

## SOME PALACES ON WHEELS

LUXURIOUS CARS IN WHICH MILLIONAIRES TRAVEL ABOUT.

They Are Like a Beautifully Furnished Mansion—Description of the Most Magnificent Private Car in the World.

Every up-to-date millionaire in these times has a private car or cars as sumptuously furnished and affording as many opportunities for luxurious comfort as a Fifth avenue mansion. Some one has aptly styled these cars land yachts.

When not in actual use the cars are carefully stalled, each on an exclusive side track, protected by sheds and coverings and closely guarded by the steward and porter. These men are employed by the year and never leave the cars. When a car is to be used they are reinforced by an additional porter, a waiter and a lady's maid. If the owner is accompanied by friends this force is increased accordingly, and often there are a dozen servants kept busy during one trip.

Undoubtedly the most magnificent car in the world is that owned by W. Seward Webb, of New York, brother-in-law of Cornelius Vanderbilt. It is named the *Elismere*, and is considered the finest specimen of rolling-stock architecture that money and genius can produce. It is 78 feet 11 1/2 inches long, 14 feet 3 inches high and 10 feet wide. It is built to accommodate ten persons, not including servants, but has often been comfortably used by as large a party as fifteen.

You enter it through a deep vestibule into

**THE OBSERVATION-ROOM,** which is in the rear of the car. This room is almost entirely windowed, the extreme end and each side being heavy plates of glass closely fitted into the quartered oak sashes and frames. All the chairs are movable and mostly wicker, and the general furnishings of the room have been arranged to fit it for a smoking and lounging apartment, as well as for observation purposes. From this you pass into a narrow but handsomely decorated hall running along the left-hand side of the car, and into this, from the right, the guests' state-rooms open.

There are two of these, superbly furnished and finished in mahogany. Each is a little over nine feet long by seven wide, fitted with stationary beds, dressers, wardrobes, etc., and connecting with each is a toilet-room, with hot and cold water.

Passing these rooms you step into Mr. Webb's own bedroom. It is 11 feet 6 inches long, by 6 feet 9 1/2 inches wide, and is equipped with every luxury and comfort that wealth can squeeze into it. Besides a massive open bed, five feet wide, with deep drawers below, there is an elaborate dresser, stationary berths for the children and an abundance of clothes-press room, closets for hats and shoes, and everything that a millionaire could desire in his own room at home. It is exquisitely and richly furnished down to the smallest detail, and every bit of woodwork from floor to ceiling is mahogany.

The next room is the parlor and dining-room, 18 feet long, and has an extension table capable of comfortably seating twelve persons. This is the room mostly occupied, and while elegantly and lavishly furnished, it is arranged as much with an eye to comfort as to magnificence. At one corner there is a large mahogany writing desk with a bookcase over it, while the other end is taken up with an immense Turkish divan.

There are invisible berths on the sides, which when occupied, have all the privacy of a state room, being separated from the main saloon by an ingenious arrangement of curtains and portieres. Adjoining this saloon is an other toilet-room and also a bathroom.

Next, and last, come the china closet, pantry, and, in the extreme end,

**THE KITCHEN.**

All of these are finished in black walnut, and even the kitchen fittings are superb. The berths for the help also adjoin the kitchen, and are models in their way.

As in the case of the rugs, hangings and carpeting, the linen, china and table-ware were specially imported. The cost of the car was about \$50,000, but frequent alterations and additions to its grandeur have brought the present value to a sum considerably greater than this; \$30,000 was spent on its interior decorations and paintings.

Cornelius Vanderbilt's private car is known as "No. 493," and is worth not less than \$50,000. Every room has a private toilet adjoining, and the entire furnishings of the car were manufactured solely for it.

George M. Pullman travels in an immense car made expressly for him and after his own ideas. Being almost constantly in use, it is not as elegant as others, but has every imaginable device for comfort, convenience and practical use.

George Gould travels in the gorgeous car *Atalanta*, which was built for his father, the late Jay Gould, and which is one of the grandest pieces of workmanship ever put on wheels. In general construction and interior arrangement these private cars are all very nearly the same, differing only in size and decoration.

All of them have a piano, a writing desk, a complete library and proper compartments for guns, fishing supplies and sporting paraphernalia, besides all the comforts and luxuries of a rich and well-regulated residence. In the eyes of their owners nothing is too good for the private car, and travelling in them is certainly a luxury in every sense of the word.

**Agony Easy to Bear.**

Husband—Now, my darling, be sure to write to me the moment you arrive at your sister's, telling me all about your journey, and exactly how you felt after the wearying ride. I shall be in an agony of suspense until I hear that you have arrived safely and in good health.

Wife—Oh, I won't wait to write. I'll send you a nice-long telegram.

Husband—Um—that is very thoughtful, my angel; but—er—these telegraph companies are very unreliable. Put your telegram in an envelope and mail it to me, and then I'll be sure to get it. Here's a two-cent stamp.

## AGRICULTURAL

Make the Dairy Stables Clean and Healthful.

Dairy stables are seldom set in order for fall and winter occupancy. Cows find their habitations now as when they left them in the spring. There has been no house cleaning, or rather stable cleaning, and consequently a cow stable thus neglected cannot be in sanitary shape. If you really want to conduct dairying along advanced and profitable lines (and what dairyman does not?) you must change the average stable from an unhealthful den to a clean, sweet apartment. If there isn't any tuberculosis among your cows now there may be, and by neglecting to renovate and purify the stable you constantly invite this dread disease. Then, again, I never saw cattle lice prevalent in a perfectly sweet stable, and I doubt if they will multiply there, writes Geo. R. Newell.

A stable with a plank floor and numerous posts and stanchions, presents a good deal of woodwork to absorb and retain animal odors and excreta. Not only this, but the walls and mangers become dirty and offensive also. The remedy, and the only effective one, is scrubbing and cleansing at least twice a year. Whether or not there is any suspicion of tuberculosis, a germicide should be used, and the very best is bichloride of mercury, or corrosive sublimate. This can be used in cleansing as one of the efficient preventatives of tuberculosis or other bovine diseases and vermin. It should be used in a strength of one quart to 3000 or 4000 of water and the solution be employed in scrubbing all the woodwork in the stable, particularly the stanchions and mangers. By using a scrubbing brush attached to a stout handle, the work can be rapidly and thoroughly done. Chloride of lime as a cheap deodorant and germicide for the stable floor, cannot be improved upon. Sprinkle it on during the general cleaning, and then scrub off with hot water. An abundance of sunlight is one of the greatest blessings of the winter dairy stable, and yet but few stables receive much benefit this way. Sunlight is death to tuberculosis germs. The stable windows are usually like windows in a gristmill, obscured by dust. They should be tight and kept clean, and be sufficient in number to light every part of the stable as thoroughly as a dwelling house. Finally the stone walls of the stable and the ceiling overhead should be whitewashed, and you will have it in proper shape for the habitation of dairy cows. Remember that I am talking now about stables built on the old plan, in which nine-tenths of the cows of America are housed. The new up-to-date stable, with impervious floor and drop gutter, is much easier kept clean and healthful. But the old buildings, substantially erected years ago and still in good repair, will be kept in use for many seasons yet, and the care of these is what demands special attention. The above seemingly rigorous treatment is not advised simply to favor a fad or innovation. A pure winter stable is a strict essential to complete dairy success, and a healthful habitation for milk stock. Reform has got to come in this direction, and the quicker we get it the better. While waiting for an era of improved stables to be built, let the old ones be so thoroughly renovated that they will not injure the health of the cows or the quality of their milk.

A cow breathing vitiated air cannot be healthy herself or yield healthful milk. Lack of complete ventilation, odors from excreta, and dearth of sunshine and light, all go in the same category. They change the cow from a healthy, robust animal into a sickly, puny one. I have talked with men who said they could not make winter dairying pay, and on looking at their cow stables found them dirty, unventilated and dark. Housed in such quarters the animals soon lose appetite, shrink in milk and are in danger of contracting tuberculosis. Hence a rigid stable cleaning this fall, and every fall and spring hereafter, is urged. Besides the immense benefits accruing from the system, it should be regarded as a necessity, for so it is from every intelligent point of view. Two men in one day can quite thoroughly clean an ordinary stable in the manner described, so the cost is insignificant. Even if it took them three or four days, the profit resulting would pay them for the outlay many times over. Lay in a supply of dry loam or land plaster (gypsum), to sprinkle daily in the stable as an absorbent; the plaster is especially effective.

**Keeping Fruit for Winter Use.**

Most of our fruits can be kept much beyond their usual season, if surrounded by the proper conditions. While these vary to a slight extent, in a general way they should have a temperature as near 35 degrees as can be secured and the air should be kept as dry as possible and not cause them to shrivel. While a perfect system of storage necessarily makes use of ice, very good results can be obtained in a properly constructed cellar if the ventilation is carefully looked after.

The apple seems to adapt itself to almost any condition of storage and keeps about equally well in bins and in open and closed barrels, except that the long-keeping varieties will be less likely to shrivel in closed barrels, if the air is inclined to be dry. The winter and late fall varieties of pears can also be preserved for considerable length of time, under about the same conditions as for apples. They should be packed in boxes or baskets or arranged on shallow trays. Although the grapes are usually classed among the perishable fruits, many of our best varieties can be kept until the New Year without the use of ice, and that, too, with but little more care than should be given to apples, except that more attention must be given to the degree of moisture in the room. If grapes are put away in small baskets or boxes, they will keep for considerable

lengths of time, provided they are kept cool and are moist enough so that they do not shrivel and drop from the stems, on the one hand, and not so moist as to cause decay, on the other.

Years ago when the farmers had few of the so-called "modern improvements" they had little trouble carrying their winter's supply safely through the winter, but with the introduction of hot-air furnaces and similar methods of heating, many farmers, to say nothing of the people of the towns and cities, find that it is no longer easy to preserve them, and it will always be best, if heating apparatus of any kind is located in the cellar, to partition off a portion as a fruit and vegetable room. In building the walls, the same methods should be employed to keep the heat out as are usually found of value in preventing its escape. Whether of brick or wood, there should be one or more air spaces, and in a wooden wall building paper can be used to advantage. There should also be abundant means of ventilating the room, so that the temperature can be readily controlled.

The fruit room should be located so that it will have the least possible exposure to the south and west, as the heat of the sun would otherwise cause more or less fluctuation. In order to maintain a low temperature in mild weather in the fall and spring, it is always well to open the windows or other ventilators at night, thus bringing it down to the minimum desired, and closing them during the day, if the outside temperature is much above the maximum, in order that it may not warm the air of the cellar. When it can be arranged, it is always well to temper the outside air before it enters the cellar, which can be done by so arranging the ventilator that the air is taken in from beneath a porch or veranda, or through another part of the cellar. Some such arrangement is especially desirable when there is danger of the temperature dropping unexpectedly during the night and freezing the contents of the cellar. It is an excellent plan to admit the fresh air through a six or eight inch tile, laid underground to a point fifty or more feet from the house, so that the air will be cooled in summer and have the "frost taken out" in winter. To create a circulation, there should be at least one size, large air flue, of at least eight inches, which should be part of a chimney in which there is a smoke flue connecting with the kitchen or other stove that is in regular use.

**MEDICAL PROGRESS.**

**A Claim That It Has Been Unusually Rapid Of Late Years.**

In no vocation has there been a more rapid advance than in medicine, during the last half century, and it is significant that the major part of this advance has been due, not to the observation and experience of the routine practitioner, but to the researches of scientific men who have been sneered at as theorists, and who have brought to bear on their professional work the results of scholastic training, entirely foreign to the scope of instruction in medical schools a generation ago.

What, for example, could seem farther removed from the domain of practical surgery than the investigation of little moving plants that are found in decomposing animal and vegetable matter? Yet the study of the habits of growth of these microscopic weeds, of the soils on which they thrive, and the poisons which prevent their development, has revolutionized surgery, and has almost banished from the operating room the fear of suppuration, of gangrene, of erysipelas and other forms of blood-poisoning. The recognition of the role of vegetable germs in the production of these untoward results of surgical interference, and the development of antiseptic methods of surgery have rendered it possible to operate on the brain, spinal cord, stomach, intestine and other abdominal and pelvic viscera, and even the heart.

Fourteen years ago the best medical and surgical skill could not save President Garfield from death by blood-poisoning. To-day the most unpretending surgeon, treating the poorest laborer would be severely condemned, if not actually accounted

**GUilty OF MALPRACTICE.**

if he used the same methods. Thousands of women who would have been doomed to chronic invalidism a generation ago are now restored to health by operations attended by an average mortality of about 2 per cent., whereas the same operations undertaken without the antiseptic precautions would result in the death of nine-tenths of the victims. Thanks to the enforcement of rules of health, based on the same study of bacteriology, we no longer witness the devastation of such epidemics as were common even ten years ago, while for the first time in medical history cholera has been checked in its onward march to the West.

A very gratifying tendency has marked the development of the medical profession in the last generation. The formal slough of mannerisms, the formal dress, the owl-like solemnity, have been thrown off, and the physician by his own choice, is being judged more by his actual attainments than by external appearances. Thirty years ago a bald head, a white beard, and a long frock coat were as much a part of the physician's equipment as his diploma. Now, on the other hand, it is no infrequent occurrence for an elderly man of real ability, and modern in his methods of practice, to lose a patient through the fear that he may not be fully abreast of the times. What can be further from the old traditions than a leading surgeon lounging about in an outing shirt and blue belt, or a distinguished physician playing polo? Yet these amusements are simply a relaxation from the tension of professional study. One of the best indications that people are learning to judge their medical advisers by their merits is the fact that the advertising physicians are being driven to the wall, despite the most specious extrinsic evidences of success that the shrewdest business methods can produce.

**What She Gave Up.**

Husband—I have made all sorts of sacrifices for you. Now what did you ever give up for me!

Wife—What did I ever give up for you! Well, I never! Why, I gave up half a dozen of the nicest young men in town.

## INDUSTRIES OF JAPAN.

THE JAPS IMITATE EUROPEAN NOVELTIES AND PATENTS.

Cheap Rugs Made by Children—The Japs as Paper-Makers, Rice and Tobacco Growers.

People marvel at the cheapness of the Japanese rugs which have been thrown on the market in such quantities during the last two or three years. The secret of it is that they are made in Japan, and the laborers employed in their manufacture are children. This is a new industry in the empire of the Mikado, and the center of it is the City of Osaka. The carpets are of all patterns and of every length and width. Many of them are most excellent imitations of Turkish and Egyptian rugs. The materials employed are hemp and cotton.

In the low-studded and gloomy rooms of the Japanese houses troops of little boys and girls work at this dusty trade all day long. The little workmen and work-women are almost nude, the standard of modesty in Japan being different from that which is accepted in this country, even for grown people. The workers get from 3c. to 10c a day, which is pretty good pay in the Orient. Wages vary with the intelligence and aptitude of the young employees.

Within the last few years the Japanese have become great paper-makers. The paper they manufacture is the very best on the market for fine typographical prints and engravings. It is very strong, and is turned to a surprising variety of uses. It is made from the best of three species of plants chiefly which are known as "mitsumata," "koko" and "gampi." These plants grow on poor soil that is unsuitable for other purposes, and for this reason paper-growing is important to the agricultural interests of several large districts. From paper the Japanese make rich

IMITATIONS OF LEATHER

for walls, as well as heavy oil-papers, which to an extent serve as a substitute for oil-cloth. It is said that the consumption of paper is the measure of the civilization of a people, and so it means something to say that the Japanese use about 50,000,000 pounds of paper annually for their own purposes.

The consumption of tobacco in Japan is enormous. In that country the women as well as the men are great smokers. The tobacco is light yellow in color and has a sweet taste. Owing to the cheapness of labor in the fields it is sold at a low price, and a good deal of it is exported to England, Hong-Kong and the United States. Cotton growing is a rapidly developing industry in Japan. Textile manufactures are being turned out at a great rate in the Mikado's realm. Indian cotton fabrics can no longer compete with the Japanese. The Japanese imitate all European novelties and improvements. Foreign machinery has no protection against patent infringements. Even Europe is out of the race as to textiles. Good cotton undershirts are sold in Japan for 84c a dozen, and cotton umbrellas are on the market at \$2.60 a dozen.

Lately Japan has gone into the manufacture of matches, and this industry also has attained great importance owing to the low prices at which the product is sold. British India, China and Corea are using Japanese matches almost exclusively. In 1894 \$3,795,634 worth of them were exported from Japan.

Meat is little used for food in Japan, and it is eaten only in the military service. Only in recent years have oxen been killed for food, though hitherto they have been employed largely as draft animals. During 1894 only 20,316 meat cattle, 5298 horses, 5468 hogs and 443 sheep were slaughtered for food in Tokio, the capital city, which has 1,300,000 inhabitants. Sheep do not prosper in Japan, and the few hundreds killed annually for foreigners are all imported from China.

**THE STAPLE WAR FOOD**

of the Japanese is rice, which is compressed into small compass after being cooked. When recooked by the soldiers in the field it expands to four times its compressed bulk. If no conveniences for cooking are handy, it may be cut up and eaten without further treatment. In the rations of Japanese soldiers dried fish and canned meats are important elements. While the Japanese eat meat regularly, and at every garrison town in Japan cattle are slaughtered for the soldiers. The Japanese can their own salmon, and this fish is furnished to the soldiers when they are at home. People in that country are extremely fond of pickles, and in this shape they prepare all sorts of vegetables, particularly a kind of turnip that has the shape of a radish and grows to a length of 3 feet.

The culture of peppermint in Japan has greatly increased in late years, owing to the demand for peppermint oil and menthol crystals. Germany is the principal buyer.

The foreign commerce of Japan in 1894 exceeded that of 1893 by 30 per cent, reaching \$230,000,000. The exports of tea from Yokohama alone exceeded those of the preceding year by 1,000,000 pounds. The outbreak of the war with China brought an unexpected demand for tea from the United States and Canada, probably on account of a notion that the conflict would be likely to interfere with shipments.

**Horse of Another Color.**

Vicar—Did you ever think what you would do if you had the Duke of Westminster's income?

Curate—No; but I have sometimes wondered what the Duke would do if he had mine.

**Or It Wouldn't Float.**

Tommie—Papa, what does it mean when it says: Cast your bread upon the waters, and it shall return after many days?

Father—It means, my son, that your mother never made it.

**Large-Sized Eggs.**

Some very big eggs are coming in now, said the grocer.

Is that so?

Yes; some of them are as large as hail-stones.

## EPIDEMIC OF MAD CATS.

New Facts About Their Madness—A Cat Bites Harder to Treat Than That of a Dog.

An epidemic in Paris of "enraged cats," as the French call them, has called forth some interesting statements from Dr. Cnaillon, the director of the antirabies staff at the Pasteur Institute in that city, where from 1,500 to 1,800 persons bitten by mad animals are treated annually. "Contrary to the popular belief," he says, "cats go mad frequently, and about 5 per cent. of the cases we treat are caused by bites inflicted by them. Horses and other domestic cattle are rarely subject to madness.

"The bites of cats which have gone mad are generally serious and difficult to treat for two reasons. First, the teeth of the cat are fine and sharp, and the wounds they make are deep, introducing the virus into the system thoroughly. The dog, on the other hand, has larger, blunter teeth, which tear rather than penetrate. Cauterization is excellent if done immediately, in the case of a dog bite, but when the wound is caused by a cat's teeth it is impossible to cauterize more than the edges, while parts below the surface remain impregnated with the virus.

"In the second place, the dog bites at the hands or legs of the person he attacks, and not often at the face, while the cat almost always attacks the face first, for it can jump more easily, and clings with its claws to the clothing. Bites in the face are much more dangerous because of the proximity of the point of entrance of the virus to the nerve centres, it having a much shorter distance to traverse than if it entered the body through a wound upon the legs or arms.

"One thing which makes a cat much more dangerous when it goes mad is that it seems to become furious and attacks whatever it sees, while a dog frequently will crouch in a corner and seem to be subject to a sort of partial paralysis.

"Among cats, another authority says insanity is probably most frequently brought about by indigestion, which causes a congestion of their feeble brains. The reason they have convulsions more frequently in hot weather is that the heat of the direct rays of the sun is especially difficult for them to endure. The Angora cat is the species most likely to become mentally disordered, for it is continually making its toilet and swallows a great many of its long hairs, which form in a ball in its stomach and cause cerebral congestion. This has been established by a number of autopsies which have been made upon this variety of feline.

**Cause of Red Noses.**

It is stated by the Popular Health Magazine that "redness of the nose" is caused by indigestion, not intemperance. The remedy, it is stated, is to "abstain from over-indulgence in fats and sweets." This dictum will be appreciated by many worthy people whose noses are unduly rosy. For years they have been misjudged by irrevocable scolders who did not scruple to ascribe the nasal tint to excessive imbibitions. Now science comes to their relief. It is "fats and sweets" that make the trouble, causing indigestion, which produces a rush of blood to the nose. Some persons given to alcoholic stimulants do indeed have red noses, but the redness is stomachic, not alcoholic. The "fire-water" may "burn out one's copper," and thus indirectly produce the luminous proboscis, but its owner is now in a position to assert that it is an error to say "drinking did it."

**"A Kiss or Your Life."**

Good-looking women recently passing through the main street of Montreuil, outside Paris, were subjected to unpleasant attentions by an amorous lunatic. The person went about brandishing a dagger, and when he saw a pretty woman he asked her for a kiss or her life. Some of the astonished females so addressed complied with the madman's request, and were allowed to go on their way without further molestation. A few strong-minded ladies, taking the lunatic to be a practical joker, told him in emphatic language to go away, and they had narrow escapes from being stabbed. The maniac, whose antics drew a large crowd, was finally captured by means of a heavy coil sack, which was thrown over his head by a shopman.

**Not Hampered by Style.**

Tommy Oatcake—Them new city boarders of ours is awful swell.

Willie Peastraw—Is that so?

Tommy Oatcake—Yep, they cut up and fly around in the parlor and don't seem a bit afraid—just like they was used to such things always.

**Wanted to be Sure.**

Well, sir, said the physician, after examining his patient, you have a very serious complaint, but I cure it in two cases out of five.

But doctor, replied the sick man, have you lost the two out of the class I'd go in

**Not a Mere Clerk.**

Wealthy Parent—What! Engaged yourself to young Taperster? Outrageous! The idea of a Van Juneberry marrying a mere store-clerk!

Daughter—But he isn't a store-clerk now, papa. He is a gentleman of leisure.

Oh?

Yes; he's been discharged.

**At Length.**

For a long time, after he had succeeded in inserting himself through the door at 3 a. m., she regarded him in silence.

At length she spoke.

Also, she spoke at length.

**Was It "Yes" or "No"?**

Daughter—Mamma?

Mamma—Yes, dear.

Daughter—If Mr. Bankleigh, the old millionaire, asks me to marry him when he calls this evening, how shall I answer him?

Mamma—Promptly, my child.