ave average av THINGS IN ECUADOR. ODD Strange Commodities and Merchants With Queer Busi-

ness Methods-So-Called "Panama Hats" Are Never Made in Panama.

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Special Correspondence. Guayaquil, Ecuador, April 26 .- As this

either side out, as the inner surface is smooth and well finished as the

port is the commercial center of Ecuador-in fact the only place within its borders worth mentioning in connection with trade-its merchants carry considerable stocks of goods. Some of them claim to have half a million pesos, or more invested, with an annual trade of double that amount. Very few of them, however, are Ecuadorians. The heviest importers are Chinese; then Germans, French, English and Italians, in the order named. The Chinese, with their usual quiet persistency, have driven so many native dealers to the wall and continue their monopolies so alarming-ly, that a few years ago the legislature of the republic, following the bright and shining example of Uncle Samuel, and shining example of Uncle Sanded, passed a law forbidding the immigra-tion of Mongolians to Ecuador, The Ce-lestial, when transplanted to this con-genial climate, no longer confines him-self to the society of his own country-men and women, as in California and elsewhere; but blossoms out as a leader of Caucasian society, deighting to share his marital attentions, his opium-pipe his marital attentions, tos optim-pipe and his washtub with representatives of other nationalities. His several wives are generally low-class Ecuadorlans, in whose veing circulates a regular olla-podrida of Indian, Spanish, Negro and Anglo-Saxon blood, and whose leather-colored skin is not a bad match for his own softwar hard. own saffron-hued complexion; the main difference in looks being in the eyes-those of the native women being very large, dark and expressive, and very large, dark and expressive, and not set on the bias after the fashion of the flowery kingdom. As may be in-ferred, the offspring of this polyglot parentage have not much to boast of in the way of beauty. They are about as preposeding in appearance as the people of the Creek nation in the Indian Tamitery, who are mixed hadra South

people of the Creek nation in the Indian Territory, who are mixed Indian, Scotch and negro, and have kinky red hair, high check-bones, flat noses, light blue eyes with pinkish lids, and yellowish skin covered with dark brown freckles large as marrow-fat peas. The lower floors of all the buildings along the principal streets of Guaya-guil are used for shops, while the mer-chants and their families live above them. During business hours the en-tire front of each house is removed, to allow freer circulation of air and the better to show off goods, the ground allow freer circulation of air and the better to show off goods, the ground floors having no windows. The upper stories are balconied, and during the day awnings are let down, permitting the finates to look out from behind, but perfectly screening them from out-side observation. At evening the awn-ings are furled, and then everybody rushes to the open air-all except the women who are wedded to Chinamen. They must still remain in virtuous se-clusion, because their lords and masters clusion, because their lords and masters do the greatest amount of business in their shops between sun-down and mid-night and are therefore unable to es-cort their wives abroad. But on fiesta days and Sundays you see them—each Celestiai husband walking ahead with Celestian suspand watking ahead with the lordly air of a chaticleer, his ser-aglio of hens meekly following, in the order of their espousal--the oldest wife first, although generally his maturer shows that he prefers the latest acqui-

Ecquador's exports bear no proportion to her real capabilities, and there is no excuse but laziness for the chronic bankruptcy of the country. The ship-ments of cocca, coffee, India rubber, hides, chipcore, back tivory, orchilla-weed, sarsaparilla, tam-arinds and other fruits, amount to an average of \$6,000,000 pesos per annum. They tell us in Guayaquil that Ecua-dor imports upwards of ten million pesos worth every year-but perhaps we may be pardoned for doubting the statement. The government keeps no statistics of its commerce and the value of imports is based merely on the amount of duties collected. It does not seem reasonable that the most impov-erished and backward country in all South American could long continue to purchase twice as much per annum as she sells. Most of the imports come from England; some from China and less from Germany. The United States furnishes little but lard. All the flour comes from Chill. Ecuador is famous for only two lvory, orchilla-weed, sarsaparilla, tam-Ecuador is famous for only two things-for making the best straw hats and raising the finest pineapples in the world; credit for the latter being entireand raising the finest piles piles in the world; credit for the latter being entire-ly due to Dame Nature, and for the former to the native women who weave them. The so-called Panama hats are mostly made in Guavaquil and the In-dian villages along the coast, but few outside of Ecuador and none at all in Panama. The misleading name was given to them long ago, when Panama merchants controlled the trade. The best hats are made of Toquilla fiber, (carludovica palmetto)—an arborescent plant, which grows about five feet high and resembles the pain. Its yard-long leaf is platted like a fan, and the stalk is three-cornered. The leaf is cut while young, the stiff parallel veins removed, and then it is whipped into shreds, and immersed in boiling water. Afterwards it is bleached in the sun, Mocora fiber is also used, from a three that grows like a coconaut; but more rarely, because it is difficult to work, its bark being extremely hard and horny. Its leaves are so long that one straw will finish a hat without splic-ing. Pita fiber—a species of cacti--is also much used. It is not so much matter what fiber is employed as how it is manipulated. The best hats are woven under water, by women who kneel beside a stream and keep the straw constantly submerged. It re-oulries three or four months to make a good hat; and when finished It will bring all the way from \$15 to \$150. But it will last a lifetime, and can be rolled up and chucked into a vest pocket, cleaned as often as required and won

A great many hammocks are also A great many hammocks are also made in Ecuador, from pita fiber and dried grass; and they find a ready mar-ket abroad. The coffee of Ecuador is fairly good, but very little is exported. It grows on a tree about eight feet high, with glossy, dark green leaves, flowers resetabling orange blossoms, and yellow, green and purple berries, all at the same time. It is sold that Il at the same time. It is said that ach tree yields an average of 10 ounds of coffee a year. Another staple f Ecuador, which ought to be made-uch more of, is chincoma, or Peruvian ark. As everybody knows, its name as bestowed in honor of the Countess f Chincon, who was cured by its use the recommendance in the peru of Chincon, who was cured by its use of intermittant fever, in Lima, Peru, about the middle of the seventeenth century. The medicine which saved the countess' life was prescribed by an Indian, who said it had been used for centuries by the Incas and their des-cendants. It worked so well in this famous case that it was then introduc-ed into Europe, and the knowledge of its curative powers soon spread throughout the earth. Comparatively little of it grows in Peru, except on throughout the earth. Comparatively little of it grows in Peru, except on its northern border; but Scuador has enough to supply the world for all time to come. That familiar medicine, quin-ine--na alkoloid made from Peruvian bark-was discovered in 1820. The same bark contains several other alkoloids, but poor is important as quining. none is important as quining, many parts of South Amer-In many parts of South Ather-ica it is of necessary a provision as food, and no traveler will ven-ture into a malarious region without it. There are twenty-two distinct varieties of trees in Ecuador

from whose bark quinine is made. The bark is mostly sent to Germany and comes back in the form of the bitte the price here where it grows, than in the United States and Europe. By-the way, it is asserted that the chin-cona tree flourishes not only on the lower slopes of the Andes, but equally well wherever transplanted-in India, Java, Algiers, Mexico and the United States. Among all the new industries that are continually winning fortunes,

that are continually winning fortunes, why does not some enterprising Yan-kee start a quinine plantation in some of the more elevated parts of Califor-nia or the southern states? The product, par excellence, of Ecua-dor at present, is chocolate and cocoa, especially the last named, which is sec-ond in quality only to that of Vene-zuela. Three or four kinds of cocoa are indigenous to this coast, though only a fraction of it is gathered, ow-ing to the scarcity of laborers. One of these varieties is crythorylon cocoa from which cocaine is made. Former-ly Ecuador and Bolivia supplied the world with all it had of these strange leaves which to the native Indians are plexion. Castle, from Liverpool, was off the Newfoundland banks an owl as white as snow fell exhausted on the deck. leaves which to the native Indians are more of a food than a medicine and considered absolutely indispensible, as we consider salt. But after Dr. Koller of Vienna, discovered the alkaloid co-The owl made a desperate flight from an iceberg to the ship. It was "dead beat" when it floundered aboard, and without a great deal of trouble was caine, the English government at once dispatched a commission to transplant the tree in its Indian colonies; and now India furnishes the murderous drug to most of the world. Strange to say, chocolate costs more here, by half, than at retail in the United States, where it does not grow. Probably this is partly owing to the fact that there it is all chocolate, while its importers have learned that pipe-clay is harm-less as a beverage and greatly in-creases the weight of their chocolat. alne, the English government at one made prisoner. The sailors were utterly astonished at the arrival of the passenger. Some one saw the peculiar object coming laboriously through the air, making a line fly for the whaleback. Away off on the horizon line was a great iceberg, which had worked its way farther

south than these terrors of the northern sea, are wont to do. When the "berg" parted company with the ice field of the Far North it probably carried with it the owl, which The Mexican word, chocolat, is the origin of our name as a beverage, here pronounced as if spelled chalk-o-lat-ah. The best chocolate is prepared by first burying the fruit until the pulp it de-cayed and only the beans are left. These are roasted and their shells re-moved. The chocolate is then ground between stones into a soft mass and poured into moulds. The melted choco-late is pressed in bags, precisely as northern housewives make jelly, till all gin of our name as a beverage, lung to its raft of crystal until flight clung to its rait of crystal until flight was useless, a stretch of open sea form-ing a barrier over which the bird did not dare attempt flight. Like a sen-sible owl, it held to the refuge in sight, hoping for a better one by and by. When the Britisher Forest Castle ap-peared on the horizon the bird made its one hast dash for life. It was prob-ably half starved and ill prepared for such a long chase-a stern chase, toolate is pressed in bags, precisely as northern housewives make jelly, till all the oil is expelled. The sediment is then ground very slowly, to prevent re-melting; and after being "bolted" is such a long chase—a stern chase, too-for the vessel, well to the south, was also plying steadily in that direction, However, the race was won by the owl. --Philadelphia Press. ready for use. The cocoa tree resembles our lilac bush in share and size, and yields three crops of fruit every year—in March, June and September. Its flowers and fruit do not grow upon twigs, but di-rectly out from the trunk and branches. ready for use. A Farmer Straightened Out, "A man living on a farm near here came in a short time ago completely doubled up with rheumatism. I handed rectly out from the trunk and branches. Baron von Humboldt said of the cocoa-paim: "A more striking example of the expansive power of life could hard-iy be met with in organic nature." The fruit is yellowish red, in shape and size a good deal like a cucumber; and the brown seeds inside of it—the cocoa-beans of commerce—are enveloped in a mass of white pulp. The richest nut in Ecnador is known as "mountain cocoa," and is never cultivated. It Valuable Suggestions for the Kitchen and Dining Room. This matter will be found to be entire DINNER. Clam Chowder Baked Macaroni and Cheese Tomato and Onion Farei Sirowberry and Banana Salad Cream Cheese Soft Gingerbread Coffee ly 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 Minced Veal with Rice. be addressed. All rights reserved by Mince some yeal and mix with thiel Mince some veal and mix with thick white sauce. Bolt a cup of rice in a large quantity of salted water until ten-der but not broken. Drain and put into a saucepan with enough stock to meisten, a small piece of butter and salt and pepper to taste; let it come to a bail, then place in the oven for 15 minutes; then wall in a heated dish with the rice and wall in a heated dish with the rice and but the mines in the center; garnish with oroutons of fried bread with tips dipped into mined celery. Banning Co., Chicago. Menus for Next Three Days. SUNDAY. BREAKFAST.



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DINNER. Clear Soup Reast Loin of Mution Brown Gravy Browned Potatees New Peas Asparagus Balad Strawberry Charlotte Coffee Coffee SUPPER,

Imb Sandwiches Cucumbers Cake Oranges and Bananas

> MONDAY. BREAKFAST.

#### Cereal Fruit Cream Creamed Eags Drop Eliscult Bacor LUNCHEON.

Broiled Smoked Calmon Stewed Tomatues Fruit Coffee Cake Ten DINNER.

Cold Sliced Sutton Schlloped Potatoes Cucumbers Strawberry Shortcake Coffee

TUESDAY. BREAKFAST.

Cereal Fruit Creamed Dried Beef Corn Bread Coffee LUNCHEON.

Chinese Rhgout Rice Baked Apple Dompling, a la Mode Tea



While the whaleback steamer Forest

#### Stuffed Onions,

# Example Onions, Lise the large Spanish onions for this, Peel them evenly so that the skin on the outside will not be broken; then with a large vegetable scoop or calter take out the heart. Cover the onions with holi-ing sailed water and blanch for five min-nets. Then remove them carefully and fill them with minoed liver one base in a pan-with a little stock to prevent burning. Cook until tender when plerced with a skewer.

#### Curry of Cold Chicken.

Curry of Cold Chicken. Take the fragments of cold roast or bolled chicken and cut into inch pieces. Chou face a good sized onion and put it into a sancepan with three tablespoonfuls of builter and could without coloring for five minutes, then add a teaspoonful of curry powder, a teaspoonful of salt, one trobespoonful of flour; stir and cook a few minutes, then add a cup of chicken hroth, made from the bones and skin. Let it cook until it thekens, then add three-fourths of a cup of rich milk and a cup of firsh grated coronnut, a sweet green poper cut in marrow strips and blanched of fresh grated coronaut, a sweet grees peper cut in narrow sirips and blanches for a few minutes, and two cups of the chicken meet. Cook long enough to heat very thoroughly and serve with a bor-der of rice.

#### Ventnor Pudding.

Take a pound of mineed cold reast beef; add half the weight of bread crumbs soaked in a little stock; a tablespeenful of melted builter, a speenful of curry powder, a small onion chopped fine and soit, papper and collery, suit to taske. Mix all well together and turn into a but-tered baking dish. Bent two whole eggs light, season with pepper and sait and turn over the mixture and bake in mod-erately hot oven until brown.



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