

CURRENT TOPICS.

HEALTH

LYMPHATISM.

A prominent statesman was quoted the other day as saying that "woman suffrage is coming," that the increasing interest and activity of women in civic, educational, charitable and social work cannot fail to strengthen the case for such suffrage, and that only the passive and indifferent attitude of the majority of the fair sex bars the way to the abolition of the political disabilities of woman in advanced and democratic countries.

Until this undoubted indifference is overcome women must be satisfied with such partial and limited victories as are occasionally won by and for them. Some weeks ago the British house of commons adopted an unequivocal equal suffrage resolution by a large majority, though the sympathetic cabinet explained that in the absence of a mandate from the electorate it did not feel itself free to offer a woman suffrage measure to parliament. And now it is announced from Copenhagen that the Danish parliament has passed a government bill giving women taxpayers of 25 years or over, and wives of taxpayers, the right to vote at all communal elections on the same basis as the male taxpayers. It is not unlikely that the complete political enfranchisement of women in Finland was not without influence in accelerating woman's progress in Denmark, and even in England.

The general franchise in Denmark is conferred on every male citizen who has reached his thirtieth year, who is not in receipt of public charity, and who has a household of his own. Elementary education is free and compulsory in the country, and widely diffused. To the University of Copenhagen women are admitted on equal terms with men. The grant of communal suffrage to the women of Denmark under the restrictions specified will in its turn influence legislation elsewhere. It is certain, as even moderate statesmen acknowledge, that equal suffrage without sex distinctions is "coming," especially in municipal life, where problems of "enlarged housekeeping—sanitation, hygiene, education, etc.—peculiarly appeal to women and in the solution of which their experience, judgment and profound interest are of admitted value.

Press the button and be your own milkmaid. Thus they do in merry England. The customer secures his milk from the retail dairy without its being ladled from the supply pan, thus sending the milk direct from the cow to the consumer without intermediate handling. A novel automatic supply machine is used which can be fixed in any convenient position. On the outside of the machine there merely is a curved spout, under which the jug or pitcher is placed, a lever handle, which is pulled over at right angles, and a slot for the insertion of the coin, which in this particular instance is 2 cents, and which insures the delivery of half a pint of the liquid. The machine itself comprises a circular tank holding twenty quarts. The milk falls from this into a receptacle, the discharge orifice of which is closed by a valve controlled by the handle lever outside. The handle is moved by the mechanism set in motion by the coin. The reservoir is completely inclosed, so there is no risk from contamination by the air or other causes, and it can be quickly and easily cleaned for sterilization. In order to distribute the cream evenly, an automatic stirrer is provided; otherwise the cream would collect on the top of the liquid, leaving the lower part unduly thin. The stirrer is so designed as to prevent the risk of converting the milk into butter. A refrigerator is attached in summer. The reservoir holds enough to fill eighty cans' worth. The apparatus is becoming popular among the poor, who buy in small quantities.

THE POWER OF TAMMANY

THE GREATEST CHARITY FUND IN THE WORLD.

How a Famous Society Does Its Work—Reasons for Its Hold on New YORK.

Whatever may be its political sins—and they are many—there can be no doubt that Tammany Hall, New York, has a record for private benevolence of which any society might be proud. Its charity pay-list in New York State amounts to over \$5,000,000 a year, says a writer in London Answers. Englishmen have often wondered what was the secret strength of this huge organization, which enables it to defy successfully every movement for reform in New York City. This article will show how, in the ordinary nature of things, Tammany Hall is constantly gathering strength so as to keep its position impregnable. The whole of Manhattan Island, on which New York City stands, Brooklyn, the Bronx, and other boroughs of Greater New York, have been marked out into small districts. Tammany appoints a leader to each, and this leader is the father and adviser of every poor man and woman in his immediate neighborhood. He provides them with some connection with the Democratic party. Here is one day's work of a district leader. He enters his office at 9 a.m. A host of written complaints awaits him. The landlord of one tenement threatens to evict some poor people for non-payment of rent. One is the widow of a man who voted the Democratic or Tammany ticket all his life. The others are elderly men whose strength is not equal to hard work. The leader lifts the telephone.

RINGS UP THE LANDLORD.

and asks him to wait one month for his rent, which will be guaranteed by Tammany. The landlord prudently accepts. He knows the money is sure now, and he dare not quarrel with the all-powerful organization in any case. The leader has barely dispatched this business when the telephone rings furiously. It is from a police-station in the vicinity. A man has been arrested for being drunk and disorderly, and he has given the district leader's name as bail. The latter makes inquiry, and, after having identified the man, says, "He's all right. If you haven't got him on the blotter (charge-sheet) you might let him go when he sobers up, or, better still, bring him round here. If he's on, let him down lightly, and I'll come along some time about twelve to pay his fine. But don't let him go until I've seen him."

MUTUAL.

Landlady—You make an awful noise with that fute. Bander—Well, I'm sorry to hear it. Landlady—So's everybody else.

ON THE FARM

DISCUSSION ON SEPARATORS.

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Mr. Stonehouse.—Results we have obtained in our experiments at the Kingston Dairy School warrant the statement that the percentage of fat in the cream from hand separators can be made to vary from 15 to 25 per cent. by varying the speed of the machine, and without changing the cream screw at all.

Q.—What effect would the tightening of the cream screw have?

A.—That means thickening the cream. Q.—Do you not lose fat in the skim milk by making a rich cream?

A.—Not if the speed of the machine is high enough. If you are running your machine at too low a speed, you are losing fat, no matter whether you are taking a rich cream or a poor cream. The richness of the cream has but little to do with the loss of fat in the skim milk. The principal factor in the loss of fat in the skim milk is the speed of the machine. Remember this, however, that I am not advocating a higher speed than is indicated on the handle of the machine, but don't get below it. What I want to impress, more particularly, is that, by changing the speed of the machine you alter the richness of the cream skimmed.

Q.—Will we get as good results in separating milk that has been warmed up as by separating directly from the cow?

A.—Yes, I think we would, if heated high enough; old milk requires a higher temperature than fresher milk.

Mr. Glendinning.—What is the best way to heat up milk after it has become cold?

A.—The best way is to put it in hot water, but the most convenient way is to set it on the stove.

Mr. Glendinning.—We have found it satisfactory to take a creamer can and fill it with boiling water, and set it in the reservoir of the separator.

Q.—You spoke of rich cream arriving at your creamery in better condition than poor cream. What is your theory on that?

A.—On account of there being less milk in the cream.

We know that when we take a rich cream from a separator it has but little milk in it, and it will always keep in good condition longer than a poor cream, because it is the skim or serum which goes off in flavor, and not the fat.

Mr. Warden asked a question about not being able to get butter from cream sometimes on the farm. What is the reason?

A.—There are several causes. As a general thing, the whole trouble is a thin or poor cream, and too low a temperature for that particular cream. There are a good many people yet who think there is a certain churning temperature, regardless of any other condition of the cream. The churning temperature of cream may vary from 48 degrees, up to 70 or 75, and if one has not the proper temperature for this specific cream, he will have trouble. I have never yet seen the cream that would not churn if the temperature was high enough at the start. Trouble may come from one or two cows in the herd which have been milking a long time, and their cream is very difficult to churn. Keeping their cream out, sometimes solves the difficulty.

Mr. Warden.—A neighbor had trouble in churning, and he stopped milking two cows, and there was no further trouble. These cows had been milking eight or ten months.

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Q.—Will not such feed make the fat harder, and consequently more difficult to churn?

A.—I cannot speak definitely on that point; the two principal fats in milk become hard, especially with cows that have been milking a good while, and they will have but little trouble in churning, unless at a high temperature. These two fats have a melting point at 140 degrees, but if we feed a richer and more succulent ration we get a larger proportion of a soft or oily fat in the milk which has a melting point at 40 degrees; and if we have a goodly proportion of this soft fat, which we get from rich succulent food, or from fresh cows, we will have but little trouble in churning, the fats there readily adhere together.

Mr. Elwood.—What effect has acid on the cream?

A.—With a thin cream, we need to have a certain amount of acid to make it churn readily, but it is not necessary with a rich cream. Our principal object in souring cream is to have a little more distinct flavor in the butter.

Q.—Do you think the keeping quality of butter is as good from sweet cream as from sour cream?

A.—I do not think there is much difference, if the quality of the cream is equal.

Mr. Derbyshire.—Does butter want to be kept? Why don't you sell it and have it eaten while it is fresh?

THE TERRIBLE TORPEDO

ABOUT THE UNCANNY MISSILE IN PEACE AND WAR.

It Is the Most Deadly Weapon That the Mind of Man Has Ever Conceived.

Unseen and unheard, the torpedo is a thing of the night. The gun announces its presence with thunder and flame, but the torpedo steals silently from the side of an unseen craft, and only those who released its deadly energy know that the missile is on its way.

Look at it lying upon the deck, the burnished body glittering in the sun. It is hard to believe that an object only sixteen feet long and weighing twelve hundred pounds contains sufficient explosive force to sink a battleship of many thousand tons displacement, and cause the loss of five million dollars. And yet there is a suggestion of tremendous force about the cigar-shaped body that looks so threateningly solid and strong. Indeed, the torpedo at once attracts and repels the observer, having such the same effect as a beautiful snake.

IT WORKS ITSELF.

Deadly as are its powers, a child could prepare the weapon for its murderous task. Nowadays simply is synonymous with implements of war, and man's ingenuity has made it as easy to kill our fellow-men as to shell the proverbial peas. So everything about the torpedo works automatically. Unlike other devices of machinery, it is not even necessary to press the button. The torpedo presses the button for itself. From the moment it enters the sea it is freed from human interference. It sets itself in motion, regulates its own depth below the surface, and even steers itself with a certainty that is almost uncanny.

You can see the steering, as you stand upon the deck, by watching the double line of bubbles which marks its course, bending first this way and then that, but soon steadying into an unswerving line straight to the distant target. There is something diabolical in the dogged determination with which this mass of metal refuses to be diverted from its goal. The little rudders in the tail are always working, keeping the head pointing on its path. One might well imagine that a diminutive man were secreted within those shining walls, so accurately is the missile steered.

Strange as it may seem, this devilish ingenuity—for it is nothing else—owes its being to a child's toy. Think of the incongruity! The most deadly weapon the mind of man has ever conceived owes its practical existence to a magic top, primarily designed to amuse children. But such is the case, for here again we find the wonderful gyroscope using its well-nigh human intelligence for a sinister purpose.

PRACTICE MAKES PERFECT.

This terrible ingenuity, however, has one great advantage, and that in a peaceful direction. Practice can be carried out effectively, and without danger. For this purpose the "war-head," containing the charge, is replaced by a dummy filled with wood to bring it up to the exact weight. Three buoys are usually scored a mile or so away as a target, and the torpedo seems to spring from the vessel like a living thing, eager to reach the centre buoy. Two rows of bubbles streak from the ship in an ever-lengthening line; the centre buoy heaves slightly as they pass, and several hundred yards further on the bubbles suddenly cease as a star heaves up. Then, for a moment from the sea, there comes the gleam of the shining body heaves gently up and down, consciously waiting, as it seems, for the boat to tow it back to the ship. More than this. Lest it should be over-looked in a heavy sea, the torpedo breathes a spiral of smoke and flame into the air to show the seeker its whereabouts.

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A doctor was called in haste to an old lady who was suddenly taken very ill. When he arrived he asked her several questions as to how she felt before he ordered her medicine of any kind. Among other things, he asked her how she felt

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when seized with her complaint. "I had a terrible shivering," said the lady. "Did your teeth all chatter when the chill came on you?" "I do not know, I'm sure, doctor," she replied; "they were lying on the table at the time, and I didn't notice!"

A FREE LANCE OF THE SEA.

Sketch of the Destroyer of the Spanish Armada.

In the month of December, 1577, Master Francis Drake, who was destined to be the destroyer of the Spanish Armada in years to come, set sail from Plymouth harbor in command of the Pelican, the Elizabeth, and three smaller vessels. As in every expedition in which he had a free hand, says Capt. Jack Brand, in his recent book, "The Free Lances," Drake's squadron was the very best in every particular that could be sent out of England. His ships were new, well found, and the very latest specimens of the naval architecture of the time.

This salt-water soldier of fortune assumed great state in his private arrangements. His table furniture was of solid silver. To be sure, he had plenty of silver, and like the conquerors of Peru, might have shod his horses with the precious metal had he so desired. Even part of the furnishings of the cook's galley were of plate. Some idea of the state he kept may be gathered from the following letter from a Spanish officer whom they captured during the voyage.

"The general of the Englishmen is a cousin of Juan Aquines"—which Mr. Brand interprets as John Hawkins. "He is the same who five years ago took Nombre de Dios. He must be a man of about thirty-five years, short, with a ruddy beard, one of the greatest mariners there is on the sea, alike from his skill and his power of command."

"His ship is a galloon of about four hundred tons (three hundred tons over-estimated—J. B.), a very fast sailer, and there are aboard her a hundred men, all skilled hands and of a warlike age, and all so well trained that they might be old soldiers of the Italian tertias. Every one is specially careful to keep his harquebuss clean."

"He treats them with affection and they him with respect. He carries with him nine or ten gentlemen, endels of high families in England. These are members of his council, and he calls them together upon all occasions, however simple, and although he takes counsel from no one, he is pleased to hear their opinions before issuing his orders."

"He is served with much plate with gilt borders and tops and engraved with his arms, and has all possible kinds of delicacies and sweets, many of which he says the queen gave him."

"None of the gentlemen sit or cover in his presence, without first being ordered once and even several times. The galloon carries about thirty pieces of heavy ordnance and a large quantity of fire works (hand-grenades—J. B.), and a great deal of ammunition and other necessaries. They dine and sup to the music of violins; and he carries all the appliances of carpenters and maulers, so as to careen his ship when there is occasion. His ship is not only of the latest type, but sheathed. He keeps very strict discipline and punishes the slightest fault."

"He has painters, too, who sketch all the coast in its proper colors. This troubled me to see most of all, because it was so true to nature, that whose-ever follows him can by no means lose his way." The total number of souls in the little armada was something under one hundred and seventy.

HAD BEEN BUSY.