TS AND REPTILES INFEST THE LONE STAR STATE.

is Family Killed by a Centipede that le a Coffee Pot-Fight Between a

gent a number on years in Texas, thile there learned much of inter-regard to the poisonous reptiles packs of that state," said on old an to a New York Sun reporter

entipede," continued is common to that state, is the most dangerous insect to be the most camerous insect to din any country. While other can mable insects of its class are ding to their own affars it While other obging around your house trying to
You are just as liable to find it n You are just as made to find it our led on retiring as anywhere It is a small brown insect from h and a half to three inches long embles what is called in this a thousand-legged worm. It is all with about twenty legs on side, every one of which is sur-ed with a poisonous fluid. It is hat it will crawl all over a human and crawl off without doing any not disturbed, but the instan if not distributed, but the instant is the least agitation of the sur-t will bury its feet in the flesh th will be the result. But there man living that could lie still ta man living that could lie still let this venomous insect explore, atomy. The sting of the centisery deadly. The Instant the to the feet enter the body the sidled clear to the bone and perfectly black. The poison constitution is the mathematically below and perfectly black. in the centipede's hody can be than through the insect's feet. hunters were crossing the river bottom when their atten-as attracted by the wailing of a They_followed the sound and ime upon a little emigrant's The only living creature to be was an infant scarcely two Lying about on th were the father, mother, and hidren, all dead. The hunters amund for the cause of death. vidence of violence could be Presently they looked into the of and found the remains of a The insect had crawled coffee pot during the night been boiled with the coffee

orning. Happily this insect is

scarce in Texas, and it is only

nervals that any one is stung

the good fortune once to see ing combat between a large and an immense blacksnake. Tis a perfectly harmless repgods the human race, but he have declared war on all his He puts in a large portion of trying to kill all the other which may justly be regarded mendable virtue. The black-a deadly foe, and, game and as the rattler is, the latter and any business with him if making one day, when I ran strattler out in a little clear-has already coiled ready to as already coiled ready to swaying his head to and fro Sed that discordant hissand that makes your flesh creep. nd quickly brought my gun ion to shoot its head off. But tenien was suddenly attracted black object, gliding from the opposite side of the l instantly took in the sitke glided around the rattler, a safe distance, while the spending his strength strik-empty air. They kept this rapiy air. They kept this strails that an hour, when I perstatter was growing weak. stake saw it, too, and began I todraw in the line of his cirof the rattler. Fainter and by the strokes of the latter, ick as a flash of lightning, hake darted upon its enemy, long sinuous body around head. Then the struggle belest, and over and over they ground, the rattle ing to get into a position to while when the con-(a lizen L'and the rattler lay limp For some time the black the rattler to make sure of and, then giving it a parting piled itself and gracefully

ybody has heard of the s a very unobrusive inig close to its nest, and is conceal itself when a man.
The invaniula is nothing a great his attless where great big spider, whose I have seen have been bitten by one medles were applied and the poison neutralized bewith the blood. It is ed, however, that the fatal unless antidotes reasonable time, and even the victim to sick that he B Kniht to Gie

the such impossible and mound is a

Tenas. Such by inch the industrious little ant burrows into the earth, bring-ing out the sail ing out the soil, grain by grain, and deing out the soil, grain by grain, and de-positing it on the outside, until a mound is erected, frequently extending three or four feet above the surround-ing surface. On the summit is the en-

THE USE OF OLD HATS-

One of the Most Important Parts of Man's

very direction and extend nobody knows where. Around the entrance, hurrying to and fro, can be seen at any time countless numbers of these little busybodies, scurrying here and there, as if important measures depended on their haste. A favorite place for the ants to make their beds is the yard, just where they are the greatest nul-Just where they are the greatest nulsance. No vegetation will grow near their beds, as they are pretty active foragers, and get about every green plant or shrub within a reasonable distance. The sting of the red ant is very severe. Their beds being close to residences, small children frequently of that them. In less than a minute. get into them. In less than a minute a hundred ants will cover a child's body, and the combined effect of so many stings frequently throws the lit-tle victim into a spasm that sometimes causes death

"A funny little reptile out there is

"A funny little reptile out there is the stinging lizard. Its sting is right on the end of its tail, but it doesn't make any difference where you touch it, the sting will be right there. It bends its body right in the middle, so that its tail lies right along its back, with the end extending just beyond its head. This is the position it is always seen in when found in a rotten stump and under the decayed bark of logs. Their stings not dangerous, but it is very irritating and will give intense pain for a time.—Cincinnati Enquirer.

EVAPORATED FRUIT.

A Great Industry That Has Grown Up Around Rochester.

In 1871 Elam Hatch, a farmer living in the town of Webster, by accident discovered that sliced apples could be discovered that succe appear count of made a clear, pure white by the use of fumes of brimstone. The old way of drying apples was to slice them; and carefully distribute them, on trays, which were then hoisted to the roofs of outbuildings and sheds of farmhouse or clevated from the ground on posts, being left exposed to the rays of the sun, which, if the day was pleasant. would half dry them. The result of this method of drying the apples was not entirely satisfactory, however. The apples were always of a peculiar reddish tint, and lost considerable nourishment in the process of sun drying. Mr. Hatch is said to have been the

first one to have put into use the plan of preparing apples by the use of the fumes of brimstone, which dried them and left them of a particularly white color. When these dried apples first came into the local market they com-manded a price far above that of the sun-dried variety, and were at once in annd. Other growers at once took with the idea, and David Wing, of demand. Brighton, began to deal in the product extensively. Men set about at-tempting to find the easiest and least expensive way of preparing these apples for the market, and the result was the building of many fruit evaporating towers. It was found that by shoving in a sieve laden with the sliced fruit and allowing the fumes to through it, then hoisting that sieve and shoving in another, then hoisting the two and shoving in a third, and so on until the sieve first put in had reached the top of the tower, the heat could be best applied and the process be best simplified. Patents were immediately applied for, but so many technical im provements were made that no one de vice ever came into any very extensive use. Through all these years the original plan of the drying tower has remained the temporary feature of the drying process of what has now grown to be an extensive industry

The idea of bleaching by the use of brimstone is not a new one, instances being recorded of its having been used in the process of preparing barley and malt 2,000 years back, and it was in rather extensive use in Germany seventy-five years before it was put to any great use here. In 1847 a noted chemist of that country read a paper in which he practically foreshadowed the results which have since been

The fact of the matter is that the The fact of the matter is that the industry has grown to such proportions in the United States, and more especially in the immediate vicinity of Rochester, that the product is shipped to all parts of the world. Large shipments are annually made to France, Germany and Russia. Germany and Russia.

A man who has travelled much abroad and who has just returned to the city told a reporter of the Post-Express that when he was in France met a foreigner interested in the fruit-drying industry. The foreigner arned that the tra New York state and he as once inquired if he knew where Rochester was located. The American smilingly said that he did. "Well," said the Frenchman, "all the people over here know a great deal about Rochester. It must be a great place. Do the people that the city

industries he expre actually believed that nothing done by the inhabitants here except the preparation of dried fruit, so well known is the Rochester product. Rochester (N. Y.) Post-Express.

terly the United States imp the major part of the luts used within its harders borders from Europe, especially in England, Germany and France, the latter and Vienna furnishing the best quality of silk hate. To-day the hat industry in the United States has assumed such enormous proportions that it not only supplies the home demand, but many thousands of American liats find their way across the ocean to foreign customers. are factories in this country, like the Stetson company in Philadelphia, that produce in the neighborhood of 50,000 lozen a year, while the American styles are freely acknowledged to be superior to these of Europe. The quality of hats manufactured in this country is also superior to that manufactured abroad, with the exception of the silk hat, the consumption of which has of late decreased considerably. The fac seems to be that foreign hats are imported solely for a certain class of American consumers who prefer anything foreign to a domestic For what with the quality, style and quantity of hats produced in the United States, there seems to be no necessity for importation.

The material from which the better class of hats is made is imported largely from several European countries and from South America, the lat-ter furnishing the exceedingly fine quality of nutria fur. Russian and Ger man hares, white and yellow carrot and beaver in raw and carrot state, also enter largely in the manufacture.

Considering the good material hats are made of, it will be interesting to note what becomes of the millions of hats that are annually, or even month-ly, discarded by their owners in a condition which should allow their con tinued wearing for a considerable

The discarded hats of the rich man rarely fall into other hands than those of his valet, who either uses them himself or disposes of them, tegether with other pieces of his master's discarded wardrobe, to friends or dealers in second-hand clothing. As these hats are generally in very good condi fion, they find a ready sale without the process of renovation which other hats coming from less distinguished sources have to undergo, and they share their fate only at a second

change of owners.

The average professional and bust ness man does not trouble himself about the disposal of discarded lats. They generally remain in some closel in the office or at home until an applicant for the same appears. But there are many men of this class with an economical turn of mind who do not disdain to enter into negotiations with the hat doctor. This individual makes a canvass in the down-town office buildings, where he contracts for the rejuvenation of worn headpieces. guaranteeing to return them, for a cer-tain consideration, 'as good as new.' He does not buy hats; he is only a sort of broker, as the actual work of rejuvenating a hat is done by some dyeing and repairing establishment which makes a specialty of this busi-

These establishments form the mack trom toward which are drawn the discarded hats from all sources. Here the hat of the plutocrat mixes with that of the lawyer, the merchant and the dry goods clerk, undergoing the same process of cleaning or dyeing. All distinctions of rank disappear in the dyeing vat, where nutria, hair and shoddy are on an equal footing, all soaking in the new color, which, together with a fresh binding, assured them a new lease of life.

The career of a hat is a short one its average of life after leaving the factory and up to the time it gets into the hands of the hat doctor being not more than six months. The silk but lasts somewhat longer, and its ex-perience is generally a little more var ied than that of the derby or soft hat When a silk hat reaches the rejuvenat ing stage it is a more plinble subject than any of its comrades.

A Strange Gase,

Julian Ralph, writing from Lon don, gives some interesting details in regard to a remarkable case of "mistaken identity." that has just surprised the English capital. He says, "A man who was wanted for deserting his wife was approached born a bobby, who showed him a pho. raph and said, 'Is that you?' The man said, 'Yes, He protested that and was arrested. he had not deserted his wife but the woman came forward and positively identified him. A little later she took old, are both potmen, are both married and both have three children." Here nation of circumstances justifies the old adage that truth is Sction.-Rochester

ITEMS OF TIMELY INTEREST TO THE FARMERS.

How to Remove Rank Flavor--Sunflowe Culture---Watering Horses at Work---A

WATERING HORSES AT WORK.

It used to be the rule to keep horse from drinking at noon or night after they had been working through the forenoon or afternoon, until they had attent their feed, and had cooled down. was considered necessary in orde This was considered necessary in order to prevent injury from taking cold water while the system is heated. But this is cruel to the horses, as they canade eat what they should if they are of an what they should if they are parched with thirst. The better way is to give each herse in the middle of the forencon a pail of water, into which a small quantity of oatmeal has been stirred. This will refresh and ingrigorate the horse without doing any nijury, and will prevent him from being injured by drinking freely at noon-lime. The drink heing nourishing and ime. The drink being nourishing, rallies the strength that enables the animal to do a greater amount of work without failure.

STORING APPLES IN BOXES.

Square boxes, with open tops, and eparated by cleats nailed across the corners, so as to allow air to circulate over them, are better than barrels to store apples in. We saw some recently in the fruit cellar of Dr. Fisher, of Fitchburg. The apples are put in these boxes in the orchard, loaded into wag ons, and are then drawn to the cellar, where they are piled, one above the other, nearly to the ceiling. The boxes are made to hold a full bushel each are made to hold a run busnel each, and can be easily handled without disturbing the fruit. There is great injury to fruit, even from the most careful handling. When the bloom is off, it can never be exactly what it was before. The square boxes take less room that the same quantity of apples would in barrels, and are much better than if put in bins, where the natural heating of the apples, piled one upon the other induces rot, which once started quickly sprends. The boxes are made of solid boards, and are, therefore, heavier, as well as more costly than the boxes used, is boxyest. costly than the boxes used in harvest-

TURKEYS.

There are not nearly as many tur-eys grown as there should be. There keys grown as there should be. There is never a year that turkeys are not more profitable than hogs, for they always brirg a good price in the kets, and the supply is rarely equal to

the demand.

The bronze turkey is the favorite with most breeders, as it grows to large size, and is about the hardiest of all the varieties. The only rival it has that amounts to much in the West is the white variety, which is growing in favor because of its beautiful appearance when dressed, and the fine quality of the meat. It does not grow as large as the bronze turkey, at the same age. But is preferred by many consumers, and they are often willing to pay something extra to get one.

Young turkeys (poults is the proper

name) are somewhat tender at first, and must be carefully looked after for the first few weeks of their lives, and early morning dews.

They should be fed for the first few days on bread, dampened (not soaked) In sweet milk. With this may be given cottage cheese, made in the same man ner as for the table, but with less salt and more pepper in it. After they get started and begin to show the red corrugations about the neck ("shooting the red" this is called), they may be allowed perfect freedom, and they will roam widely, searching for insects, which is their favorite food.—Farm and Fireside.

BRAIN AND MUSCLE.

The man who uses both brains and muscle will far outstrip in the race of life the man who uses only his mus-cles. This is true in every calling in which men engage, but especially is it true in farming. The farmers who are getting along the easiest, other things equal, are those who mix brains with their work; who plan and systematize their work; do everything in its season, and in the most thorough manner possible. The farmer who, for instance, does not decide what crops be will plant till planting time comes, or the one who breaks his ground regardless of the condition of the soil, plants untested or doubtful poorly prepared soil, cannot be said to have mixed enough brains with his

work. There is no doubt that many farmers would have better profits if they cest, recreate, and read more and another good look at his side face and farmers, as a class, certainly cannot said as positively that he was not her be accussed of being lazy. The major husband. Now it turns out that he sty of them work too hard at least durand the true culprit are both 37 years as a both potmen, are both married more than likely that many do not discovered the state of the potmen, are both married more than likely that many do not discovered the state of the potmen. ls auch a thing a more than likely that many do not disand have the much lelaure at others

PARM AND GARDEN NOTES a view to doing it most economically This can be done by a judicious distribution of work which will hands and teams reasonably busy during the control of the contr ing all seasons of the year, instead of hiring help and rushing at some seasons and then taking it easy for a considerable spell.

The co-operation of brain and muscle

farming: it means co-operation with brother farmers, and organizations for marketing to the best advantage and for purchasing in a, way to be inde-pendent.—St. Louis Journal of Agricul-

SUNFLOWER CULTURE.

The cultivation of sundowers is being advocated as an agricultural industry. In support of this departure in Western farm crop enterprises it is asserted that the better varieties flowers yield a gallon of oil to the bushel of seed, and that an average crop will produce from 40 to 50 bushels of seed per acre. The oil is bigh priced, and sells on an equality with

The wholesale price of olive oil is about \$1 per gallon, thus indicating a profit in the sunflower crop which would at once admit it into the list of profitable crops for diversified farm in-

The Russian sunflower is one of the largest in stalk and seed head, and has been recognized as a great producer of seed with excellent oily properties. A new variety, entirely white, is now a rival of the Russian, and is said to produce a much milder and better factoring matter in the outer covering of the seeds. the seeds.

the seeds.

The sunflower seed is a recognized valuable food for stock and poultry, and when properly understood will be in more common use on the farm for this purpose. The wild sunflower of the Western prairie country has created a prejudice against the name sunflower," but notwithstanding its persistency in maintaining its place as a weed on the cultivated farms, it is no means an objectionable indication no means an objectionable indication the quality and agricultural value the lands it occupies,—akota Field and Farm.

HOW TO REMOVE RANK FLAVOR.

In reply to the question, "How can I remove rank grass taste from milk and butter," the Dairy Editor of the Prairie Farmer gives the following bit of experience, which may be helpful of experience, which may be helpful to some of our readers who have pastures that are-full of weeds. He says: "I am spending a few weeks in lows, and studying, as usual, dairy problems. Here in Woodbury County is located Goodrich Brothers (one of whom is Professor De Witt Goodrich, who are in the creamery business. They have spent a great deal of time in investispent a great deal of time in investigating and trying to get rid of the disa-greeable flavor caused by the cows eating weeds. The milk from many of the patrons whose cows were tured on the bottom lands had such a disagreeable flavor that the butter could hardly be eaten. Last year they tried pasteurizing the milk, but this did not entirely remove the trouble. They have continued their experiments this season, and have, as they think, succeeded in discovering a method of entirely removing these objectionable flavors from the butter.

The milk, as it is received at the factory, is carefully examined, and any that is weedy or strong flavored is set aside and run through the separator by itself. After separation they add to the cream two gallons of water to one of cream, and in this water has been dissolved saltpetre in the proportion of a teaspoonful to three gallons. The water is hot, and in this way they mise the temperature of the cream to raise the temperature of the cream to 160 degrees. They infinediately run the diluted cream through the separator, same as if it was whole milk. They now have a cream without the least particle of weedy flavor in it. The eream is then cooled, turned in with the rest, and all ripened together. The result was a perfect butter, without any disagreeable flavor."

Commenting on the above, the editor of the Eigin Dairy Report says: "Here is an opportunity that will enable our practical creamery men to make the ame experiments for themselves when they find they have this same trouble hich occurs more or less every year when cattle feed on rank grass; and weeds) We give this for the benefit of our readers of that class, and will say that it certainly will do no harm to try

lt, even if it accomplishes no good. south-"One of our creamerymen in asked our advice on this matter. The plan we proposed was for him to heat the milk to 160 or 180 degre running it through the separator, and diluting it with about one-quarter water at the same time. He did this and found the result was good. Very little, if any, of the bad flavon remained. The cream was cooled immediately, and ripened by means of a starter."

"The principle practically is the same as the one used by the Goodrick Brothers. If any creamerymen are troubled that way, we would advise them to undertake one or the other of the plans and see if it will work well Bace, again, a where the brains come the plans and see it will write we