observations comparing the French and the American sardines, the writer says: "Observation has shown that French sar- dines, when of the best quality, have a flavor and richness which make them prefer- able to any sardine prepared on the At- lantic coast of the United States from the young of the sea herring."

French sardines, even when canned in poor quality, are worth \$15 an or- dinary document with his full name, "Abraham Lincoln." Letters he as invariably signed, "A. Lincoln."

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"A good many of the stories are fakes, I suppose," he continued, "but some are true, and there are lots that have never found their way into print. The present agent wasn't as nu- merous in the east, and so was Jack merous or as clever in the old days as he is now."

"I remember an instance in which John Brougham carried off a most difficult situa- tion by a clever bit of improvisation, and saved the old Winter Garden from the dis- grace of a riot. The first night on which he played his burlesque 'Columbus' there, and the house was filled with his friends."

"Among the most enthusiastic of these friends was a great crowd of Fenians, headed by Mahoney, the man who had just then been elected president of the Irish re- public at the old Fenian headquarters to Seventeenth street. There was a jollifica- tion in honor of his election, and as he was a personal friend of Brougham's, it was natural that he and his followers should buy up nearly all the orchestra seats in the house for the opening night of the study, but if any other one in the company is now alive I don't remember who it is. I played the part of a big Indian who first appeared on the stage as a messenger bringing dispatches from Washington."

and on this point the report gives this information: "The sardine manufacturers employ two kinds of oil in their canning operations—olive oil and arachide or peanut oil, and small quantities of sesame oil have at times been used. While it is reported that the manufacturers knowingly handle only the oils named, it is understood that cottonseed oil, being tasteless and cheap, is used by the French all the time for adulterating both olive and peanut oil."

Peanut oil is used to meet the American demand for low-priced sardines. Most of the French sardines exported to America are packed in this oil, which is practically tasteless. A small quantity of spice is used in order to impart flavor. The usual ingredients for each can are one or two cloves, a broken laurel leaf and a small piece of thyme; these are put in the can before the fish, so that they will be on top when the can is opened.

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