DESERET EVENING NEWS: SATURDAY, NOVEMBER 14, 1903.

The Frenchman's Burden.

ALL ABOUT THE BIG COLONIAL EMPIRE OF OUR SISTER REPUBLIC.

It Has More Land Than Europe, More People Than France, and It Costs Twenty Millions a Year -Algeria and the New French Settlements-A Look at Africa's French Metropolis-The Sahara and Its Proposed Railroads-Something About Timbuktu and Dakar-French Movements in West Africa-What Is Doing in Dahomey and Along the Congo-Schools, Railroads and Harbor Improvements-Cotton Plantations to Compete With the United States-French Improvements in Madagascar, Asia, and in the Islands of Pacific, Atlantic and Indian Oceans,

MANA MORE PROVIDE L'ENCOMPANY STATISTICS CORPORATION (Special Correspondence of the Deseret News by Frank G. Carpenter.)

valleys, backed by the sandy plateaus of the Desert of Sahara. Its area is about four times as large as that of Pennsylvania, and its population com-prises about 4,000,000, of whom 300,000 are French. (Copyrighted by Frank G. Carpenter.)] VRIE .- I have been looking into the Franchman's share of the white mon's burden. It attracts but fittle attention out-

chamber of deputies to present the spe-

Few people realize the extent of the

French colonial possessions. They are scrater than those of any other nation

excepting Great Britain. They are 20 times as large as France itself; they

cover an area greater than all Europe, and in Africa alone they are as large as

the United States proper. France has more ground in Asia than in France,

its South American possessions are as

of its territory are thickly populated. all there are more than 60,000,000 in-

habitants, of whom the majority are as barbarous as any people on the face of

COLONY.

they are spending the most money on it. They are building railroads

stal service, and there are more than telegraph offices, through which 2,-

600,000 messages are sent every year. Algeria has already considerable commerce, its imports and exports ap-proximating 106,000,000 dollars a year. The most of this trade is with France,

and the French look upon the country as their chief granary and market gar-den. It lies just across the Mediter-ranean, so near that fast steamers can reach it in 24 hours, and that the ordi-

nary everyday passage is 27 hours. Winter vegetables and tropical fruits are now sent by the shipload to Mar-

seilles and thence distributed to all the cities of France, and even to Paris and London. The time to Paris is less than

ALGERIA IN 1903.

But first let me tell you something about Algeria. It is one of the best countries in Africa. Watered by the moisture from the Moditerranean winds

rich soil and one of the most delightful elimates on the face of the globe. It is a land of mountains and

the globe.

Algeria.

40 hours

clai wants of their countries. A BIG COLONIAL EMPIRE.

The natives are Berbers and Arabs, with an admixture of Moors, Turks and negroes. The Berbers belong to the same race as our own. They are farmers and very industrious. The Franch was them as before on a with side his own country, but it is a big load and it cost him more than \$20,000,600 a year. There is a minister of the colonies at Parts who has charge of Tay expenditurer, and in addition the province e l'Aigerie and that of French India have representatives in the

One of the chief exports of Algeria is figs, of which 27,000,000 pounds are exported in a year, and another is dates, which come from the date palms scattered over the country, and especially throughout the cases of the Sahara. In Algeria the French have materially Improved the condition of the people. They have established primary schools in every part of the country, and also schools of higher education and com-munal colleges. There are 100,000 stu-dents in the primary schools, about 5,000 in the high schools and a large num-ber in the colleges. About \$1,000,000 is now being annually spent on education.

big as the state of New York, and it has also islands in the West Indies, in Australasia and the south seas. Paris The capital of Algeria is Africa's French metropolis. It is the city of Algiers containing about 100,000 people, being considerably smaller than Tunis, but for pose the protocol is a commerce being considerably smaller than Tunis, but far more important in commerce and trade. The French have spent millions of dollars on the harbor and in beautifying the city. A long pier has been built so that the largest steamers can come in without danger. Great warehouses have been construct. FRANCE'S MOST PROSPEROUS Great warehouses have been construct-ed, and there are fine hotels and good business buildings. The town has street cars and electric lights, and al-tegether the lower parts of it look more like Paris than Africa. The same condition parently at Ocan the other The best of all the French colonies is lgeria. The French like it most and It. They are building rainous throughout the principal parts of it, and they have already constructed about 2,000 miles of wagon roads. All of the ports are being improved, and every town of any size has now its French quarter. The country has a good condition prevails at Oran, the chief port of western Algeria, and at Con-stantine, a thriving city in the east, each having its French quarter.

Adjoining Algeria is Tunisia, which is now under the protection of France. It has an African bey as its nominal ruler, but it is the French governor ruler, but it is the French governor who tells him how to act and handles the cash. A great many improvements are being made there since the French took charge of the country. The canal which has been built connecting the city of Tunis directly with the sca has greatly improved commerce and today there are large wharves along the banks of the canal, equipped with mod-ern lifting engines, cranes and port rail-ways. Tunis is the biggest city on the African senbard, and its trade is with ways. Tunis is the biggest city on the African seaboard, and its trade is with all parts of the Mediterranean sea, and especially Europe.⁶ It is connected by railway with Algiers and Oran and by caravan with all parts of the Sahara. The population of Tunisia is almost 2,000,000, consisting chiefly of Bedouin Arabs, Berbers and about 60,000 Jews. There are also 40,000 Frenchmen and \$2,000 other foreigners, of whom 67,000 are Italians.

French use them as laborers, and with their aid are setting out vineyards, olive groves and orange orchards. They also cultivate the soil for them-selves, raising rich crops of wheat and ther cereals.

AFRICA'S FRENCH METROPOLIS.

FRENCH TUNISIA.

are Italians. The French have been doing much to



Photographed for the Deseret News by Frank G. Carpenter. · elejejeje ; GIRLS FROM MADAGASCAR, A SAMPLE OF THE FRENCHMAN'S BURDEN.

develop education there. They have established a large number of schools in Tunis, and in the interior have 500 primary schools, of which one-third are for teaching girls. The bulk of the population is Mohammedan, and these girls' schools are to a large extent a new thing. Tunisia has now 600 miles of railway and several thousand miles of telegraph lines. It has a small trade with the United States, ten days being required to go from Tunis to New York.

required to go from Tunis to New York. THE FRENCH IN THE SAHARA.

One of the queerest possessions of the French is the Desert of Sahara. They claim to own the whole western half of it, having a territory about half as large as the United States proper, comprising hundreds of cases and the best caravan routes. A big trade is carried on across the French Sahara from the rich countries of the Soudan south of If to Algeria and Tunisia, and it is now proposed to build a railroad over these proposed to build a railroad over these sandy wastes. This railroad will be about as long as from New York to Salt Lake. It will go from the Mediterranean southward into the Sahara, and will then branch out, one line going to Lake Chad, where it will connect with a line to Dahomey and the Atlantic and the other going in a southwestwardly di-

rection to Timbuktu and the regions of the Upper Niger. The road can never be more than a military one, and it is doubtful whether it would pay its running expenses.

IN THE DESERT.

Today all travel across the desert is Today all travel across the desert is by camels. The beasts are raised es-pecially for freighting, and there is a regular business of breeding them for caravan travel. There are freight ani-mals and passenger animals, the latter having a gait as easy as that of a good saddle horse. A good riding camel is worth \$100, and a good freight animal can be bought for \$50. Many of the caravane have five hundred camels, fif-ty thousand camels coming every year across the Sahara to Timbuktu, These caravane routes are as well laid out as across the scinara to Timouktu. These caravan routes are as well taid out as railroad routes. There are no special tracks, but the guides understand just where to go and they aim to take in the chief oases on the way.

The French metropolis of the north-ern Sahara is the oasis of Biskra, which is reached by railroad from Al-giers. Here there is quite a large for-eign colony, numerous French and othern Sahara is the oasis of Biskra, giers. Here there is quite a large for-eign colony, numerous French and oth-er Europeans going there for their Biskra is 150 miles south of Constan-erned from Dakar in Senegal. It is at

tine, and it takes a day's ride on the train to reach it. The oasis is three miles long and not more than a half a mile wide at its widest place. It is one of the largest of the French oases, having a population of about 10,000, in-cluding 1000 French traops and about

cluding 1,000 French troops and about 1,200 civil Europeans, mostly French and Italians. The place is noted for its dates, of which it has 160,000 trees, producing about 5,000 tons of dates eve-ry year. The trees are carefully irri-gated and each tree is taxed by the government.

FRENCH SOUDAN AND TIMBUKTU.

The French have an enormous territory known as the French Soudan, ly-ing south of the western part of the ing south of the western part of the Sahara. This strip goes half way across the continent, the British-terri-tories of Nigeria, the Gold Coast and Sierra Leone, and also Liberia and the Kameruns being cut out of it. It reach-es the Atlantic ocean in several places and embraces the French Congo, Da-homey and Senegal. This territory is practically unex-

Dakar that the French governor eral of West Africa lives, and there are the chief offices with secretaries and clerks. Each province has a lieu-tenant governor, but all report to the governor general at Dakar.

governor general at Dakar. Dakar is noted for its excellent har-bor which is now being widened and deepened by the French. The city lies right under the shadow of Cape Verde and is connected with St. Louis, the capital of Senegal, by railway. It has four French steamship lines, which make regular passages between it and France, and there are British and Ger-man lines to Livernool and Hamman lines to Liverpool and Hamourg.

IMPROVING WEST AFRICA.

The French are just beginning to de-velop their West African provinces. They are laying out railroads in French Guinea and deepening the harbors. They have built a jetty about a thou-sand feet long at Conakry, the capital and chief seaport, and they are cutting wagon roads into the interior. In Dahomey there are 6,000 natives now at work on a railroad which will eventually extend through the country to Lake Chad, and there connect with

eventually extend through the country to Lake Chad, and there connect with the line across the Sahara to Alglers, Fifty miles of this road has already been constructed, and the work will be steadily pushed. Railroads are being built in the French Congo, and also from St. Louis, in Senegal, eastward,

AFRICAN COTTON FIELDS.

AFRICAN COTTON FIELDS. These West African colonies are un-healthy. Dahomey is hot and malarious, and the French Congo is noted for its fevers. The French can never develop the country except by native labor. They understand this, and are acting accordingly. They have set out plan-tations in Dahomey some distance back from the coast, and are raising colton there for shipment to France. The cot-ton is better than the American, and I am told that it brings a higher price in Europe. Cotton fields have been laid out in the French Congo and elsewhere. The labor is cheap, costing not more than 10 to 20 cents a day. In some of the colonies the people are very indus-trious.

trious. Education goes on apace. There are missionaries in nearly all the colonies and mission schools, as well as govern-ment schools. In the Congo colony alone 56 schools have been established. and a porportionate number in Dahom-ey and on the Ivory coast. All these colonies trade chiefly with Europe. They buy bright-colored calicoes, beads, knives and notions, trading ivory, rub-ber, palm seeds and palm oil for them. ber, paim seeds and paim oil for them. So far the only thing they get from America is our leaf tobacco, which is sent there in hogsheads, being first shipped to Liverpool. The freight rate from Liverpool to Dahomey is about three-fourths of a cent a pound, THE FRENCH IN MADAGASCAR.

France, and its population is two and one-half millions. About one-third of the natives are Hovas, a most intelli-gent people, who until the French came were the controlling element of the isl-and. In addition to them are the Sa-kalavas on the west coast, and other tribes on the east, north and south in the coast towns there are many Arab traders and also many negroes from Africa who were brought in as slaves.

THE CAPITAL OF MADAGASCAR.

THE CAPITAL OF MADAGASCAR. The Island of Madagascar consists of a high plateau with a fringe of un-healthy forest around the edges. Its chief port is Tamatave, on the east coast, and the capital is Tananarivo. In the heart of the plateau. The French are building a railroad from one to the other. It will be over 100 miles long, and 35 miles have already been built. Tanaarivo stands on a ridge 500 feet high in the center of a rich farm-ing country. It has comfortable two-story houses, and the Hovas, who form its chief population, have many people of wealth. The public buildings of the queen are now used by the French offi-cials, who are introducing modern im-provements of all kinds. They have improved the ports, have instituted schools and colleges and are doing much to better the country.

SOME FRENCH ISLANDS.

France has a big sized island empire. Madagasear alone is as long as from New York to Chicago, and as wide as from Washington city to Boston. Just east of it is Reunion. an island not quite as big as Rhode Island, which also belongs to France. It is noted for its plantations of coffee, vanila and spices. Northwest of Madagasear are the Comoro Islands and the Island of Mayotte, all very rich in sugar, vanila and coffee, and in the West Indies are a number of islands equally valuable. The chief of the West Indian Islands are Guadeloupe and Martinique. The French also own the state of French French also own the state of French Gulana on the coast of South America French

France has also islands in the Pa-cific. East of Australia it owns New Caledonia, which it uses largely as a prison settlement. It has the Wallis Archipelago northwest of the Fijis, the Huon Islands northwest of New Cale-donia, the Loyalty Islands farther eastward, Futuna and Alafi, south of the Wallis Islands, and the New Hebrides, Wallis Islands, and the New Teorida, It also has a large number of islands in the South seas, and especially the Society Islands, the most important of which is Tahiti, with an area of 600 which is Tahiti, with an area of 600 square miles and population of 10,000

French have also small colonies in East India and some very large ones in farther India, such as Tonkin, An-nam, Cochin China and Cambedia, of which I have written in previous letters,

aluable Suggestions for

the Kitchen and Dins

ing Room

THE FRENCH IN MADAGASCAR. The French have materially chang-ed the conditions in Madagascar. They have claimed to own that island for hundreds of years, but it is only seven or eight years ago that it was formally declared a French colony. The queen was afterward taken to Algiers. Madagascar is the fourth largest isl-and in the world. It has more land than The French Island of Reunion, whence she was afterward taken to Algiers. Madagascar is the fourth largest isl-and in the world. It has more land than The French Island of Reunion, whence she was afterward taken to Algiers. Madagascar is the fourth largest isl-and in the world. It has more land than

CAREER OF MRS. BURNHAM, WHOSE



FUNERAL TAKES PLACE TOMORROW



FIVE GENERATIONS OF BURNHAMS.

Reading from left to right the group consists of W. K. Burnham, son of Mary Ann Burnham, deceased; W. C. Burnham, Jr., her great-grandson; baby Burnham, her great-great-grandson; Mary Ann Burnham and W. C. Burnham, her grandson

Mary A. Huntley Burnham, who passed peacefully away at the home of her daughter, Mrs. Almyra Y. Russell, on the eve of Nov. 10, 1903, was born March 14, 1816, at Waitsfield, Vt. She was the daughter of Allen Huntley and Sally Hitchcock and was left an orphan at the age of 2 years, being raised by her grandparents. At the age of 19 she married James Louis Burnham and came west in 1837. They embraced the Gospel in 1842 and moved to Nauvoo in 1843. Here she buried one daughter, and in 1845 was left a widow with three sons. In four days after her husband's death she gave birth to a daughter, Mrs. Mary A. Freeze, in the depths of poverty. Later she was married in the Nauvoo temple to President Joseph Young. By this second husband she had two daughters. In February, 1846, she began her toilsome journey in the exodus of the Saints from Nauvoo in preference to returning to her relatives in the east, who had offered her every inducement to go back to them. Two years later, while in Winter Quarters, she endured the sacrifice of sending her two youngest sons to join the Saints in Utah and remained behind in that vicinity until 1852 when she crossed the plains with four little children and settled in Bountiful. Davis county. At the time of the famous move south in 1858, she went to Payson. About three years later she settled in Richmond, Cache county, and in 1863 moved to Salt Lake City, where she spent the remainder of her life.

Her posterity now numbers 197. She had seven children, 74 grandchildren, 114 great-grandchildren and two greatgreat-grandchildren. Her life has been an example of self-sacrifice and unassuming devotion to her loved ones and the Church of Jesus Christ, of which she was a faithful member.

The funeral will be held Sunday at 12 o'clock, noon, from the Eleventh ward meetinghouse. Friends are invited to attend.

For Laborer and Millionaire Alike.

Mr. Thomas A. Edison has just consented to thrill the public once more by announcing the perfection of an invention which will not only put the horse out of business, but will bring the gas companies down with a sickening crash. In an interview the Wizard of Menlo Park declared the other day that he had just perfected an electrical genera. or which derives its power from a 'fuel' of marvelous potency and which "fuel" of marvelous potency and which will make it possible for the day labor-er, as well as the multi-millionaire, to light his home with electricity and have an automobile. For a few cents a day light and power may be produce in suf-ficient quantities to supply the needs

of any family, and the generator is so simple, according to the inventor, that any person of ordinary intelligence can act as engineer. Referring to his in-vention Mr. Edison said:

"You can wire your house for elec-tric bells, telephone from room to room or for anything that electricity will do, and the batteries in your automobile will operate them. The cost? It is so trifling after you are provided with your plant that it is not worth mem-tioning. We will use the word fuel for want of a better term just at pres-

vehicles without being cumbersome or weighty and at the same time enable the dwner of a \$450 generator—he says the cost will be materially reduced as soon as proper facilities for manufac-turing the generators can be had—to quit paying gas bills he will have little trouble in getting himself accepted as the greatest public benefactor of the age.-Chicago Record-Herald.

The Best Liniment.

"Chamberlain's Pain Balm is consid-ered the best liniment on the market," write Post & Bliss, of Georgia, Vt. No other liniment will heal a cut or bruise promptly. No other affords such quick relief from rheumatic pains. No other is so valuable for deep seated pains like lame back and pains in the chest. Give this liniment a trial and be-come acquainted with its remarkable qualities and you will never wish to be without it. For sale by Z. C. M. I. Drug Dept.

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

Menus for Next Three Days.

SUNDAY. BREAKFAST. Frult Cereal Rice Muffins Fried Brain

Coffee DINNER. Oyster Bisque Baked Apples Braised Pigeons Bake Glazed Sweet Potatoes Tomato Jelly Salad Grape Sherbet Coffee

SUPPER. Jellied Tongue Cottage Cheese Potato Salad Stewed Fruit Tea

MONDAY. BREAKFAST.

Sliced Bananas Shirred Eggs Toast Cream Creamed Potatoes Coffee LUNCH.

Macaroni and Tomato Spiced Fruit Aln Almond Bun Chocolate

DINNER. Brolled Steak, with Peppers Mashed Potatoes Fruit Salad

Wafers Cheese Coffee

TUESDAY. BREAKFAST.

Cereal Salmon and Potato Cakes Grilled Tomatoes Coffee LUNCH.

Sauce Tartare Cocoa Fried Scallops Apple Custard Cake

Brown Betty Beef Gumbo

Selecting Eggs.

It is of the greatest importance that the quality and freshness of the egg's agat issured beyond doubt. Stale eggs and those rendered unwholesome by contam-ination from objectionable flavors or un-healthy surroundings-and, more than all, from improper feeding and housing of the fowls-are sources of danger. Serious disturbances of the digestive functions

HOUSE CLEANING. JANITOR SERVICE. WINDOW CLEANING. The National House Cleaning Co., 131 S. Main Street. WE ANSWER "HELLO" NOW TO 10-70 K. CHIMNEY SWEEP, ETC., ETC. WALL PAPER CLEANING.

() takan sebarah sebar

often result from eating stale eggs, and microscopical examinations have shown the growth of a peculiar fungoid in stale eggs. This is of a nature to arrest the process of development of the chick; the cells of the fungi thriving on that part of the egg which would furnish the neces-sary elements for the flesh, hone and life of the young chicken. Whatever the na-ture of this development or growth of the stale egg, its effect is polaonous.

Whipped Egg.

Whipped Figg. Break six fresh eggs into a bowl and beat until light. Have ready in a sauce-pan two quarts of boiling saited water; pour in the eggs, stirring briskly for two minutes, then drain into a very fine (purce) sieve. Turn immediately into a warmed, not hot, platter, garmish with French fried or hashed creamed pota-toes and parsley.

Creamed Eggs.

Creamed Figgs. This is better for an invalid than the most delicate omelet. Put two cups of milk in a double boiler, and a tablespoon-ful of butter, a pinch of white pepper and quarter of a teaspoonful of salt. When the milk is scalding hot, pour a little into four weil-beaten eggs, then pour the eggs thus diluted into the milk in double boiler and stir and cook about five minutes-to smooth thick cream. Serve on toasted zweibach.

Shirred Eggs.

Butter or oil a shallow baking dish or use little china cases or cocattes. Break the eggs in carefully, sprinkle with a little sait and pepper and set in a steam-er and cook until whites are set, or blace in the oven and bake until set. For the latter process sprinkle bread crumbs over the top of the egg. Serve from the same dish or case. the top of th dish or case.

Rumbled Eggs.

Beat up six eggs with two teaspoonfuls of fresh milk. Put two tablespoonfuls of fresh sweet batter in a shallow, agate, flat-bottomed pan and melt slowly, then stir in the eggs and continue to stir for five minutes or until it sets into a soft jelly, then immediately turn out over buttered toast. Dust with salt and white pepper and garnish with parsley.

Eggs a la Soyer,

Eggs a la Soyer. Slice a Spanish onion very thin and fry a delicate brown in a little saind oil. Have ready shelled five or six ergs that have been bolled from 39 to 40 minutes. Turn into the saucepan with the fried onions a cup of white sauce or good chick-en gravy. Carefully add the ergs sliced and cook long enough to heat the ergs through. Turn the ergs very gently in order not to break the slices. Have the sauce well seasoned before adding the ergs. **SERS**

Poached Eggs on Tomato Toast.

Poached Eggs on Tomato Toast. Take firm ripe tomatoes and cut from safe three nice silces. Season these with salt, pepper, a little sugar and celery salt. Put a tablespoonful of butter in an agate stewpan, melt and add the to-mato silces. Let them cook without browning for 10 minutes, five minutes for each side. Have toasted silces of bread buttered arranged on a hot dish; when the tomatoes are done place on the toast and on each silce put a carefully poached egg.