

Recipes for Cooking by the Secretary of War-How to Bake Turkey-Plum Puddings for Army Cooks-A Salad Dressing Recommended to Soldiers-How to Make Cannon Ball Pudding and Artillery Pie-Extracts from the Army Cook Book Published by the War Department for the Private Use of Army Cooks.

tcht 1899, by Frank G. Carpenter, one of the following recipes. First, Washington, D. C., Nov. 20.-Thanksing Day with the soldiers! It will ted in the barracks of Porto is the camps of Cuba, upon the orts which are carrying thousof American boys across the Paand also it is to be hoped on the ttlefields of the Philippines. Cu-

and Porto Rico have as fine turkeys my part of the United States. There my of game in the Philippines ne Chinese of the islands will probsupply our soldiers with the great can bird, which they also raise, with the succulent Chinese pig sweet polatoes and chestnuts for a parts of the celestial empire are ous. The transports which have uve already laid in their supplies Thanksgiving dinner, and the ers, systers and plum puddings will rashed down with the most delicious eafer, which will taste none the sefrom the fact that it is ladied out

ups of tim. OW OUR SOLDIERS ARE FED.

hew people have any idea of the wonsystem which Uncle Sam has as his soldiers. We have now e man 60,000 men in the Philippines e. We have soldiers and officers United States and over the islands of the West Indies, every man of them must have his e meals a day. It takes shiploads meas a upon tons of bread and st quantity of all kinds of suprequires cooks and quarter-Indeed, the feeding brigade it Uncle Sam has would make a meany in itself. There is one of the war department under sary general which has to irection of this food. In fbrary of this department you w all sorts of books on the health of oldiers, on just what a man should day to day and week keep him in perfect health there the rations he needs e in the tropics, and those which have if perchance he should the frigid zone. More on will find directions as to such things should be cooked, and

bring the right influences to bear

ok book which has been pre-

ooks, who supply the soldiers.

may perchance get a look at the

our government

however, let me give an extract or two on general remarks on puddings, made Secretary Root: "Puddings are variously compounded. They are always either bolled or baked. When boiled a cloth or bag, well floured inside, should be used to envelop them.

The bag must first be dipped into boil-ing water and wrung out before the flour is applied. The seams of the bag must be thoroughly secured and room allowed for the pudding to swell. The water must be boiling when the pudding is put in, it must cover the bag and is part in it must constantly bolling during the cooking. If more water is put in it must be bolling water. The bag should be turned several times under the water to prevent its resting against the sides and bottom of the vessel, and thus scorehing. When the pudding is cooked, take it from the pot and plunge it into cold water for an instant, then turn it out from the bag or cloth on

PLUM PUDDING NO. 1.

"The ingredients of this pudding, with the exception of the eggs and nilk, should be prepared the day before the pudding is to be made. "Before giving the quantities it should

be remembered that the recipe is in-tended for a large company and that young wedding couples who may at-tempt the same for their Thanksgiving dinner should make proportionate re ductions if their dinner is to be con fined to two. The recipe which follows is enough for thirty men.

"Two quarts sifted flour, two quarts bread crumbs; four pounds suct, freed from fiber and chopped moderately fine; four pounds raisins, picked, seed-ed, chopped and dredged with flour; sixteen eggs, whites and yolks beaten separately, two quarts of sweet milk, a fourth of a pound of citron, cut fine and lredged with flour; grated rind of one lemon, two nutmegs, grated; one table-spoonful ground ginger, one tablespoon-ful ground cinnamon, one teaspoonful

ground cloves. "Into a deep pan or dish put the ingredients in the following order: First, the beaten yolks of the eggs; then one-half the milk; then the flour, bread crumbs, suet, spices, lemon rind; then the remainder of the milk, or as much of it as will make a thick batter; then the beaten whites of the eggs; and at

"Beat the dredged fruit. "Beat the mixture for thirty min-utes, put into the prepared bag or bags and boil seven hours. Serve hot with sauce.

PLUM PUDDING NO. 2.



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NOTABLE UTAH WOMEN.

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RS. REBECCA E. MANTLE LITTLE is best known for her interest in education. In 1874-75 and 76, she was a student in the University of Deseret, receiving a normal certificate in the last named year. of Deseret, receiving a normal certificate in the last named year. For several years after, and until her marriage with Hon. Feramorz Little, then Mayor of Salt Lake, she taught in the public schools of Salt Lake City and county

After her husband's death, Mrs. Lit the became an active member in the women's clubs of Salt Lake City.

She has been secretary of the State Federation of Women's clubs, secre-

A FLYING TRIP THROUGH SPAIN AND PORTUGAL

Ramblings Around Oporto on the Heels of the Plague -Four Thousand Reis for a Carriage Ride-A Wheelbarrow Needed to Carry off Ten Dollars in Portuguese Coin.

government and a second second

Special Correspondence. Oporto, Portugal, Nov. 9th .-- The traveler who has visited Rio de Janeiro finds many things in Oporto to remind him of that Portuguese city on the other side of the world. Brazil, the former colony of Portugal and peopled by the same race-though just now playing at being a republic-remains as like the mother country in language, architecture and habits of life, as in the days of King Joa and the latest Dom Pedro. And then the money-the same mil-rels, so infini-

tessimal in value that if going shopping, you need a servant with a wheelbarrow, rather than a pocket book.

On landing at Oporto, about the first thing you do is to seek some money-changers' establishment, (there are several along the quay,) and get your American greenbacks converted into American greenbacks converted into Portuguese coin, with which to pay porter's fees, carriage hire and other incidentais. You hand out ten dollars as starter, and are amazed at the amount of metal-copper, iron, brass and nickel-which is piled upon the counter in return. It looks like old counter in return. It looks like old junk-stove-lids, pewter plates, and the brass tags which landlords attach to their door keys to prevent them from being carried off in the pockets of their patrons. If ten dollars is such an

EMBARRASSMENT OF RICHES,

it would surely require a cart to get away with a hundred. Book-keepers and bankers must have a hard time of it in this country, with the long rows of figures that represent the ordinary transactions of banking and mercantile firms. In the financial enumeration of Portugal, one thousand reis represent what we call "a quarter." The word, "reis" is the plural of real, and the latter unit of the monetary system equals one-twentieth of the American penny, and is written ,0001. Fortunately, there is no such coin, the smallest being ten reis. The pieces in circulation are a nickel of 200 reis, which answers for our five-cent piece; another nickel of 100 reis and a copper coin of 40 reis. Whenever you buy anything in Portu-gal, a certain ungainly copper coin is gai, a certain ungainly copper coin is sure to be returned in change; and not knowing what to do with it, you say, "keep the change" with an air of a John Jacob Astor. The truth is, it is worth less than half a cent, and be-ing too large to put into the pocket, is only fit for a paper weight, or to drive nails with nails with

The paper money is lighter, of course, but equally absurd in values; and there is more danger in handling it, in this plague-smitten city. The dirty scrip, which nothing could induce you to touch, runs from two mil reis to a max-imum of 500. Fancy a full-proportioned mercial establishments were closed, and worth five cents! It takes twenty bills, each worth 100 mil reis, to pay for the carriage in which you ride from the landing, or railway sta-tion, to a hotel. It is a long, up-hill drive, and the Jehu may turn a few more honest reis by picking up another customer en route. You observe that the breast You observe that the breast of his checkered linen blouse, which serves the triple purpose of coat, vest and shirt-bulges more and more the journey progresses, until at its end he looks like a "bloated bondholder. or a carelessly stuffed scarecrow, hav. ing perhaps as much as two dollars and a half in his clothes! One of these deceptive Portuguese bills closely reposed to the air, especially that of a poorly ventilated cellar. They should

possible to stamp out! Its victims yet average forty or fifty a day, of whom two-thirds die. To the terrible conditions of the place is added poverty so abject that the people go hungry from birth to death-and generally make a short trip of it. Because of physical weakness, owing to insufficient nourishment, they fall an easy prey to the first disease that takes hold of them. Some say that the plague originated in the entire fish diet of the peo-ple; others that it developed spontane. ously, from the same conditions of life that produced

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THE GREAT EPIDEMICS

of the middle ages. Meanwhile, quarantined by a cordon of police, the wretched denizens of the infested quarr, cut off from employment, are hourgrowing hungrier and rendering hemselves better subjects for disease Doubtiess the irregularity of the cli-mate contributes something to the unhealthfulness of Oporto. There is often a difference of twelve degrees centigrade between sun and sun. A sea-fog comes up the Douro every night at the turn of the tide, and at its best, the cli-mate is damp and chilly. The plague nade its first appearance early in June n Fonte Taurine street, down near the river. The first victim was a porter, named Gregorio Blanco. He was years old, unmarried and very po He had long been in feeble health, and his neighbors were so used to see him come tottering home, faint and melan-choly, after his day's work, that they paid no attention when he returned one night sicker than usual. Next morning he was dead; and at his funerai-which, according to Portuguese custom, oc-curred the same day, one of the coffin bearers was seized with a fit of shiverbearers was seized with a fit of shiver-ing, which presently ran into a raging fever, and in a few hours he followed his friend, Gregorjo. Thus, within thir-ty-six hours, nineteen others, who had all slept in one crowded tenement, went by the same swift route to the Campo Santo. By this time, people began to be alarmed. Dr. Ricardo Jorge, (an English physician in Oporto, whose name is properly Richard George), made bacteriological analysis, and dis-

made bacteriological analysis, and dis-covered bacillus of Kitusato-Yersin in the pus of suppuration. The Junta Con-sultiva de Saude, of Lisbon-a unique institution of Portugal, whose business is to look after the public health-sat in solemn conclave, discussing quaran-In solemn conclave, discussing quaran-tine regulations with a view to keeping the plague out of the capital; but no-body thought of fighting it in Oporto, with sulphur fumes and carbolic acid. When it was given out that quarantine was to be established, upwards of twen-ty thousand people field from Oporto, fearing not so much the plague, as the scarcity of food sure to follow: scarcity of food sure to follow; and some of the refugees carried the deadly bacillus along with them to other parts of the peninsula. Factories and com-

NUMBER 13 E IS D TODAY. Keep Him Out of

a Hearing

se.

Exclusion Resolution Say me Up in This Form --tute Offered by Richardson hen Investigate-Roberts Naturalization Papers All Three Hours Debate-His

ids law in 1889 rendered him inby the eighth section of that scond, that if, since guilty of my, he is still ineligible under it; that if a polygamist within the g of the decision of the Supreme he is ineligible, independent of atute; further, that the compact in Utah and the United States is the House in refusing him ad-

'ayler urged that it would be betthe House to exclude Mr. Rob-in to expel him. All the authore said, were against the right of use to expel a member for acts rior to his election, no matter le they might be.

SUBSTITUTE RESOLUTION.

esolution by Mr. Richardson was

ows: sreas, Brigham H. Robevis, from ite of Utah, has presented a cer-of election in due and proper as a representative from said therefore, t resolved, that without express.

y opinion as to the right or pro-of his retaining his seat in adof any proper investigation there-said Brigham H. Roberts is eno be sworn in as a member of ouse upon his prima facle case.

olved further that when sworn credentials and all the papers in 1 to his right to retain his seat arred to the committee on the with instructions to report TY. 1 at the earliest practical

MCLE SAM'S ARMY COOK BOOK. in army rook book! Yes: a cook book m up under the immediate directio the commissary general and pub he by the authority of the secretary f var for use in the army of the alled States. A cook book published the government printing office, but ay for army cooks and not to be disited all over the country, like conemen's seeds or agricultural reports. inte a copy of the book before me. three hundred pages tips, not recipes clipped from old pers nor gotten up by profescook-book makers, but of which have been practically tested is and again before they have been n to the soldiers

w book is full of practical suggest which are as valuable to the pige of it teems with good things d it is. I venture, one of the few is which are worth their weight in M. It is from this book that I copy wing extracts, which show h Thanksgiving dinners will ocked. It may be that from then of our soldiers' wives and sol lends at home may get sugges ald them in the prepion of their feasts.

KED TURKEY A LA SECRE-TARY OF WAR.

ere for instance, is what the secre of war has to say about turkey ame and wild turkeys are prepared lasses." ked alike. The time for cooking om fifteen to twenty m ad depending upon the age of the Success lies in cooking it long

and frequent basting. the turkey into a pan of cold rinse it inside and out in three har waters. In the last water dis-Ful the body with this water well, then pour it off and rinse sh water. Now wipe it dry inand out and rub it inside with pepd sult. I prepare a dressing as follows

enough grated bread crumb the craw and body of the turkey leaspoonful of pepper, one teaof salt, one teaspoonful savory, thyme, or sage, with utter, beef drippings or lard the mixture slightly moist. Af. his has been thoroughly mixed, the craw and body with it. Now string tightly about the neck, cleion, tie down the wings and nd then lay it on its back in the pan. Wet the skin, season it and pepper and dredge it r. Distribute on the upper the turkey small pieces of butinto the pan about a pint of lock of a quarter of pound of Bake with a brisk fire to a rich Baste at least every ten mint it browns too rapidly, lay a st of white paper over it until er part is done. When the turowned on the breast, turn it the pan while in the oven

again pepper, salt and dredge k with flour, and bake until wa, basting as above. When baked he string from the neck and t it into a hot dish and serve the as gravy prepared as follows:

REEY GRAVY A LA COMMIS-SARY GENERAL.

the gizzard, liver and heart turkey thoroughly in cold water, them and put them into a pot ough cold water to cover ally until tender and keep When the turkey is removed

pan, add the giblets with the which they were stewed to ngs remaining in the pan. on the fire, thicken with two ifuls of blended browned flour, It in gradually, let it boil up season with pepper and salt a separate dish and serve. prefer to omit the dress body in order that the turkey tore thoroughly cooked. The tus omitted may be made into od fried. The turkeys may be with sausage meat, fresh oyaters "mened chestnuts."

TM PUDDINGS RECOMMENDED THE WAR DEPARTMENT.

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h marly every camp plum pudding been the bill of fare. Every ar-test will be thumbing this book erving this dainty according to

The quantities of this recipe w serve for a mess of five or six persons "One cup molasses, one cup beef suet freed from fiber and chopped fine; one cup sweet milk; one cup of raisins, picked, seeded and chopped and dredged with flour; three cups of sifted flour one teaspoonful salt; one teaspoonful ground cinnamon; one teaspoonful ground cloves; one-half teaspoonful

soda; one egg. "Put the soda into the molasses and stir very hard; beat the egg well and stir into the molasses, then add the flour, salt, spices, suet and fruit. Put into a prepared bag and boil three hours.

CANNON BALLS. Some of the names of the puddings

are rather suggestive. Here is one for a pudding known as cannon balls. The amounts given are for twenty-two men. They are:

"Six pounds of flour, one and onehalf pounds of suet, three pints of moasses and one pint of water. Chop up the suet, mix with the flour; mix the molasses with the water; pour the flour into a bowl and pour the molasses gradually upon it, mixing it with the flour. When the whole is well mixed, not too soft, form it into any size balls required, flour some cloths, tie up each ball separately in cloth, not too tight,

and boil one hour and upward, accordng to size. "These will keep good for twelve months and longer. Where fruit is cheap fruit can be mixed with the mo-

ARTILLERY PIE.

The following is enough for twentyto cook well the plainest things "Eight pounds of bread, one pound of

suet, four dozen apples, two pounds of sugar.

Melt the suet in a frying pan, cut the bread into slices one-quarter of an inch in thickness, dip each piece into the melted fat and place them in the oven to dry. In the meantime get the apples peeled, bolled and mashed with

Cover the bottom of the sugar. baking dish with the bread, cover the bread with some of the apples, then some more bread over that, then the apples and thus, until all is used. Place t in an oven and bake for twenty mir utes. This may be made with any kind of fruit.

HOW OUR SOLDIERS DRESS SA-LADS.

Nearly every Thanksgiving dinner will have its salad and this one recom-mended to the army may be of value to our people at home. The quantities

"Three tablespoonfuls of oll: yolk of one egg; one teaspoonful mustard; onehalf teaspoonful salt and one tablespoonful vinegar.

"First beat the egg; then rub the oil and egg together: next rub in the mustard; then the salt and lastly the vine-gar gradually. A few grains of cayenne pepper may be added. A boiled Irish potato mashed fine may be substituted for the yolk of the egg. If the oil and egg or potato do not mix well, a few drops of vinegar will facilitate the proc-ess. Instead of oil, melted butter, cream or the juice from boiled ham may be used. When about to serve the salad pour over the dressing. This dressing may be used with every species of lettuce, chickory, celery, cab

bage, onions, tomatoes, cold bolled cauliflower, beets, beans, chicken, tur-key, lobster, crabs, etc." cold bolled

appreciate the difficulty of doing it, the Cramps are confident that they will succeed. They have built a ship 400 feet long, 52 feet wide and 19 feet 6 in-COOKING IN THE FIELD. feet long, 52 feet wide and 19 feet 6 in-ches deep. She will displace 6,500 tons of water, and her engines, two of the vertical, triple-expansion, four-cylinder type, must develop 26,000 horse power, these figures give but little idea of what the Variag really is. In looks she resembles the New York more than any other cruiser, but is elimer, and her lines are carried both fore and aft in heautiful sweeping curves that her Many a soldier's dinner this Thanksgiving will be cooked in the field. His turkey will be baked in ovens made in the earth, and the soup may be prepared over fires made in pits in the ground. The suggestions of the commissary gendirect how trenches for cooking eral should be dug. They tell how to make ovens of logs and clay, and recommend her lines are carried both fore and aft in beautiful sweeping curves that m-dicate easy passage through the water. She will have twin propellers of man-ganese bronze, and a steel deck three inches thick to protect her vital parts. In offense she will be particularly powerful, mounting twelve of the new six-inch rapid-fire guns and eighteen employee the parts approved type. the kinds of portable stoves which should be carried from place to place. The book has a picture of one of these field ovens, many of which I venture will be in use in the Philippines on Thanksgiving. The oven is made as follows smaller guns of the most approved type Her trial trip is to occur on the gov

"A clayey soll is selected and a hole A clayey soil is selected and a hole three feet square and two feet deep is dug. The best place for it is along the slope of a hill and sometimes a shaft is run right into the hill and holes made in the top ubon which pots and pans can be set. At the extreme end a chim-ney is erected. The clay forms the sides

tary of the Territorial Woman's Suffrage association, and president of the Cleofan; she is recognized as the founder of the Authors, which club has met at her home for a period of six years.

In 1895 Mrs. Little resumed her studies at the University, and in June, 1899, was graduated from that institution with the degree of "Bachelor of Science." At the present time she is a member of the board of regents of the University of Utah.

In 1897 Mrs. Little was elected president of the Alumni association of the University of Utah, and in 1899 president of the Mothers' Congress. Considerable of her time is devoted to the kindergarten, as she is a director and treasurer of the State Kindergarten association.

STORING WINTER VEGETABLES. and bed of the stove. Such an arrangement makes a good oven, and it can

vens of this kind this year. Other pages show how to bake beans

THE "VARIAG." .

The first example of what America

can do in the way of building warships

for a European power is now fairly

afloat, and, unless all signs fail, the Va-

riag, launched on October 31, at

Cramps' yard on the Delaware, is des-

tined to revolutionize the popular style

of cruisers-generally speaking-though

cruiser's styles change about as often

When Russia contracted for this ship.

and also for the tremendous battleship which will be launched in the spring.

her naval chiefs did what other govern

ments have never done, for they left the plans and details to the builders, merely saying that they wanted the

fastest cruiser affoat and the most for-

midable battery that such a ship can-

carry. The Cramp's made various sug-gestions, and at last plans were agreed

on from which the Variag has been

She must develop a speed of twenty-

three knote an hour, she must maintain it for twelve hours. The severity of this

test can be easily understood when the

requirements for other ships are men-tioned. The Columbia and Minneapo-

lis were only called on for twenty-two

exceeded the contract speed, but the Minneapolis' great record was only twenty-three and a quarter knots. Now

the Variag must do nearly this well for twelve hours, and though they fully

knots an hour for four hours.

as hats and parasols.

evoked.

also be used for every kind of cooking. On another page the method of mak A root-cellar or pit is doubtless the On another page the method of mak-ing field ovens is described. It states that two men with a spade and long-handled shovel can make an excellent oven in a steep bank in three-quarters of an hour. If they have not such tools they can make it with their bayonets, best place in which to winter vegetables, but as few of us are fortunate enough to have one we must plan some way of accomplishing the same result with the means at our disposal. or even with knives. The oven de-cribed has a capacity of about forty Vegetables can be bought so cheaply in the fall that it is a matter of rations, and will bake good bread in about fifty minutes. It would undoubteconomy, as well as convenience, to store them at that time. edly be excellent for turkeys, and prob-ably many a turkey will be cooked in

Potatoes are best kept in barrels or bins in a cool cellar of even temperature; they must not be exposed to light for any length of time, as it not only n trenches, how to make field bake nouses, ditches which can be used as causes them to sprout but greens the skin so they become bitter and unfit maaufactured by a firm in Hamburg. The round, box-shaped apparatus,

kneading troughs, and all sorts of hints as to the use of water and wood. The Such roots as carrots, parsnips, beets, salsify, turnips, winter radish and horse radish should be stored in boxes or barbook gives in detail everything that the army cook needs, telling him how rels, the spaces being filed in with dry soll, a thick layer also being placed over the top. These vegetables do not remain long in good condition if ex-FRANK G. CARPENTER. CRAMPS' RUSSIAN BATTLESHIP.

be kept as near the freezing point as possible, being able to stand more cold

when packed in earth and the tempera-

ture is also kept more even by its use.

Carrots, turnips and parsnips are es-pecially susceptible to changes in tem-

perature and quickly show the effect

ered and tough almost immediately af-ter being pulled, after which no amount

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BICYCLE MUSIC BOXES.

Music boxes for bloycles are now

which is said to give the sound of a bet-

ter-class accordion, is attached in front

to the lower part of the handle bar and connected with the front wheel in such

a manner that the revolution of this

Vick's Magazine.

too much heat by becoming with-

cooking will make them tender .--

AGUINALDO.



The insurgent leader has been well mamed the "Filipino Flea," for he h noun a wonderful aptitude for hopping away when Uncle Sam was just about to lay a large and havy singer upon him. The chase is still going on and Againaldonic sum to be caught before long. His little game in the OLD GREENBACKS

of home, and has the satisfying figures 500, engraved upon its back and sides and four corners, together with the high sounding words, "Quinentos Reis." The feeling of wealth which the posses-sion of a few of these produce in the mind of a stranger, is speedily dispolled, however, when he finds how lit. the they will buy. On inquiring the price of living at a hotel, you are at first astounded to learn that it is several hundred thousand reis per diem and are positively frightened when the laundry bill is presented in six figuresuntil you come to reckon it over Uncle Samuel's money and realize that the charge is very moderate, after all. You are delighted to note in Oporto, as in Brazil, the entire absence of the female hat, and anything that remotely resembles a flower-decked or feathertrimmed bonnet. Neither are there any tailor-made women, or bachelorgirls, or old maid men, or bicycles, or automobiles, or other fin de siecie inventions in this happy kingdom. While the peasants array themselves in the dull blues and reds and purples and yellows of near-by Africa, displayed in fantastic combination, black appears to

be the favorite color of the upper classes, at least for street wear. Ac-cording to the universal Latin fashion, whether met in Europe, America, the isles of the sea, the gowns of the adies tip up in front to the shoe tops and sweep the dirty streets in the rear their wearers saunter gracefully along the promenade; but the black lace mantilla-last remnant of the Moorish veil of their ancestors-enhances dark-eyed beauty as no modern headgear could do. I am told that not always was there such a dearth of bonnets in Oporto; it came about with King Amadeo's reign in Spain, whose extreme unpopularity banished every-thing even remotely French from the whole Iberian peninsula. Oporto is said to be the cleanest city in Portugal, and if that is true, heav-en save the dirtiest. The people as a rule, seem to have no idea of that virtue which is said to be akin to godliness, and unnamable abominations to

sight and smell everywhere abound. But it is a city of marked contradictions, of LIGHTS AND SHADOWS,

riches and poverty, sharply contrasted. The streets rise in terraces, directly from and parallel with the quay, in some places appearing to overhang one another; crossed at right angles by other streets, climbing the hills so steeply that few can be traversed by wheeled vehicles. Two or three streets near the water's edge, and those on the Two or three streets summit, are wide, well built up and comparatively clean; but the heart of the old city is composed of dark and crooked alleys, filthy beyond compare, some of the houses built on accilvities so nearly perpendicular that they are sached by steps out into the rock. Buildings of six or more stories, rising close above each other, shut out the sky, and being set back, allow no ventilation. In this pestiferous labyrinth the poorest classes are packed, as closely as the sardines that form their staple diet. As for sanitation, as we know it, there is absolutely none in this noisome quarter. All waste matter, vegetable, animal and human, is carried off-if at all-only when heavy rains fall, from the cesspool in the courtyard of each house,down the slop-No water ing streets in open gutters.

THREE AWFUL MONTHS the only activity in the city was among

grave-diggers and dead-cart drivers. With the approach of cold weather, the plague seems to have spent itself in Oporto, except in the poorest quarter known as La Se, where every house is a cesspool and the dark and noisome alleys, reeking with the contamination of centuries, are veritable breeding-places of disease. Strict quarantine is maintained over this section, in conse-quence of which as many people are new dying of starvation as from any other cause. It is said that rats and fleas carry the plague about, and that if any small animal is pricked with a needle, dipped in the blood of a plague patient, it is immediately seized with the deadly chill and dies in convulsions need not add that your corresponde will give La Se a wide berth, and that her hospital investigations in Portugal will be confined to the outside, from respectful distance. Although a great deal of bluster is made about quaran-

tine, it is a well known fact that a few dollars, judiciously expended, will able the foreigner in apparent to break through its regulations any-

where in Europe. In spite of its cankered heart, where death lurks like the worm on the bud, Oporto is a beautiful city, its newer portion-to which the traveler should confine his explorations-being built nearer to the principles of modern science and, thanks to the English residents, kept comparatively clean. ic squares are as numerous as in our national capital, a score of them being adorned with statues and fountains. The finest of these is the Praca de Sao Ovidio, high up on the hillside, sur-rounded by handsome residences. It is shaded by magnificent oaks and faced by a terrace, which affords wide sea-ward views. Next in popularity as a promenade is the great Botanical Gar-den, which, however, cannot

COMPARE IN BEAUTY

with its nanesake in Rio de Janeiro the world-famed Jardin Botanico, with Its avenue of royal palms. In the better portion of Oporto most of the houses have gardens attached, in which elifigs,grapes and pomegranates are grow, ing, amid carefully tended flowerbeils But there is no water works system, except the public fountains, to which the servants go for all the household supplies. Happily, there are hundreds of fountains, and each is a work of art, its stone basin and facade carved arabesque designs.

The principal business thoroughfare is named Rue Nova das Inglases, ("New Street of the English"), on account of the many British mercantile firms es-tablished in it. The greater part of the foreign trade of Oporto is conducted by Englishmen, whose warehouses line both banks of the Douro. The Run da Sao Ioa, "(New street of St. John"), being nearly on a level, run-

ning parallel with the shore, is the fash-ionable afternoon driveway. It is lined with handsome houses, all faced with gaily painted and gilded balconies. Many of the front walls are covered with blue and yellow tiles, inlaid in quaint devices, precisely like those of the beautiful Praia da Botafogo, of Rio. the finest residence street of the branchcity across the sea.

The Rue das Flores, "Street of the Flowers,"-probably so called because there are no flowers in it-is interestin on account of its display of the gold work for which Oporto is famous. It appears not only in the windows of every shop, but on the persons of brawny and bawling fish-women, "I fantastically garbed class of Portuguese citizens are everywhere greatly in dence. They may often go dinnerless and supperless to bed, but none are so poor as to lack enormous golden earrings, and filagree necklace, and heavy rings on every digit, to say nothing of pins and bracelets and buttons galore, FANNIE B. WARD,

ADULTERATED IT THEMSELVES.

A process has been invented and patented in Brazil for preparing coffee in tabloids by a system of compression. is ever laid on, and the people have to carry the little they use for household purposes from the public fountains. No wonder that this locality is the seat the bubonic plague, which seems in-

TAYLER'S ADDRESS.

Tayler spoke in favor of the of his own resolution. not urge its adoption, he said. not prompted by a high sense . The Constitution was consistcontinued, if it was contended e limitations it imposed were not dded to. The power of Congress the claimant at the door, he was clear.

ineligibility created by convic-· crime was a power inherent in nent, irrespective of the Consti-He cited several cases to show a punishment for crime, the ure had ample authority to dis-a man from holding office.

Mr. Tayler began to speak, berts left the seat he had been ng and took a seat near the main here he could hear with greater Throughout Mr. Tayler's re-he sat facing his acuser, except e turned to his desk to take the points to which he desired

nuing Mr. Tayler read a decis. he supreme court defining poly-which stated irres-ective of r a man had contracted a plu-riage after the passage of the d's Act and irrespective of he had since cohabited with a vife, he was guilty of polygamy till maintained the relation of

I to more than one wife. ring again to the two proclama f amnesty he argued that the t was in no better position than d have been had no such proc-n been issued. But higher e civil law was a law of civiliza-iich demanded that one so taintild be excluded. For opposing per law a member was answery to his conscience, his country constituents. There were prefor such an appeal to the higher

ed the case of Whittemore, who

en guilty of selling cadetships o, upon his appearance at the he House, was rejected as unit

the House. The power and the

ere inherent, said Mr. Tayler,

only a question of propriety, of and of precedent. In all of

estigation and study of prece-fr. Tayler said he had failed to

ingle case where the House had

ed to assert upon proper oc-its right to halt a member at

re questioned. He quoted ex-

y from "McCreary on elections" ort of his argument. He re-the cases of Proctor Knott, inchester and John M. Rice, of

ty, who had been stopped at the the House on the ground that

re disqualified because they had

are told," said Mr. Tayler in on, his voice ringing out clear-

on, his voice ringing out clear-it we are about to create an y precedent. Why, Mr. Speaker, doing this in the open gaze of we are the servants of the peo-owered to do the right as we The public eye is upon us, the precise excidence on to the

we can do no wrong if we do

ayler's concluding words were

with a storm of applause both a floor and the galleries.

Democrats, however, joined in

is began speaking in his own

t 4:00 o'clock. Representative.

son yielded him twenty min-

Ir. Roberts first presented his

zation papers which had been

onscience quickens us.

R. ROBERTS' SPEAKS.

iloyal

Ause.

when his qualifications for a

ke in a high key, and with eviagitation.

s said two Presidents had proamnesty since his conviction sdemeanor. He dealed that he a a lawbreaker since 1889, and hy he had not been prosecuted breaker. He referred to the agitation as a "conspiracy to is subject to the front at this

