

oil, each according to its worth. Thus we have the pummles of the olives worked up and made into the common grade of soap and the inferior oil made into toilet soap. Imagine your clothes cleaned by the soap made from these pure sources, and your body washed with the foam of a pure olive toilet. I say, imagine the difference to health in comparison to the use of a soap made from cholera hogs and other diseased animals, which are used by the thousands in America to make the alkali soaps we use. I remember well while performing my two first missions in the Northern States how the farmers in Nebraska sold all their cholera hogs to men who made it a business to go around gathering in this article. Of course, the soap man will say these animals were put through a chemical process and perfectly disinfected and purified. This may all be, but the pure olives need no disinfections. They carry with them no lurking imagination of some probable mistake in the chemical preparation, but are purified by nature and ordained for the use of man that he may be healthy, active and useful, and his life prolonged in the service of his God. I am informed that olive oil is also good for machine use and all such purposes. And for those who crave the use of meat, Palestine has fine mutton and goat flesh, and a much finer article may be provided by our feeding process which, of course, is unknown to the Arab.

The sheep are so provided here that beside the fat on the kidneys, they carry a heavy load of fat in a huge tail. This article is the great fat resource of Asia Minor. They often reach twenty pounds of pure fat, which is not tallowy but oily, and of a very fine flavor. From this it may be deducted that we do not need the hog; in fact, I believe the use of pork here would be a serious breach upon nature and real ingratitude to Providence, who has so wisely arranged the food supply here. Now, consider this in connection with the word of God as given through His ancient Prophets to the house of Israel concerning the use of the swine.

Then in harmony with the olive we have the fig tree. It is a regular producer. Its fruits are of both white and blue varieties, very sweet and of a good size. This useful fruit may be eaten fresh or it may be dried or preserved. We notice that those who understand the proper method of keeping these varieties can have figs all the year round. The fig is also considered a healthy as well as a nourishing food. A fine syrup can also be made from the figs.

Then we have the pomegranate. A tree moderately quick in growth, but slower than the fig tree. It has a rich looking, dark green foliage, etc., dark red bloom, which, during its blooming season makes a fine ornamental tree. Then when it brings its fruit it loses nothing of its pleasant appearance. The pomegranates are often as large as the largest apples in Utah and resemble them much in shape and color. They have a hard, crusty shell, which, when opened, is found to be filled with hundreds of wine-red, juicy, closely packed grains, i. e., the seed is enclosed in this wine-red flesh, which is highly praised and prized by the natives.

Last week I had occasion to visit the same garden in Cana, in Galilee, that I visited with Elder Anton H. Lund in April. Then the trees around the spring where it is said the water was taken that Christ changed into wine, were in bloom. They looked beautiful, but now they looked much more rich as they were laden with a heavy fruit crop of the finest of their varieties. They assured me that they would keep from one to three months, so I procured

some from the trees, a sample of which will be forwarded to the First Presidency. There are two varieties, the sour and the sweet, and also of two colors, green and red, of which it is claimed that the green is the sweetest, although the red is far the most enticing in looks. While on this trip to Mt. Tabor and neighborhood the Arabs insisted on treating me to something. As I was not hungry and never drank coffee, they seemed lost as to what to do for me. I suggested a drink of water or lemonade. They asked me if I wouldn't drink a pomegranate preparation, to which I gladly agreed. The Muktar at once produced a bowl of water strongly flavored and colored with pomegranate juice, and I am constrained to testify of its excellence. It was rich in flavor and color. It proved to me beyond a doubt that the pomegranate is a healthy and useful article for food and to mix in water to drink. I am sorry to say that at this writing I am not able to tell about its use for cooking, but it certainly has a field of usefulness beyond that of being eaten fresh. Further, years ago, before becoming familiar with this beautiful fruit, I used to read and wonder about Solomon decorating his temple with pomegranate imitations in the most precious metals. Now I see it was but natural; it was only introducing into the temple ornaments, some of the beauties of nature.

Dates are at home in all the low lands. Here at Haifa the plains east of town on the Kishon are heavily loaded with that fruit. On the Jordan we have the climate for bananas. Mr. Dycks, one of the early settlers of this German colony, has quite strong banana plants in his garden near the sea. But as they need more moisture than is natural to the country, he has to supply the water artificially with a horse-pump. Almonds grow without water here, and it is believed that fine peaches and apricots can be produced without water by grafting or budding them onto the almond. Besides these should be mentioned the locust fruit called by the Germans Johannes Brod, that is, John's bread. This tree grows wild in all parts of Palestine, so that it is the most likely that "John ate locust (fruit) and wild honey." This fruit resembles the large pods on the thorny honey locust trees in Utah and the pod is eaten and not the seed.

It is now in order to mention the grape culture of the country. We have many varieties and the Germans have proved that it can be made a paying industry. The Saints in Haifa say they have done fairly well and the other colonists say it has been good. The grape is too well known at home to need any explanation of its many uses here. Suffice it to say there is one variety which the people of northern Syria grow that can be left on the vine and covered up and kept fresh until needed for table use, early in spring. We had several treats of these stored grapes while in Aintab last March. Then in the Lebanon can be found a temperate zone where all the known Utah fruits can be grown to perfection and with an increase of transportation facilities they can be exchanged for wheat or barley grown on the plains and hills of the land of Israel. Wheat, barley, oats, Egyptian corn and maize, as also other grain varieties for the export trade, may be grown in abundance in the rich and fertile soil of the land. Surely the whole country is not adapted to grain growing; the hills must be used for oil and wine and fruits of different kinds, but there is much tillable land in Galilee, and the Hanran and northern Syria are perfect storehouses for grain when put under proper cultivation. I do not plead for the country as an inviting country in its present form of culture; indeed, it is quite un-

inviting and in places forbidding; but I see the land in a new dress, in a new light, when placed under the care of advanced civilization, and better methods and experienced and determined men. The Germans here have done much better than the Arabs by their industry and economy. But they are in their ways and methods behind America. For this cause they are far from realizing the full benefit of their labor. They are only now introducing American wagons. They are as yet using mostly the old country narrow, upset outfits, not fit for farm use on an advanced scale. They discarded their threshing machines, saying they were not practical, and have returned to the use of the large cog stone drawn round and round by a pair of horses. This last step alone shows where they are in progress. I have never seen a climate where a threshing machine would do better or be of more practical benefit than here. But the people did not understand it, so they had no patience to wait and learn. They thresh out from 8 to 10 bushels a day with a pair of horses and a cog stone. Now make your own deductions of the pay in such a process and what it would be if done on the principle we use with machinery.

Of course, the whole harvesting scheme is on that basis. The Arabs are far behind that, using from one to two months to thresh and clean their little grain, and then when done it is so filthy that they even cannot use it without washing it. I have drifted away from my subject, the threshing and cleaning process will be treated in some other article. But referring to the heat and health of this country I combine these with the food and water of the country. To endure the heat we must have health and physical strength. To possess these jewels of life we must be moderate in our living and conform to the requirements of the country and confine ourselves to the foods which are native productive of health and strength. For instance, keep the Word of Wisdom. Here is a splendid place for the purpose, an excellent field for operation, and for the achieving of the best results.

The heat is not so excessive. From 80 to 100 degrees at worst. The air is tempered with a refreshing breeze from the sea almost every day. When the wind does not blow then it becomes excessive and then is the time when the heat rises; and also when the sirocco prevails. It is, of course, oppressive. But aside from these circumstances I notice the people find no trouble in working any time of the day. Then I argue that America can introduce new methods of farming that will greatly relieve the situation with improved machinery, work becomes easier and more remunerative, and the great waste of time in the present methods may be employed in beautifying and improving home and the country in many ways. In this country it is necessary to be moderate in work also. With improved methods and machinery there is no doubt in my mind of any ordinarily healthy family being able to live here and endure the climatic changes, and even do well, temporarily. And have we not a claim upon the blessings of God when in His service? And has He not always sustained His people when they have kept His commandments? are questions easily answered by every faithful Latter-day Saint.

You may ask what about the water supply of Palestine? This is a subject which should be examined carefully before we judge in the matter. Then it must be remembered that we are not in America, but in Palestine, where nature has provided quite different arrangements to sustain life. It may be said this is not a well watered country; its water supply is very limited and un-