

to respect, and advocating that liberal thinkers flock to their standard. His appeal fell on deaf ears, because German Liberals are hopelessly divided by fractional strife, yet the manifesto was a striking proof of the historian's personal courage and unwavering mental power.

Prof. Mommsen has raised a family of 12 children and is surrounded by grandchildren by the dozen. He lives in extremely modest style in a big, old-fashioned stone residence in Charlottenburg, the lovely western suburb of Berlin, and spends his days in the bosom of his expansive family, now and then producing an occasional sort of communication for a favored periodical like Dr. Barth's "Nation" or rearranging his invaluable collection of books, writings and papers. He has a keen sense of humor and frequently bespeaks sympathy for himself as an "orphan." His name still appears among the members of the faculty of the University of Berlin, but he holds no more lectures, only appearing at the gray old college in Unter den Linden in cap-and-gown on festive occasions like the inauguration of a new rector.

HONOR FOR HEROES.

Arrangements Completed for Celebration at Lake George in Memory of Johnson and Hendrick.

MONUMENT TO BE DEDICATED.

Irish Baronet and Mohawk Chieftain Who Helped Save New York From French Invasion.

Special Correspondence.

Caldwell, N. Y., Aug. 17.—Arrangements have been practically completed for the celebration on the 5th of September of the one hundred and forty-eighth anniversary of the battle of Lake George, the chief feature of which will be the dedication of a magnificent monument to the memory of two American heroes who have long been neglected, Sir William Johnson and Hendrick, the Mohawk chieftain. The battle of Lake George, fought Sept. 8, 1760, was one of the deciding contests of the French and Indian war by which was saved for the coming republic the vast and rich territory coveted by Louis XV, then master of Canada. Some of the men who fought on this field lived to fight against another king scarcely less despotic than Louis himself, but Sir William Johnson and Hendrick, the Mohawk, were not among them. Sir William died just before the outbreak of the war of the Revolution, to avert which he exerted all his great influence, and his son, Sir John Johnson, espoused the cause of England.

Sir William Johnson was born in Ireland. Emigrating to America, he settled in the Mohawk valley, then mainly an Indian wilderness, where his tact, ability and knowledge of Indian character soon made him the central figure. He was colonel of the Six Nations, commissary of Indian affairs and a member of the governor's council. It was he who kept the Iroquois loyal to the English during the war with France, and at the beginning of that war he was appointed to the command of the colonial troops in the north. For the victory at Lake George, in winning which he was grievously wounded, he was made a baronet. Later he was in command in the attack on Fort Niagara.

Hendrick was the chief of the Mohawk tribe and the faithful friend of Sir William Johnson. He represented the Six Nations in the treaty congress in Albany in 1754 and later took the field with his dusky warriors to help the colonists defend their new country. At Lake George he displayed the utmost bravery, fighting side by side with the American officers until his horse was shot beneath him and he was dispatched by the bayonet of a French grenadier.

Although the battle was fought in one day, it really consisted of three engagements. The first resulted in disaster, from which Sir William Johnson emerged unscathed and glorious victory. Col. Ephraim Williams of Massachusetts, who was in command of the troops in the first engagement, fell at the outset of the action almost at the moment when Chief Hendrick was killed. The total loss of the colonial troops' exclusive of Indians, was 262. The number of Hendrick's men who were slain is not definitely known. Sir William in his official report placed the enemy's loss at 500. Among the Frenchmen killed was La Garderie de St. Pierre, who had defeated Col. George Washington on the Ohio the year before.

The monument will be erected on the identical spot where the hottest of the three engagements was fought, on an elevation at the head of the lake midway between the two sides. It will be visible for many miles in several directions. The site is close to the old military road skirting the battle field and is on the state reservation. The monument consists of two heroic bronze figures representing Gen. Johnson and Chief Hendrick standing side by side, as if in conversation, surmounting a boulder about fifteen feet high. The total height of the monument is 25 feet. The figures were modeled by Albert Wedderburn of New York.

The funds for the monument were raised through subscription by the New York state section of the Society of the Colonial Wars, which will have full charge of the approaching celebration. The program contemplates addresses by J. Frederick de Peyster, chairman of the monument committee; Gov. Odell, Hugh Hastings, the state historian, and possibly President Roosevelt. Both state and federal troops will take part in the exercises. FREDERICK T. ROCKWOOD.

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WHAT TO EAT.

Valuable Suggestions for the Kitchen and Dining Room.

This matter will be found to be entirely different from and superior to the usual run of food articles, in that every item is a nugget of culinary wisdom and eminently practical. Conducted by Katherine Kurtz, Marquette Building, Chicago, to whom all inquiries should be addressed. All rights reserved by Banning Co., Chicago.

Menus for Next Three Days.

SUNDAY.

BREAKFAST.
Iced Melons, Cream
Broiled Spring Chicken, Baked New Potatoes, English Muffins, Coffee.
DINNER.
Cream of Cauliflower Soup, Roast Leg of Lamb, Mint Sauce, Mashed Potatoes, Okra and Tomatoes, Cucumber and Onion Paper Salad, Ice Cream Croquettes, Chocolate Sauce, Coffee.
SUPPER.
Fried Soft Shell Crabs, Peach Shortcake with Cream, Chocolate

MONDAY.

BREAKFAST.
Fruit
Breakfast Food, Cream
Minced Lamb in Cases, Hashed Potatoes, Muffins, Coffee.
LUNCHEON.
Okra Gumbo, Iced Tea
Cream Toast, Iced Tea
DINNER.
Onion and Cucumber Soup, Veal Cutlets with Tomato Sauce, Boiled Rice, Stuffed Green Peppers, Tomato Mayonnaise, Iced Melons, These, Wafers, Coffee.

TUESDAY.

BREAKFAST.
Berries, Cream
Broiled Bacon, Creamed Potatoes, Corn Muffins, Coffee.
LUNCHEON.
Baked Stuffed Tomatoes, Cold Sliced Meats, Brown Bread, Cocoa
DINNER.
Cream of Pea Soup, Braised Fowl, New Potatoes Baked in Skins, Stuffed Eggplant, String Bean Salad, Peach Cobbler with Sweet Cream, Coffee.

Split-Pea Soup.

Soak over night one generous pint of English split peas in one quart of water. Take a knuckle of veal, beef or ham bone and one quart of water, half a teaspoonful of salt; add the soaked peas and cook slowly for six or seven hours or until thick as rich cream. Mash and strain into

to soup thicken. If desired a little mace or nutmeg and a few drops of onion juice in place of the mace. Serve with sippets of toasted bread.

Green Peas Creamed.

Shell one quart of green peas and boil the pods in enough water to cover for fifteen minutes; take from the water and add the shelled peas, cook until tender. Cream together one level tablespoonful of butter and one level tablespoonful of flour; stir this into the liquid in which the peas have been cooked; sprinkle in a salt-spoonful of salt and a few dashes of white pepper, stir carefully and serve in hot dish.

French Peas.

Boil two quarts of shelled green peas for twenty-five minutes. When tender take from the liquid and drain perfectly dry. Put in a saucepan two tablespoonfuls of butter, when it is melted add the peas and stir until the peas are thoroughly coated with the butter. Cook for three minutes after it comes to the boil, and then add a little salt and a dash of white pepper, stir carefully and serve in hot dish.

Peas on Toast.

Put into a saucepan one pint of shelled small peas, cover with boiling water and cook until tender. Beat half a cup of butter to a cream and add one tablespoonful of flour and one tablespoonful of salt, add half a cup of the liquid in which the peas were cooked to this mixture and pour into the peas and the remaining liquid. Cook for three minutes after it comes to the boil, and then add a little salt and a dash of white pepper, stir carefully and serve in hot dish, garnished with parsley.

Peas in Case.

Cook in just sufficient water to cover them one pint of shelled peas, do not cover the peas with water. When the peas are tender add to them one tablespoonful of butter rubbed smooth in one tablespoonful of flour and cook for three minutes, then stir in one salt-spoonful of salt and a sprinkling of white pepper.

Prepare the cases from boiled white potatoes which have been thoroughly mashed and seasoned, adding a little flour to stiffen them; make these in a hot oven, placing a bit of bread in the centers to keep the cases in shape and removing them as soon as they are cooked. Fill these shells with the hot peas and serve in the tin.

Purée of Peas.

Put one quart of shelled peas in a saucepan, cover with water and cook over a small fire until the peas are tender. Add one cup of water and one cup of milk, a small piece of carrot and one rounding tablespoonful of butter. Cook for three minutes after it comes to the boil, and then add a little salt and a dash of white pepper, stir carefully and serve in hot dish, garnished with parsley.

ODDITIES OF LIFE AND DEATH IN A NEIGHBORING REPUBLIC.

In Ecuador They Have Uncommon Ways of Doing the Commonest Things.

Special Correspondence.

Guayaquil, Ecuador, June 8.—Although Indians the world over are proverbial for their fondness of brilliant colors, you never meet one in this country wearing anything but somber black. From head to foot there is not a trace of any other color about them. It is a pathetic and perpetual sign of mourning for Atahualpa, the last of their kings, who was treacherously strangled by Pizarro. Of course the Indians of today know of this only by tradition, but it has become a sort of a religion with them, inculcated by parents in the minds of their children, and even infants in arms are wrapped in black. These strange people, dark, descendants of the Incas, constitute the laboring population of Ecuador, and are about the saddest looking people on the face of the earth. Laughter, singing or story-telling is never heard among them, they have no folk-songs, no tales, no sports, no jokes, but are at all times silent, unsmiling and sullenly submissive to any injustice that may be put upon them. Pizarro "bullied better than he knew"—or rather worse—when he murdered the brave and beloved Atahualpa, crushing at one fell blow the proud spirit of his people through all future generations; and what that unparalleled crime failed to accomplish has been completely carried out by nearly four centuries of oppression. Today the once-powerful Incas are mere beasts of burden for anybody who desires to command their services, accepting without protest whatever inadequate payment may be tendered, and if no payment at all is forthcoming, there is no appeal. These silent, undersized, poorly nourished people do not seem to have much strength in their arms, but will carry enormous loads on their backs. A broad strap is passed around the forehead to help sustain the burden, and another across the shoulders. One-hundred pounds is considered a moderate load, and with this on their backs they will start off on a slow but even jog-trot and keep it up for hours without tiring.

LEGAL MARRIAGE EXPENSIVE.

The Indians, and in fact nearly all the lower classes of Ecuador, seldom indulge in the luxury of legal marriage, probably because they cannot afford it, the fees charged by the priests for performing that ceremony being very exorbitant compared to their infinitesimal wages. Even among the aristocracy it is not uncommon for young people to go about among their friends soliciting contributions toward paying the marriage fee. You can seldom stroll through the streets and markets of Guayaquil and Quito, without meeting somebody with a little basket, generally a young Lothario, who importunes you. "For love of the Virgin most illustrious Señor, give me a medio (six cents) toward the payment of my marriage fee."

QUEER FUNERAL CUSTOMS.

In this queer country the dead are generally buried in the middle of the night—why, heaven only knows, except that it is a custom; and customs here rule from century to century with iron hand, being less alterable than the celebrated laws of the Medes and Persians, for the latter did change in course of a few hundred years. Women—even wives, mothers and nearest relatives—are not permitted to attend their dear departed to the tomb; but that is the universal custom throughout nearly all Spanish-America. Utterly dismal it looks to see a procession of chanting priests or monks, followed by men carrying candles and torches, winding slowly through the darkness of night to the Campo Santo, "Field of Saints," as the cemetery is called. Among those

who can afford it, the fashion prevails of holding a kind of funeral reception during the entire week following the burial. Formal invitations are issued, as if for a ball, or wedding. The guests are invited to eat, drink, gossip and have a good time generally, discuss the virtues of the dead, his frailties being forgotten, as he, happily, the case in all countries; speculate concerning the amount of property the deceased has left; and, if he were a married man, upon the probability of the widow marrying again.

Meanwhile the dead man's family sit in a room by themselves, ranged in straight rows against the farther wall of the room in the order of their nearness of relationship to the dead, and all the guests come in one by one, to condole with them. At the conclusion of this entertainment, every picture in the house is turned with its face to the wall, the piano is locked, harp, guitar or mandolin swaddled in black cloth, all jewelry is laid aside, not even natural flowers are permitted in the rooms or on any member of the family as decorations; the house is shut against all visitors for six or eight weeks and during that time none of the relatives are expected to be seen at all, at church or elsewhere. However, at the end of this prescribed period, mourning is supposed to be over and quite far enough. The family emerges at once from its retirement and usually make up lost time by an extra amount of gaiety, their return to society being celebrated by a grand ball given by the hostess, and a round of outside entertainments.

BORROWED COFFINS.

As in other parts of Spanish-America, the lower classes are carried to their last rest in borrowed coffins, from which they are taken out and laid directly in the dirt, in graves rented for stated periods ranging between three months and three years, what remains being shoveled out and burned after the time expires, while those who can afford so much luxury are securely housed in narrow niches in the walls surrounding the cemetery. The little square door of each niche, besides being well cemented in is further protected by an iron grating and a padlock, to prevent thieves from stealing the coffin to sell again and stripping the corpse of its clothes and valuables. That sort of robbery being so common while ago, that now the fashion prevails of dressing the corpse in all the jewelry and finery the family can command and borrow while it remains on show in the house, but taking off every ornament and wrapping it in plainest garments just before burial.

HOSTS GO WITH SERVANTS.

If you were living in Ecuador and wished to hire a servant, you could hardly get one by yourself, or herself, but would be compelled to take up with a drove of them, probably far outnumbering your own family. For example, with a cook you would have to receive her husband and children, and perhaps also her father and mother, in your house to bed and board, and each would bring along all his or her portable property, consisting mainly in domestic pets, such as pigs, chickens, rabbits, dogs and other "live stock." The husband may have some trade goods which he follows during the day, but at meal times and when night comes he returns to the bosom of his family and yours. It would be considered downright inhuman to refuse them food and shelter, and not a servant in Ecuador would work for so mean a master, or mistress. The children of your cook may be utilized for light services, such as running of errands, washing the hardest and tending the baby; but the numerous brood is apt to be "light fingered" and certain to be lazy, dirty and probably diseased. There is no help for it, however, because "el customer" has decreed that for every servant you hire, you must expect at least a dozen extra mouths to feed.

Now is this the worst of it. Occasionally cooks' relatives from another village come to pay her a visit, of a fortnight or two—lasting as long as you tolerate it—men, women and children, bringing many things, pigs, chickens, etc., to be housed and fed.

hately they are not accustomed to "downy beds of ease" or sumptuous living, but consider themselves in clover if plentifully supplied with beans, corn meal and potato soup, and will sleep contentedly on the straw of the patio or the straw of the stable. The danger is that some of the stranger hangers-on may not be as honest as the cook herself is supposed to be, and cases are known where thieves and even murderers thus gained admission to the inside of the casa, with disastrous results.

WET AND DRY SEASONS.

In Ecuador there are only two seasons—the invierno, or wet, and the verano, or dry. The invierno, or winter, (though astronomically it is summer time), begins in December and ends in May. The heavy rains come on about Christmas. March is the wettest month of the year, July the coldest, and in May fevers are most prevalent. During the dry season the climate of Guayaquil is nearly perfect, broken only by a few days' rain after the autumnal equinox. The latter is called "El Corazon de San Francisco," and throughout all South America the periodical alterations of wet and dry are laid to the account of some saint whose "day" happens to coincide with the epoch of change. But if the weather be rainy when it ought to be fair, or if showers are heavier than ordinary, the fault therefor is always ascribed to the moon—that "inconstant orb" which in other parts of the world suffers a good deal of undesired blame for the souring of milk, the slow cooking of habits and the backwardness of gardens. Lord Byron understood it when he remarked: "The devil's in the moon for mischief."

PESTILENTIAL RAINY SEASON.

It is during the rainy season, only that Guayaquil has earned its reputation for unhealthfulness. Then the air is as hot and oppressive as that of a Turkish bath; rank vegetation lies festering in the sun; the country roads and even some of the city streets are impassable; fevers and dysenteries do the work of death, and the living keep up perpetual warfare on pestiferous mosquitoes, cockroaches, lice as the palm of your hand, centipedes, scorpions and deadly serpents.

The very finest thing about Guayaquil, of which one never tires, is the incomparable view to be obtained from the balconies—especially in clear days, when a magnificent stretch of the Andes may be seen. The stranger in these

spots will in a few years forget many incidents of his journey, but the impression produced by the first glimpse of the sublime mountains is so unforgettable that it is never forgotten. One's eye is attracted by the Cordillera for days together, and then they suddenly rise like a curtain and disclose a scene of immeasurable grandeur. The Cordillera is a long and low, made illustrious by the snow of Pichincha and the snow of Popocatepetl. On one hand a limitless sea of hills billows higher and higher, till they culminate in the purple mountains of Annapurna on the other, 100 miles away, the northern Chimborazo, attaining its elevation and unsurpassable summit far above the snows of the Cordillera. These mountains and sterile forests. Until lately, you saw Chimborazo, the highest mountain in the world, rising on the western horizon, and the latter inaccessible to the foot of man. It is 22,829 feet high—no slouch of a mountain to be sure, but modern science shows that it has ascended. In the Andean chain are five others that are, for all that, these are embraced in the old world by geologists as the Cordillera.

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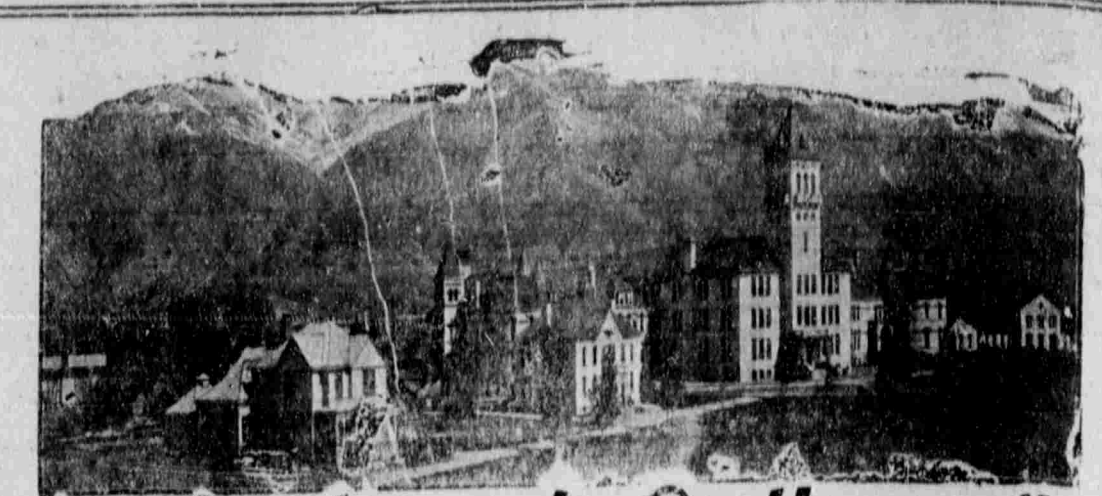
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