

DUTCH TOWERS  
By MARTIN CONWAY

HOLLAND in its quaint way is a land of romance, but of a burgherish solid sort, the very antipodes of the romance of the sunny East. Dutch romance is the child of industry, enterprise, dogged courage, fogs and waterways, and its great days fell within the limits of the seventeenth century. Then ships of Holland sailed all the seven seas and brought home wealth and tales of adventure. Then its sailors hammered at the arctic ice-pack and pushed their trade among tropical spice islands. Then it was that De Ruyter sailed up the Thames with a broom at his masthead; then, too, that Rembrandt painted and Vondel rhymed. Then also for Holland was a great building age, when prosperity caused cities to grow, canals to be dug, ports to be built, and the multiplex activity of Dutchmen to manifest itself in all kinds of makings and hapings upon the surface of their amphibious land—half earth, half water. Thus it is the Holland of Rembrandt's day and thereafter that remains most interesting to the traveler, and it is the buildings then erected that are most worthy of study and presentation within her towers.

Amsterdam, when Rembrandt went to settle there about 1631, was passing architecturally through a period of transition. The small core of the city, where everything was on a small scale, still retained many remnants of the medieval age. The canals in it were narrow, the accommodation for ships was exiguous. A growing population and expanding trade were finding themselves horribly cramped.

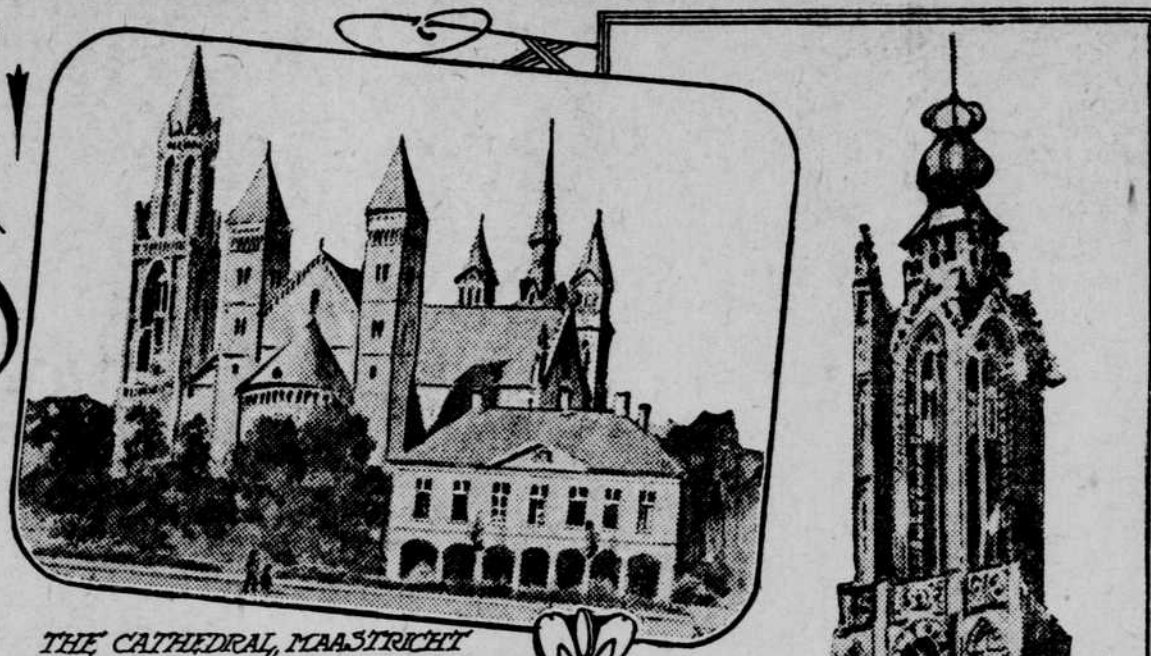
Amsterdam grew like an onion, by layers surrounding layers about a center. From time to time new rings of canals were added, with radial connections, and then more rings outside them. Of course fortified walls were erected round the whole at different dates, but they never lasted for long and had to be replaced by new circuits as the city expanded. The moat of each new circuit became a canal within the next. Those who were responsible for the important changes made at the beginning of the seventeenth century had the good sense not to destroy every memorial of medieval days. In particular they spared some of the old fortification towers, applying them to a new purpose and refitting them accordingly. Thus the tower called Montelbaanstoren, which still stands by the old Schans, one of the largest basins of the earlier canal system, was a part of the medieval fortifications. They turned it into a picturesque bell tower by the addition of a superstructure set up in the year 1606. Though this was done before Rembrandt's day, he omitted the steeple in an admirable drawing he made of it, thus giving one among countless instances that might be cited, of his attachment rather to the past than to the coming taste of the people of his day. The only other high tower at Amsterdam drawn by him was the Westertoren or tower of the Westkerk on the Prinsengracht, which unfortunately, we cannot produce in this place. That tower was a favorite with the folk of Amsterdam, and I have more than once found it referred to, in narratives of Dutch exploration, as a measure of height, as, for instance, when a glacier cliff is said to have stood out of the sea about as high as the Westertoren. It is a storied tower, composed of four retreating rectangular stages, each with columns at the angles, not unlike some of Wren's towers in the city of London.

The Westertoren, however, carries us down rather too late, when Palladian ideas were affecting Dutch architects. This was a feature of the change of taste, which made the art of Rembrandt old fashioned and terminated his prosperity. The Mint tower of 1640, and the others shown in our illustrations, are examples of Amsterdam steeple architecture of Rembrandt's own generation. If they must be called fantastic they are certainly picturesque, and admirably suited to enliven a canal vista or to poke up out of a foreground of caw-stepped gables.

These are the typically Dutch towers, these buildings of the great days of Dutch romance. Earlier towers we can find in Holland, but they are Gothic, and re-echo the style elaborated in France. France also set the key of architectural style in the eighteenth century. In the seventeenth century Holland stood on her own feet, and other folk imitated her work of art. The Dutch style affected England; it was imitated in the remarkable buildings erected in Denmark for Christian IV. It penetrated to the ends of the earth. It went with Dutch adventurers to New York, to Ceylon, to the Cape of Good Hope, where examples of it may still be hunted out by patient searching.

Our illustrations include a few of the earlier towers of Holland, about which a word or two must be said. Here, for instance, are the Cathedral and one of the medieval gates of Maastricht, neither of them in any sense characteristically Dutch, for the Holland that the world admires was created in the fire of the Reformation wars. The cathedral church of St. Servatius at Maastricht is of early Christian foundation, and it is even claimed that portions of the existing walls date back to the sixth century. The building, as we see it, however, is a great romantic church of Rhinish style, with restored eleventh century towers at the angles of its apse and a later Gothic bell tower adjacent to a side aisle. Utrecht and Delft have bell towers of a like kind, the upper story being many-sided and many-gabled. Another such tower is in Paradise itself, if we are to believe Hubert Van Eyck's picture of that delectable land, the famous altar-piece still at Ghent, unless the Germans have carried it off.

Medieval Maastricht was not a large place. The Cathedral was in the center of it; not more than five hundred yards away are the remains of the city walls of 1290. The exigencies of war made the military architecture of a given date everywhere much the same. Thus the tower-flanked south gate of Maastricht is not different in design from many another that can be found in the old cities of Europe. But though it had



THE CATHEDRAL, MAASTRICHT



MONTLBAANSTOREN, AMSTERDAM

little individuality to start with, the adventures and patchings of time have ended it with a picturesqueness of its own. The builders gave it practically no decoration, but such solid works receive all they need from the hand of time, which adds detail with unerring taste. The plainer an edifice may have been to start with, the better time adorns it, provided it has been built with sound materials, good workmanship and in good proportions. Most of England's noblest castles must have looked gaunt and even (to contemporary eyes) ugly. To the Saxon citizens of London the White (doubtless whitewashed) tower can hardly have conveyed aesthetic pleasure. But time has even decorated Norman castles, so that not the baldest modern sky-scraper need despair of future admiration if it can hold itself end up long enough.

Amersfoort tower is anything rather than plain. On the contrary, it is in the Gothic style tending towards flamboyant, while its general design is of the type of the tower at Utrecht, which, indeed, being only fourteen miles away, doubtless suggested it. That was built during the middle half of the fourteenth century; Amersfoort at the very end of the fifteenth. Both have the open octagonal top story already described. Utrecht is 338 feet high, Amersfoort 312 feet. The latter is considered to be the finest Gothic tower in Holland. I suppose it to have been surmounted or intended to be surmounted by a plain spire, but the present bulbous top and open-work crown were put on in 1655. Where did Holland get its taste for these bulbs? She did not have a monopoly of them, for they are numerous enough in Germany and even in Switzerland. An oriental original probably suggested them. The Amersfoort church was built in the fourteenth century, and the tower may well have been projected from the damage was made good and the tower fortunately escaped.

Few tourists stop at Amersfoort, but plenty of them can see the tower from the train on their way eastward from Amsterdam. The summit of it looks northward far away over the Zuyder Zee, and in every other direction over a country as flat as water. There was some fun in building high towers in Holland, they could be seen so far away. Amersfoort can hall Utrecht on any clear day, and both of them Rhenen (I imagine), which Rembrandt sketched.

Anyone who has landed at Flushing, and proceeded thence anywhere by train, has been carried for the first few miles over the amphibious region of the island of Walcheren. He has passed Middelburg and presently, if he looked away off to the left, he will have seen, at a distance of two or three miles, the little town of Veere. Both are old towns and highly picturesque. So indeed Durer recorded them to be when he visited them in the cold December of 1520. "Middelburg," he said, "is a good town, a fine place for sketching. It has a beautiful town hall with a fine tower. There is much art shown in all things here." All he has to say about Veere is that "it is a fine little town where lie ships from all lands." The object of Durer's unfortunate winter journey to the islands of Zeeland was not, however, to see towers and town halls, but to satisfy his insatiable curiosity about natural history. He wanted to make a drawing of a whale that had been stranded in those parts. Such curiosity in the case of men like Durer and Leonardo is the first indication we possess of the approach of the age of science. The whale had been washed away before Durer's

arrival, so the drawing was never made, but a chill that he caught on this journey laid the foundations of the illness which eventually carried him off. The town hall of Middelburg and its fine tower were new buildings when he saw them. The town hall and tower of Veere were some forty years older, having been built about 1470 by A. Keldermans the elder, though the statues on the facade were not added till after Durer's visit. Unfortunately the surviving pages of his sketch-book contain no drawings of these places. There is, indeed, on one page the complicated top of some tower, unnamed, the highest member of which is like that of Veere, but the rest is different. Durer was evidently entertained by these fantastic steeples and several of them appear in his sketches. In the nature of things, however, such light wooden structures were not so durable as the stone substructures. Some have perished by fire, others have lost their open-work decorations, others have had to be repaired in various degrees, and repair has generally meant simplification. The tower of Veere, however, was apparently never very elaborate, and probably remains much as it was originally built. Four-square and plain below, the stone portion is completed with a clock chamber, strengthened at the corners. Then comes a balustraded bell-chamber, with a bulbous spire for roof to it, of unusually slender and graceful proportions. Little imitation dormer windows were a common decorative detail on these bulbs, but on Veere spires they are reduced to the roofs of them only. These and the Gothic crochets higher up are the only medieval elements surviving in this tower.

The town hall below contains a treasure certainly worth seeing, for lovers of fine goldsmith's work worth going to see—an admirable classification of "sights" which we owe to the common sense of Doctor Johnson. How useful a guide-book to Europe, confined to the things "worth going to see," would be when peace returns, though a real peace in a once more friendly world is hardly to be looked for in the days of any but the young. The treasure at Veere is a magnificent goblet, richly enameled and chased, which the townsfolk caused to be made for, and presented to, the Emperor Maximilian.

How they managed to have both the prestige of giving it and the solid satisfaction of keeping it is not recorded in any books to which I have access. At all events, there it remains—a very handsome example of a fine period of art in the low countries. Veere also possesses a fourteenth century church, once in ruins but now repaired; also some remarkable old houses, a fountain of 1551 and other agreeable remains. On the whole a traveler on landing in Holland might well spend a night at Middelburg, where he can hire cycle or motor and make in a single day a circuit of entertaining little places, which preserve the charms of old Holland more completely than the larger and more famous cities wherein modern life has compelled much external modernization.

ELABORATE EVASION.

"Are the fish biting now?" asked the stranger. "Yes," replied the boy. "But you ain't allowed to catch 'em."

"Do you mean to say you don't fish?" "I don't exactly fish. But if a fish comes along and bites at me I do my best to defend myself."

close it before he is able to lift the trapdoor to reach the ladder.

PEACH DAINTIES OF MERIT  
Many Ways of Preparing Fruit Which All Appreciate for Its Perfect Flavor.

For peach cobbler, prepare plain pastry from three pints of flour and three-fourths of a pound of mixed lard and butter. Line the baking dish with this and pour in two quarts of freshly stewed peaches, covering the dish with a pastry lid, pierced here and there to let out steam. Bake until brown and then cover thickly with powdered sugar and serve steaming hot with rich cream.

Here is another peach pie recipe: Bake a rich pastry crust until brown and crisp and then cool. Just at serving time heat it high with sliced peaches, sprinkle with sugar and pile whipped cream on top. A variation of this recipe is this: Cut short pastry into squares and fold the four corners to the center. Moisten them with milk, press them down so that they will remain in place, prick the pastry with a fork and bake one square for each person. Brown in the oven, chill and serve piled high with peaches cut into large pieces, stewed just until tender and sweetened to taste. Top with a big spoonful of whipped cream.

Still another peach pie, the favorite of a very good cook, is this: Sift together a cupful and a half of flour, a quarter of a cupful of sugar, two tea spoonfuls of baking powder and a pinch of salt. Into this cut half a cupful of butter and add enough milk to make a stiff batter. Use as little milk as possible. Roll into a thick sheet, line a deep pie pan with it and slice peaches into it. Sweeten them well and cover them with sour or sweet milk, then bake until done in a moderate oven.

A tempting dessert is peach whip. To make it press ripe peaches through a vegetable press, sweeten to taste and mix immediately with whipped cream or whipped egg whites. Pile in tall glasses and serve very cold.

Another tempting dessert is a peach sandwich, one for each person. Slice a stale sponge cake and dip the slices quickly in milk. Then brown in butter. Between each two slices pile freshly sliced, sweetened peaches and pile on whipped cream.

METHOD OF PICKLING ONIONS

Writer Makes Some Suggestions Which Seem to Be Worthy of Consideration.

Peeling the onions is a decidedly painful task, but it is made less so if they are done in cold water. Some people even put them in boiling water and allow them to come to the boil before peeling them. I prefer the former plan. With small silver pickling onions to each quart of vinegar allow two tablespoonfuls of black peppercorns, two teaspoonfuls of allspice, two level teaspoonfuls of salt, two bay leaves. Remove the outer skin with a silver knife; if a steel one is used the onions will turn black. If liked, peel them in a basin of cold water, for, besides making the operation less painful, it helps to whiten them by removing some of the essential oil. Dry them lightly in a cloth. Put the vinegar, spices and bay leaves in a saucepan, boil them until the vinegar is well flavored, and let it get cold. Put the onions in jars or wide-necked bottle, fill them up with the vinegar, adding a little spice to each bottle. Cork down tightly. They will be ready for use in about a month.—Boston Globe.

Apple and Suet Pudding. Two cupfuls of chopped apples, two cupfuls of chopped raisins, one cupful of sour milk, one cupful of molasses, one cupful of suet and flour enough to make a stiff batter.

Begin by putting one teaspoonful of soda in the milk, then add a little grated nutmeg and cinnamon and a pinch of salt. Stir the suet into this mixture and then put in the flour a small quantity at a time. Boil tied up in muslin.

Chocolate Pie. Put one and a half cupfuls milk on stove to heat. When hot thicken with following mixture: Well-beaten yolks of two eggs, half cupful sugar, two level teaspoonfuls corn starch, one level teaspoonful cocoa, a pinch of salt, half cupful milk. When cool flavor with vanilla, put in pie shell, cover with a frosting made of the whites of the eggs and one tablespoonful of sugar. Brown in oven.

Sago Custard Pudding. Wash and soak one cupful of sago in one pint of water for an hour. Then take three eggs and beat them up with one cupful of sugar; add three pints of sweet milk, a little grated nutmeg and the soaked sago. Beat all together and bake slowly. Serve cold with cream or rich milk and sugar.

Chartreuse of Peaches. One-half dozen peaches, peeled and stoned, one heaping cupful of sugar, small glass of brandy, a little water. Cook together some time, then pass through a sieve. Stir into it one-half ounce of gelatin, dissolved in water, add one pint of cream. Pour into mold to harden. Serve very cold.

Baked Prunes. Wash large French prunes and put them in a bean jar, barely covering them with hot water; add sugar to taste, three cloves and the rind of half a lemon. Bake slowly, with the cover on the pot until the prunes have become almost candied. Serve cold with whipped cream or rich milk.

Thoroughly beat up an egg with a slack teaspoonful of sugar—doing this in the glass in which the "nog" is to be served. Then fill the glass with hot milk and grate nutmeg on top. This is very nourishing and almost always inviting to the children, who at times take a distaste for solid foods.

Basket Salad. Remove seeds and membranes from green peppers, cut in form of baskets. Fill with chopped wax beans, cubes of red beets and stuffed olives. Use your favorite salad dressing.

The Kitchen CABINET

A generous heart asks no reward: It is, like conscience, clear: A feast where all best gifts are stored, And guests have all good cheer. And with glad song In happy throng The hours prolong. With loving friends whose presence makes life dear.

RICE, IN VARIETY.

Rice is such a common dish and withal so little varied that a few recipes which may give ideas will be welcomed.

Simple rice pudding, using three tablespoonfuls of rice, a quart of milk, sugar, nutmeg and a few raisins, put into a baking pan and baked for three or four hours in a slow oven is a most wholesome, nourishing dish which will be good food for the children and one which they like.

Add a few tablespoonfuls of coconut to a rice custard, or a cup custard for a change. Serve a chocolate sauce with a plain boiled rice. Maple sugar sauce is another delicious one to use with plain boiled rice.

Rice With Fruit.—Rice is particularly good with peaches. Cook the rice and while still warm put into cups with sliced peaches to mold. Turn out and garnish with fresh sliced peaches, serve with sugar and cream. Pineapple is another fruit that goes well with rice. Chop it fine and stir it into the cooked rice, serve with cream and sugar or a sirup of pineapple juice.

Rice With Cheese.—Take a half cupful of rice, drop it gradually into two cupfuls of boiling water and more water as it cooks, if necessary. When perfectly tender let the water cook off, allowing the steam to escape. Make a rich cream sauce, using two tablespoonfuls of butter, two of flour and a cupful of rich milk or thin cream, cook until smooth. Mix the sauce with the rice, adding a cupful of grated cheese. Put into a baking dish and bake until hot. The cheese will be stringy if allowed to stay too long in a hot oven.

Rice With Tomatoes.—Cook the rice using a cupful of tomato juice at the last when nearly tender. This will be absorbed, then serve with a well seasoned, strained tomato sauce. To get the pulp for the sauce, put the tomato through a sieve.

AROMATIC VINEGARS.

Those who enjoy changes in flavor and well seasoned delicacies will keep on hand a supply of various vinegars.

Pepper Vinegar.—Select 15 pods of red peppers, take out the stems and cut the pods in two; place them in a kettle with two quarts of vinegar and boil it away to a quart. Strain and seal. This is a fine flavor to add to catchup for fish sauce.

Many of the herbs used in aromatic vinegars may be raised in the home garden. A mint bed, nasturtiums, parsley, thyme, marjoram and others are all attractive flavors to be preserved in some form to be used in sauces.

Dry darragon may be purchased if the fresh plant cannot be obtained. Allow a half pint of leaves to a quart of vinegar, steep in the vinegar for two weeks, strain through flannel, bottle and seal.

Horseradish Vinegar.—Pour a quart of boiling vinegar over one and a half cupfuls of grated horseradish, add two tablespoonfuls of sugar and one of salt and let stand one week, strain, bottle and keep to serve with meat and fish, to flavor salads, salad dressings and many other dishes.

Spice Vinegar.—Place the spices in a small bag and take them out when the vinegar seems sufficiently spicy, as otherwise the spice darkens the vinegar. For all these vinegars use cider vinegar for the foundation. Take two ounces each of parsley, thyme, sweet marjoram, mustard, celery seed, and one ounce each of allspice, cloves, pepper and mace; place in a jar and cover with a quart of vinegar; let it stand three days, then strain through a cheesecloth and bottle.

Celery Vinegar.—Pound three tablespoonfuls of celery seed in a mortar, add to a pint of vinegar and shake every day for two weeks, then strain.

Little of Value in Poverty. There is no doubt, of course, that poverty develops much that is precious in life, not talent nor genius alone, but valuable qualities of character. But it does vastly more harm than good.

Forgotten for the Moment. People who profess to be tender-hearted are quite as selfish as others. The man who says he couldn't stand it to kill a chicken does his full share to a chicken dinner, just the same.

Stove Leg Fastener. In moving or lifting stoves, the legs often drop out, or become loose. This can be prevented by bending a strip of heavy tin over the top of the leg to fill the space between the top of the leg and the stove, and fastening the opposite end to some projection on the body of the stove.—World's Advance.

Fish as Fertilizing Material. Herring, great quantities of which are caught in Japan each year, are used chiefly to fertilize rice fields.

and keep for use. Mint is prepared in the same manner. A large bunch of fresh mint, bruised, is placed in a pint of strong cider vinegar. Let stand for two weeks, strain and it is ready for use. Mint vinegar made three years ago is aromatic and fine-flavored yet.

If you have a kind word—say it. Throbbing hearts soon sink to rest: If you owe a kindness—pay it. Life's sun hurries to the west. Days for deeds are few, my brother, Then today fulfill your vow; If you mean to help another, Do not dream it—do it now.

PALATABLE DISHES.

Carrots are so wholesome and cheap that they should be served at least once a week, if not oftener. They are especially good cooked, then chopped and seasoned with butter, salt and a dash of lemon juice. Serve hot.

Carrot Patties.—Put six boiled carrots through a meat chopper, break over them two fresh eggs and mix well. Rub six crackers fine and add to the first mixture. Season with salt, cayenne pepper, a little lemon juice and form into cakes, then fry a delicate brown. Serve very hot garnished with parsley.

Russian Sauce.—To four tablespoonfuls of freshly grated horseradish add a teaspoonful of mustard, one-half a teaspoonful of sugar, a little salt, a dash of cayenne and two tablespoonfuls of vinegar. When served with fish, add two tablespoonfuls of melted butter.

Raisin Sandwiches.—With one cupful of seeded raisins chop an equal quantity of nut meats. Mix to a paste with fresh, sweet lard and spread on toasted crackers or thin slices of brown bread. Cut the bread very thin for the sandwiches.

Casserole of Heart.—For a medium sized heart slice rather thin one tart apple, one potato, one onion, one carrot and season with salt and pepper. Cut the heart so that it may be sufficed with the vegetables. Place it in a casserole with the remaining vegetables and cover with seasoned stock. Cover and bake for three hours. When done, remove the heart to a platter, surround with the vegetables and a gravy, thickened slightly. Garnish with parsley and serve. This meat is good sliced. Id.

Not what we have done avails us, But what we do and are; We turn from the deed that is setting And turn to the rising star. J. N. Trowbridge.

GINGER CAKES AND COOKIES.

Who is there who does not enjoy a square of fresh, spicy, soft ginger-bread or a crisp, snappy cookie? Hot Water Gingerbread.—This is a recipe which might be called "Never Fails," for it is the most satisfactory one of many different combinations tried.

Take a cupful of sugar, one cupful of dark molasses, a half cupful of shortening, melted; one egg, three cupfuls of flour, a tablespoonful of ginger, a teaspoonful of soda, dissolved in a cupful of boiling water added the last thing. Salt should be added if lard is used. Bake in a large dripping pan forty minutes in a moderate oven.

Sour Milk Gingerbread.—Take two eggs, a cupful of molasses, a half cupful of sugar, one cupful of sour milk or cream, two tablespoonfuls of melted butter, one-half cupful of currants, one teaspoonful of spices, one teaspoonful of ginger, half a teaspoonful of salt, and 2½ cupfuls of flour. Mix the soda and sour milk, add to the molasses, sift the remaining dry ingredients and combine mixtures; add the butter and beat vigorously. Bake 25 minutes in a moderate oven.

Molasses Layer Cake.—Take two cupfuls of flour, one cupful of molasses, half a cupful of sour milk, one teaspoonful of soda, dissolved in a tablespoonful of water; one-half a teaspoonful of salt and two tablespoonfuls of butter. Bake in two layers and put together with chocolate filling.

Ginger Cookies.—Take two cupfuls of molasses, one teaspoonful of soda, three eggs, one cupful of lard, and a tablespoonful of ginger. Mix all the ingredients, adding the eggs last. Use enough flour to roll out very thin and bake in a hot oven.

Unreasonable. "Muth wife am de most puhsistent lady I ever seed in all muth bawn drts, sah!" complained Brother Ramdiddy. "Why, looky: We been married three years now, and she's still axin' me to buy her a new hat!"—Kansas City Star.

Why We Work. Young friends, in whatever pursuit you may engage, you must not forget that the lawful objects of human efforts are but means to higher results and nobler ends. Start not forward in life with the idea of becoming mere seekers of pleasure—sportive butterflies searching for gaudy flowers. Consider and act with reference to the true ends of existence.—E. H. Chapin.

Optimistic Thought. The physician cannot cure the body while the mind is ill at ease.

TELEPHONE CALL ON OCEAN

Lighthouse Near the Channel Islands Probably First to Be Equipped With the Device.

Platter Fougers lighthouse, just northeast of Guernsey, Channel Islands, is probably the first ocean telephone call station. The lighthouse, which has no keeper, is fitted with a powerful fog signal, worked from shore by means of a submarine cable. In a fog ships creep up, guided by the fog

horn, and drop anchor near the lighthouse until the fog lifts sufficiently to enable them to take the narrow channel to the harbors of Guernsey. In such case any pilot or ship's officer by climbing the lighthouse can ring up Guernsey telephone exchange and report his ship. The telephone is reached by climbing a 42-rung ladder to the platform outside the lighthouse doors. Before he can leave the ladder the pilot pushes open a trapdoor which covers the manhole in the platform. The arrangement is such that the pilot

cannot open the lighthouse door to reach the telephone until he has shut down the trapdoor over the manhole. The act of opening the outer lighthouse door connects the telephone with the inner door of the lighthouse, which is kept locked. Only one wire in the cable is available for the telephone, and even this wire is required for other purposes, and closing the door after using the telephone connects up several telltale devices. The lighthouse door cannot be left open by forgetfulness because the pilot must