

IRISH AFRICAN CHIEF.

WHAT MISSIONARY FOUND IN THE NYANZA COUNTRY.

Rev. Croonerberghs Surprised by Native of Cork While on Exploring Tour in the Interior—His 16 Years Among Savages.

New York.—Appropos of the question, so much discussed nowadays, of elective representation and a parliament in the boer lands of Africa, it becomes only natural to recall the condition of the country and its various tribes and people not so many years since.

Even down to the period of its primitive settlement under British rule, less than 40 years since, the population of the civilized whites was much less than a thousand, while the territory covers over 100,000 square miles, and the tribal population ran by rough estimate as over 75,000.

No doubt there may have been some missionary spirit within the region at some prior period, but it remained for a member of the Jesuit order to explore the territory thoroughly and his mission was inaugurated in 1868.

In that year Rev. Charles J. Croonerberghs, S. J., with several companions, traversed several thousand miles from a point a little above Cape Town through North Africa, up to the region of Victoria Nyanza, making notes all the way of the country and its various groups of inhabitants.

Father Croonerberghs spent some 15 or 16 years among the various tribes, traveling nearly all the time and living among those semibarbarous peoples more or less as one of them.

So well did these ignorant natives believe in him as a man of peace that in all the years he lived among them not even once was he subject to unkindness, but, on the contrary, he was looked upon as one entirely beyond their pale and was made an object of affectionate regard and veneration.

Father Croonerberghs when he turned his steps away from there in 1884 was a master of 17 different and distinct dialects—all of the tribal languages.

Of a keen observation and possessed of an extraordinary natural descriptive mind, his tales were above ordinary interest.

His description of the Nile region and more particularly of the great Victoria falls was minute and graphic.

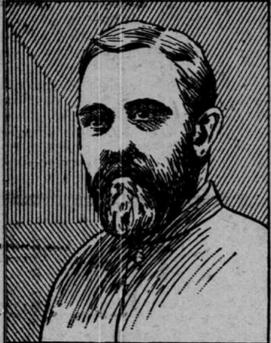
The story of his entry into the Nyanza country is worth repetition.

He and his companions had been traveling for weeks and months prior to a certain day on which in the early morning they calculated they would ere the evening reach the point of destination. So it was on late that same evening they found themselves near a growth of heavy underbrush.

or light timber, and there it was decided they would halt for the night.

It suddenly occurred to him that there must be some other people in the vicinity, for he detected some slight movements among the brush. A little later the forms of several men appeared at the fringe of the timber growth and in a minute or two one man stalked right out from the brush and came directly across to where Father Croonerberghs was standing.

This individual had some sort of blanket wrapped around the body, but wore trousers. He carried, held across the chest with both hands, a rifle, and he marched in that style right up to within a foot or two and directly in front of the Jesuit. Of course, Father



REV. C. J. CROONERBERGHS. (Priest Who Spent 16 Years Among Savages in Africa.)

Croonerberghs was surprised and a trifle uneasy, especially as the other party looked intently at his face, all the while holding the rifle ready for action.

To the intense consternation of the priest the other man presently took off his cap and said with a rather strong intonation:

"How do you do, father?" The latter replied:

"I am very well; but, pray, who are you?"

The other answered: My name is Paddy Donovan, from Cork, father, and I am glad to see you."

"But," the priest said, "Mr. Donovan, what are you doing here?" Donovan replied:

"I am chief of the tribe in this vicinity."

Within a few days the tribe with their chief had erected a small hut, which became the first Roman Catholic church of the territory. With Father Croonerberghs Donovan, became well acquainted and wherever the priest traveled Donovan went with him.

LAWYER IN REMARKABLE SUIT



WARREN B. WILSON.

Warren B. Wilson, who has filed a remarkable petition for the rehearing of his suit against former secretary of the Treasury Leslie M. Shaw, recently decided against him by the United States supreme court, asking the court to declare illegal the payment by the secretary of \$50,000,000 for the purchase of the Panama canal from the French company, is a Chicago lawyer. Mr. Wilson virtually charges the judges of the Supreme court with having violated their oaths of office and also the constitution.

WORDS WHICH MEAN NOTHING.

Woman Criticizes Commonplaces Used in Polite Society.

"We have many commonplaces in so-called polite intercourse," said a woman who does a bit of thinking for herself, "and one of the most meaningless of them, to my mind, is the expression frequently heard: 'Now, be sure to call upon me if I can do anything for you.' I say, 'meaningless,' because, when it is said, it ought to mean a great deal, and, as a matter of fact, in the great majority of cases, it doesn't mean anything at all. It's instinctive, though rather disheartening, to take people who give this sort of invitation at their word, and see the surprise upon their faces. They can do something for you, you have decided, and, therefore, you bring the matter to their notice. It may be an introduction, a loan of a book, or the doing of an errand. You are, indeed, made to feel that it is more blessed to give than to receive. No one likes to be a suppliant, you know, and it is even worse to be made to realize that you are a suppliant."

"I'd prefer to have an out and out refusal without explanation, of a request which I had felt privileged to make, than a grudging consent given with the very evident air of conferring a favor. Oh! I don't get caught very many times in this way, as I

SHEEP FATTENED ON SNAILS.

Makes the Finest Mutton on Earth, Says a Breeder.

"Most people would be horrified to learn that the finest mutton in the world comes from sheep fattened on snails," says a large breeder of Southdown sheep; "nevertheless, it is a fact. In seasons when snails are plentiful the mutton from our sheep has a delicious flavor which it never acquires from the most scientific form of feeding. On the continent a diet of snails is a regular cure for consumptives and is said to fatten and nourish the body in a wonderful way. 'There is a popular superstition,' he adds, 'that the unique and delicate flavor of Southdown mutton is due largely to the quantity of wild thyme which they crop with the grass in their pastures. But, personally, I give the snails the greater part of the credit for the soft, plump flesh and the sweetness of flavor in our celebrated sheep. So much is this the case, that the saying: 'Good small year, good sheep year,' has become almost a proverb among shepherds and breeders."

Congratulations Made Easy.

It is said that in the late '70s and early '80s, when the late Lord Falmouth's colors were well nigh invincible on the turf, Lord Rosebery had a hundred forms printed, beginning,

TAKING UP CARPETS.

Some Little Hints That Will Make the Task Easy.

Taking up carpets is one of the most disagreeable of housecleaning tasks, usually, for the simple reason that the majority of persons do not properly perform the work.

To prevent the usual cloud of dust when removing a carpet, first loosen the tacks, picking them all up as drawn, which will prevent accidents and take only a few minutes of time.

Do not move the edge of the carpet until all the tacks have been removed, then begin at one side and roll the carpet carefully to the other side of the room.

Two or three persons can roll it better than one alone. Lift it carefully at both ends and the middle at the same time, and carry it out of doors and away from the house to be cleaned. Begin at one side of the room again and roll the papers with the dust on them, taking only a few at a time, and being very careful not to disturb the dust.

Carry the rolls out as they are made and pile them on the ground where they can be burned.

When the papers have all been removed there will be no dust on the floor or in the air, and a mopping of the floor with a clean mop and a good suds will make it fresh.

If there was no paper under the carpet the tacks and carpet should be removed in the same manner and a lot of bits of newspaper well dampened should be scattered over the dusty floor. Stir the paper gently about with the broom so as to gather the dust; then take it up in little piles on the dustpan.

Scatter another lot of the dampened paper and sweep it gently together, then mop the floor with the good suds.

DOMESTIC TIT-BITS.

To remove pencil marks from paint use a piece of lemon dipped in whitening.

Dark calicoes should be ironed on the wrong side with irons that are not too hot.

Don't boil meat; steam it, except salt beef. Don't throw away the water; use as stock for soup.

When the burners of lamps become clogged, put them in strong soap-suds and boil awhile to clean them.

Cut a snip off the ends of potatoes before they are roasted. This lets out any stray moisture and makes the potato mealy.

Eggs with very thin shells are not so likely to crack in boiling if they are put into cold water and brought very slowly to the boil.

Old brass can be made to look like new by pouring strong ammonia on it, scrubbing with a brush, and then rinsing in clear water.

When soot falls on the carpet cover it thickly with salt and then sweep it up. In this way you may remove it without doing the least damage to your carpet.

Milk will take out ink stains from boards, cotton, and other fabrics, if used before dried in. Soak in a little milk, and then wash in the ordinary way.

When treacle is one of the ingredients of a cake, weigh it in the following manner. Flour the scales well, pour the treacle on to the flour, and the treacle will then run off quite easily and clearly.

Persons who are accustomed to use tea leaves for sweeping their carpets and find they leave stains will do well to employ fresh-cut grass instead. It is better than the tea leaves and gives a brighter and fresher look.

Orange Pudding.

Ingredients: Three oranges, one and a quarters pints of milk, one and one-half ounces of corn starch, one ounce of butter, two or three eggs, three ounces of sugar. Cut the oranges in slices, and lay them in a buttered pudding or fireproof dish, sprinkling a little sugar over them. Boil the milk, reserving a little with which to slake the corn starch, mixing the two together as soon as the milk boils. Cook for ten minutes, stirring constantly; add the butter, a pinch of salt, and the yolks of the eggs, with which has been mixed the sugar. Stir for a minute or two longer to cook the eggs; then turn the mixture over the oranges. Bake for ten minutes; cover with a meringue made from the whites of the eggs, return to the oven for a moment to brown, garnish with sections of orange, and serve hot or cold.

Pretty Lamp Shade.

A pretty lamp shade can be made with wire net interlaced with gold cord and beads. It is necessary to cut the net in circular shape, making an opening to go over the lamp chimney. The disk must be cut so as to form a funnel shape when fastened together. With gold thread run the threaded needle through the net meshes, placing a bead on each stitch, and form a short fringe of small beads in bright colors around the bottom of the shade. When completed, finish the top with a row of big round beads. It will be necessary to run heavy wires across the top to prevent the shade from touching the chimney.

Apple Omelet.

This makes a nice accompaniment to roast pork or broiled spare-rib. Pare and core six or eight large cooking apples; stew in preserving pan till quite soft. Mash, add one cupful of sugar, an ounce of butter, and seasoning of cinnamon. Let apples cool, put in beaten yolks of four eggs, and stir well together. Beat the whites to a stiff froth, add to the mixture, pour all into a shallow pudding basin, and put into hot oven to brown.

For Shawls and Knitted Goods.

Wash in warm suds, allowing one tablespoonful ammonia to a gallon of water. Rub gently with the hands about 20 minutes, then squeeze and soap carefully until clean. Rinse in clear water of the same temperature and do not stretch too much by ironing or pulling. Very soft fluffy shawls and "fascinators" are often dried by laying on a platter and setting in a warming oven, watching and shaking frequently to insure even drying.

PALACE TO HOTEL.

NEW CAREER FOR FORMER BEAUTIFUL HOME OF EMPRESS.

Magnificent Building on the Island of Corfu Once Occupied by Elizabeth of Austria Has Been Sold.

To live in a palace once the residence of an empress is not an opportunity which comes often to the tourist, and no doubt the American traveler in his foreign jaunts will only too eagerly avail himself of the privilege of stopping at the magnificent palace Achilleion, on the island of Corfu, where the late empress of Austria lived for several years in luxurious but melancholy seclusion. This palace, built at a cost of \$5,000,000, has just been purchased by a Swiss-German syndicate which will convert it into a hotel and sanitarium. The sale of this magnificent palace brings to mind many strange memories of the murdered woman. A dozen years ago she was the most pathetic of the prominent figures in Europe. Following the tragic suicide of her son, the Crown Prince Rudolph, her majesty failed rapidly in mind and body until she became a wreck of her former beautiful self. A terrible restlessness possessed her towards the end of her life. She could not stay for long in any one place, constantly moving about from Tyrol to Corfu, from Corfu to Switzerland, and from Vienna to Venice. But at Achilleion she seemed to find most consolation for her many sorrows. A Greek, who served the empress as reader in these lonely years, has left an account of her life in this great white palace by the blue sea. The empress, it is said, used to roam about quite alone on the seashore talking to fishing folk and peasants she met there. She suffered greatly from insomnia and was often seen walking on the terraces outside the palace long before

dawn, like a beautiful ghost in the pale morning.

When the empress left the palace for the last time, in 1890, she felt that she would never see the place again. With tears in her eyes she said to a friend: "Something in my heart tells me that I shall never come to this beautiful spot again." It was only a few weeks later that the empress was murdered by a half crazed fanatic, who called himself an anarchist as she was about to board a steamer at Geneva.

The palace, which is of pure white marble, has a fine situation on the



Columns and Statuary on One Side of the Palace.

east coast of Corfu, which is the most northerly of the Ionian islands in the Adriatic. The building was designed by the famous Italian architect S. Carito. There are 123 rooms and a chapel. In an effort to hide her grief in magnificence the empress spared no expense to beautify the place. The grounds are especially splendid, being planted with some 25,000 rose trees. Altogether it is one of the most beautiful residences among the many magnificent places in southern Europe.

OLD "IRONSIDES"

HISTORIC CRAFT OF COLONIAL FAME STILL SHOW FEATURE.

Being Overhauled and Restored to Her Former Condition After She Had Been Ordered Destroyed.

It is probable that no exhibit at the exposition at Jamestown will attract more attention than the old frigate Constitution. Certainly no other feature of show can equal in historic interest this renowned old vessel, the famed "Old Ironsides" of song and

naval actions of this nation also went overboard from the shipyards of that New England city. These were the Hartford and the Merrimack. Only one other vessel which flew the stars and stripes can hold an equal place with this frigate—that one being the original Monitor, from which has been evolved the steel clad battleship of modern days.

TRADE THAT IS EXTINGUISHED.

The Dealer Says There's No Longer a Demand for His Leeches.

The leeches like hairless black caterpillars, cling to slim reeds that protrude above the water in the aquarium.

They were torpid, as though hypnotized, but when the dealer put one on his finger it fell to work as busily as a Barataria mosquito. It could be seen swelling and flushing.

"That'll do, you little rascal." And the dealer removed the leech hurriedly, then sighed.

"Mine is an extinct trade," he said, "like that of the armorer or the sundial maker, and I can't make a living out of it any more. But in the past—why, great Scott, in the past leeches were so much used by doctors that a doctor used to be called a leech."

"I used to sell to one hospital in this town 50,000 leeches a year. That hospital now takes 50 or 60 yearly. I had on my books, 200 doctors, each of whom I supplied regularly every morning with a dozen leeches. They carried them about in little pocket cases, as they now carry hypodermic syringes."

"My father had a leech farm for some years. He raised the Hungarian speckled leech—that's the best—in a New Jersey pond at Matawan way. He did fair. He got an annual crop of 25,000."

"Leeches are no longer used because bleeding is no longer believed in. You couldn't boost bleeding a bit, could you, in the paper? I might make it worth your while."—Philadelphia Bulletin.

WEALTH FROM THE PACIFIC.

Valuable Products from Sea Water on Our Western Coast.

Californians have solved the problem of the alchemists and are making gold out of sea water. The golden state has taken golden treasure out of her mountains, has made her valleys yield millions of dollars' worth of golden fruit, has amassed tourist gold in exchange for her sunshine, and now turns to the great lazy Pacific ocean and ransacks its coffers.

There is no rush of prospectors to the new field, however, as the gold is coming out of the sea in the form of salts of potassium, magnesium and bromide, which would elude the pan and the rocker of the prospector.

Of several "diggings" of this nature one at least is active and prosperous and one is approaching activity. The San Pedro Salt company, which recently entered into the field, has succeeded in manufacturing a quantity and quality of salt which has found a ready market and has already assumed place among the exports of the port of San Pedro.

The fact that San Pedro is a lively and thriving port, with almost no outgoing cargoes, makes the development of this trade both easy and important. Since the first of last year the coasting schooners returning to the northern coast have taken away over a thousand tons of this sea salt.

Meaning Made Clear.

The 250-pound heroine rushed at the villain with arms extended.

"I throw myself on your mercy," she gurgled.

As he sunk to the stage beneath her avoirdupois, he gasped: "N-now I realize the m-meaning of the power behind the t-throw."—Chicago Daily News.

LAST OF LONDON'S OLD INNS.

Travelers of To-Day Stop at Taverns of Pickwick and Sam Weller.

New York.—A century ago London was noted for its coaching inns. To



George's Inn, London.

day, but one remains in London proper to recall the gayety of coaching parties that assembled in the comfortable parlors for an evening of pleasure. George's Inn, the last of these famous taverns where the nobility of England gathered in years gone by, was probably the most popular that lined the roadways of the English capital. It was through its association with the people who frequented George's Inn that Charles Dickens began to attract widespread attention as a novelist and writer. More than three score years ago he was a familiar figure when reverently held away in the now guttated tavern.

Here it was that Mr. Dickens met Mr. Pickwick and the various characters he immortalized in "Pickwick

Papers" and bounded at once into popular favor as a humorist and close student of character. The attractiveness of the old inn is still maintained at a high standard, and it is to-day a favorite stopping-place for travelers and coaching parties. Nothing has been removed from the place to dim the memories of the past. The same old-fashioned chairs, benches, tables and furniture are there that were in use a century ago, and the decorations have never been altered. Ownership has remained with the same family for many generations, and it is said the present owner is a direct descendant of the man who originally opened it.

AN AUTHORITY ON FISHES.

Milwaukeean Presented with Cross of Legion of Honor.

Milwaukee, Wis.—Edward P. Allis, Jr., an American who has been given the cross of the French Legion of Honor, is a Milwaukee man. He is one of the few Americans to be thus honored for scientific work.

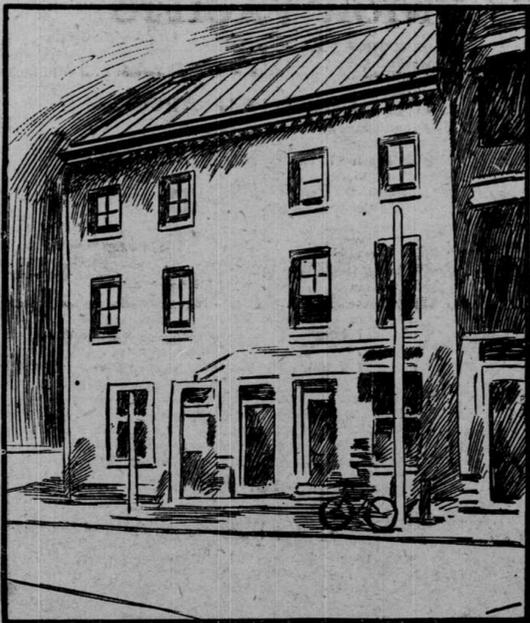
Several Americans have been given the cross for their labors in literature or diplomacy. Mr. Allis is honored for his work in the study of fish life.

His scientific labors have made him known among scientists generally. For the past 18 years he has lived at Mentone, France, where he has pursued his researches. His particular branch of work has been fish organization.

At his own expense Mr. Allis publishes a quarterly magazine at Boston devoted to morphology. The magazine is conducted at a loss, but is regarded as an authority.

Mr. Allis is now on the point of publishing his researches, as a text book for advanced workers. The cost of the plates deterred English, French and American publishers, but a German publisher has been found who is willing to undertake the work.

HOUSED FIRST UNITED STATES MINT



The old building at 37-39 North Seventh street, Philadelphia, in which Congress established the first United States mint, is to be torn down. The building was bought by the federal government in 1792 and in 1800 a mint was established there.

grow older, but occasionally I do, and it's because I think a good many others do, as well, that I'm freeing my mind. What I plead for is a little more sincerity in conversation—especially when the lack of it is likely to lead to embarrassing situations."

Women Refining Rome.

American and English women married to great Roman nobles have done much toward refining life in the Eternal city. They discouraged the rough horseplay and the practical joking, so common under the old regime even in the best houses. They have introduced such amenities of life as open fireplaces, bathrooms and improved sanitation, and, in short, they exercised the same softening and humanizing effect upon the Roman nobility of the last half of the nineteenth century which the Greeks had upon the ancient Roman patricians.

Measure of His Success.

Hicks—Your friend Marryat tells me he's got his wife pretty thoroughly trained now.

Wicks—Yes, he's got her trained so that he can make her do pretty nearly anything she wants to do.

Students at Manual Labor.

There is a scarcity of laborers in Sweden but plenty of college students. Three hundred young men from the University of Upsala have accepted employment in the fields for this year's harvest season.

"My dear Falmouth, allow me once again to congratulate you on the success of your horse—in another classic race," etc. He used to fill in these printed forms with the animal's name and that of the race.

After Lord Rosebery's Kermesse had beaten Lord Falmouth's own filly in the Champagne stakes at Doncaster, Lord Falmouth retaliated and sent one of these forms back again with "Rosebery" substituted for "Falmouth," and Kermesse for the horse that had been forwarded to him.

Spoken With Patriotic Pride.

"You have nothing that carries with it the charm of antiquity," said the European.

"Oh, yes, we have," answered the rich American. "It won't be long before we have the market in that line cornered. We're buying up antiques faster than you can make 'em."

Clever Autograph Fiend.

Hall Caine has a great horror of the autograph hunter, but during his latest visit to America he was trapped by a wily collector in a very curious way. One day a porter at the hotel brought him a registered letter. He signed the receipt, and was then asked to sign a second paper, which he was told had to be returned to the sender of the letter. New to American ways, he did so, and when he opened the letter found it to be a note of thanks for his autographs, which he had, of course, appended to the paper.

Imperial Opera House, Dresden, Germany.

