

LIKE OLD SHIPPING DAYS.

Three Big Windjammers Reach Port Together After Long Trips.

Three large sailing ships came into port yesterday, an unusual number for one day. An old sailor on the Battery said it reminded him of old times. The first to drop anchor was the three-masted ship Avon. She has been carrying coolies from Calcutta to Surinam, Dutch Guinea. Following her came the British ship Alcreta, ninety-two days out from Algoa Bay. Astern of her was the J. D. Everett, from Buenos Ayres.

The Avon, Capt. Arthur Fox, tied up at Beard's stores, Brooklyn, having docked in the morning. Her crew were glad to get in, for the ship has been through a trying experience since she left Calcutta Oct. 23. Her cargo on the trip to Surinam was 599 coolies, indentured to the Dutch Government for five years. Eight died on the trip.

While in the Bay of Bengal the Avon ran into one of the worst cyclones that Capt. Fox in his years of going up and down the world has ever experienced. For two days the coolies, men, women, and children, were kept under hatches. They were almost completely shut off from the other part of the ship, and in the darkness of the hold they thought that death was coming.

A rapid falling of the barometer and heavy gales marked the beginning of the cyclone, and when the storm came the vessel was hove to on the starboard tack under three lower topsails. At 4 o'clock the next morning there was a terrific gale, sending the water flying high over the bow, and, as the ship lay to before the wind, great quantities of water came over the leeward quarter. A lifeboat and many of the ship's sails were carried away in the gale.

The Everett made the trip to Buenos Ayres from Boston, taking there 1,800,000 feet of Canada pine.

EMBALMED BEEF AGAIN.

Master Butchers After Retailers Who Use "Preservaline."

The United Master Butchers of America have declared war on retail dealers who use chemicals on meat to preserve it, particularly the man who embalms chopped beef. They have been stirred to this activity by the recent arrest of five dealers in one day for violations of the pure food laws, on charges of using sulphurous acid as a preservative.

Many dealers, to give chopped beef a bright, fresh color, which will be retained for from twenty-four to thirty-six hours, cover it with a preservative. This meat, although it has a suspicious redness, is sold more readily than the chopped beef which, not tampered with, turns dark in a few hours.

"Preservaline is the chemical used in chopped beef," said President Grimm, of the east side branch of the association, yesterday. "It is very harmful to the stomach, causing acute indigestion. Physicians say that many cases of stomach trouble can be traced to the eating of meat cakes and Hamburger steak containing Preservaline. Up to a short time ago, this chemical was openly advertised in trade papers, but since the enforcement of the pure food laws I have seen none of these announcements."