

TROPIC FRUIT PRESERVED.

A NEW INDUSTRY FOUND IN AN EVAPORATING PROCESS RECENTLY PERFECTED.

The decline of the tropical regions of America has of late years been a fruitful topic of discussion. Well provided as the public has been with statistics as to the condition of those once favored countries, no one who has not seen with his eyes the present state of affairs can fully realize the change. In a land where nature is so prodigal that almost the casual thrusting of a branch into the earth insures a tree, desolation and poverty are everywhere found. The reason is plain enough; it is only the remedy that has remained a problem. The products of the tropics are fruits, and the exportation of these involves a greater risk and a larger knowledge of the subject than has been at the command of these countries. On every side there is a waste of food fairly maddening to the student of economics; but how to utilize this superabundance, how to convey it in proper shape to the millions who win only a bare sustenance from overworked soils in other countries, is the great and hitherto unsolved problem.

The solution now suggested is one which has the sanction of Australia, and this means more than appears on the surface. Whether it be because Australia has fewer lives to care for and finds them more precious, or because the authorities have less to do, cannot be now debated; but the fact is that Australians are not permitted to poison themselves with adulterated food, as is the glorious privilege of free citizens in this country. The Government watches with a never sleeping eye the food which supplies the tables of the people. When, therefore, the Australian Government indorses a process and gives it medals galore, it means that science has set her seal on it. The system of fruit preservation which is now being introduced into the West Indies and Central America has for some years been successfully tried in the countries of Australasia.

The new system is one of evaporation, but the process differs from others in that it is quickly done and insures absolute cleanliness. The fruit and vegetables are not dried on the ground for days together, like figs, prunes and similar preserves. Five or six hours is all that is required to change fresh fruit into an article which will keep for months and years, and still preserve the original flavor—in some cases actually improve it. It is not, however, so much the mechanical process as the effect on the tropics which interests the ordinary observer, and it is in this direction that it is at present being developed.

There is no fruit in the world so easy and cheap to raise as the banana, or which contains more nutriment and can be served in a greater variety of ways. Yet there is no fruit which is so carelessly exported and the general value of which is so little understood. The banana is the main object of attack under the new evaporation system. The exporting companies use only the largest bananas, and every year thousands and thousands of bunches rot on the plantations in the tropics. The new evaporation process takes these smaller bananas and makes them into a dozen different marketable commodities. There is banana flour, to begin with, a delicacy which is used for the making of cakes, fritters and the like. There is banana prepared as a substitute (an excellent one) for citron and raisins in fruit cake. It also makes a delightful preserve not unlike and quite as delicate as figs and prunes. Banana butter is another product; this is a sort of jam, which is not unknown in tropical countries as a great delicacy rather difficult to make by the old fashioned process. All these products can now be marketed at a small cost. The machinery is not elaborate, and the original cost of the fruit is almost nothing. It is estimated that the banana butter, for instance, can be put on the European market and sold there at less than half the price of any native condiment. To the poor of Europe, whose list of delicacies is so limited, this will be no small blessing.

The banana is not the only tropical fruit which is being treated by the new process. Any one who has lived in tropical countries knows that the negroes who are out of the track of civilization make from the cassava a kind of flour which is extremely wholesome and cheap. This is also being put up for exportation. The extremely nutritious okra (the value of which is fully realized in the tropics, where it is constantly used as a food for invalids) is being prepared in quantities for exportation. In its canned form the okra necessarily fails to retain all its value as a food, but the evaporated vegetable has been proved by analysis to contain all the nutriment. The man who makes okra soup a standard food among the poor of any country is bestowing a permanent benefit. Sweet potato flour is also made for exportation.

The British Government is just now unusually keen as to the condition of its West Indian possessions. As long as fruit is the chief product

of those countries, and as long as old methods of exportation prevail, so long will the decline of the West Indies continue. Once save the enormous waste by finding a market for the innumerable products of the South, and the islands will regain their old prestige. The Government of Jamaica has been interested in the evaporation question, and a favorable outcome seems probable. In Central America the process is now fully appreciated. From Santa Tomas, Guatemala, the British army is now receiving supplies of evaporated food. The republics of Central America have all indorsed the process and are beginning to experiment on their own account. From a trade point of view the innovation is important. Fruit authorities think

If a volley is taken a point is counted against the person volleying.

LANSDOWNE'S PEDLER ANCESTOR.

THE REMARKABLE FOUNDER OF A GREAT ENGLISH HOUSE.

From The London Chronicle.

Though he is one of the richest men in Parliament, and has a house in Park Lane worth a fabulous sum, the new Foreign Secretary is, or ought to be, a man of strong human sympathies. He owes his title and estates to a pedler, who was so poor that he lived in Paris for three weeks entirely on walnuts. Managing to

A SUPERB NEW LIBRARY.

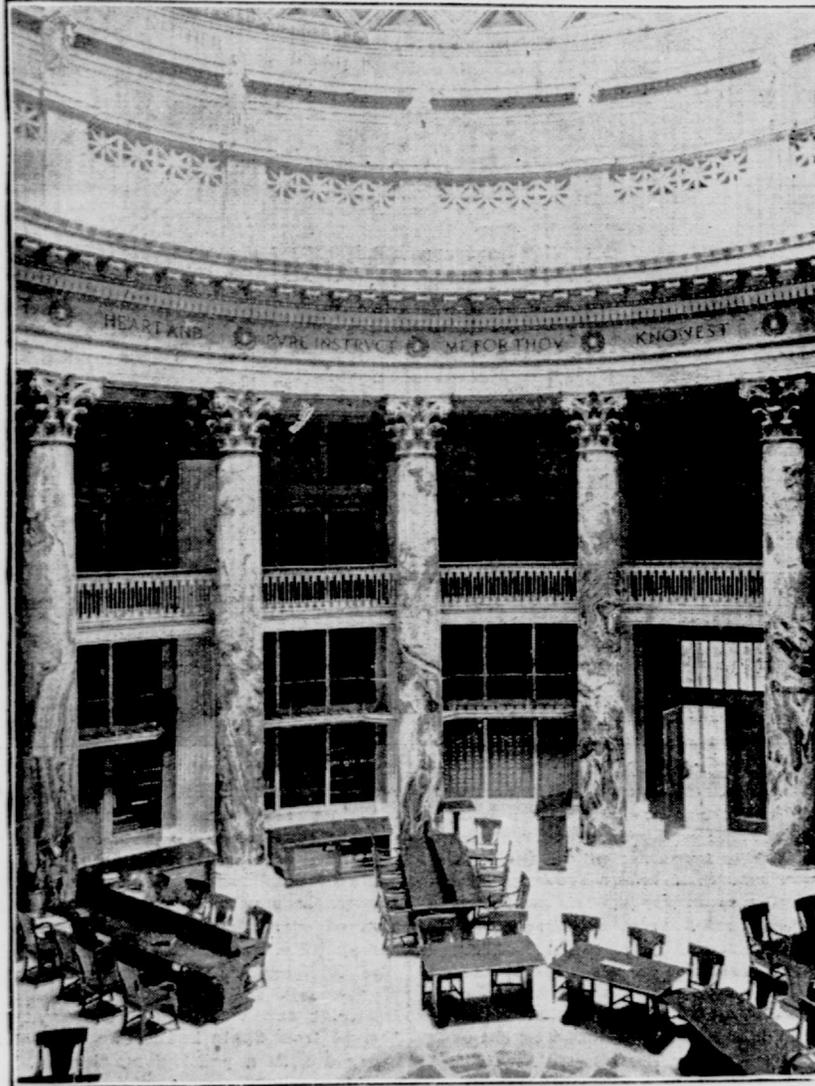
THAT OF NEW-YORK UNIVERSITY ON MORRIS HEIGHTS COMPLETED.

New-York University, to which, in its new home on Morris Heights, so much public attention has lately been attracted by the projected Hall of Fame, has now brought the magnificent work of its great library almost to completion. Except for the placing of a few tables and chairs and the installation of the electric lighting apparatus, the whole library building may be considered as ready for the uses for which it is destined. It is true that the number of volumes actually stored in the various wall shelves, stackrooms and seminars does not exceed thirty-seven thousand, but the process of filling all these spaces to their utmost capacity of one million volumes must, of course, be regarded as something to be left to the enterprise of future generations.

Even in this age of enormous educational undertakings, the erection of a library building to store and provide facilities for the use of one million volumes is no small affair. The governing body of the university has realized this, and through Stanford White, the architect, has given adequate aesthetic expression to the dignity of the work. The library building is octagonal in its general plan, the reading room forming a circular space about which the other rooms are arranged symmetrically and with admirably compact effect. This circular reading room is approached from the entrance to the building by a magnificent flight of steps constructed and walled in Indiana limestone, the effect enriched by panels of veined Italian marble. The room itself is seventy-three feet high, measuring from the floor to the inner skylight of the dome. Sixteen columns of dark green Connemara marble, with composite capitals in white, support the inner entablature. The diameter of the room, measured from the centres of these great columns, is seventy-three feet, and the shafts themselves are three feet five inches in thickness at their bases. This leaves a further space between the columns and the wall from the top of which the semicircular dome springs. This wall is filled alternately with the shelves of the reference library and smaller columns and doors in bronze, with a fine green patina, extending to the height of the first small gallery overhead. A circular light, flush with the tessellated pavement of the room, about fifteen feet in diameter, covers the centre of the room, and transmits the daylight from the dome to the auditorium, which occupies the floor below the reading room. The general effect of reposeful richness and solidity produced by the combination of subdued greens in the structural marble and bronze work of the room is relieved by the dead white of the domed ceiling and its entablature, and by a liberal use of bold Roman lettering in inscriptions and many great names of literature applied on the panellings beneath the bookcases. The lower entablature above the great columns bears in bronze letters on a ground of green "favril" mosaic the words from Milton's invocation in "Paradise Lost": "And chiefly, Thou, O Spirit, that dost prefer before all temples the upright heart and pure, instruct me; for Thou knowest. What in me is dark, illumine; what is low, raise and support." On the higher entablature is an inscription from the Book of Job. The loan desk, where students have books delivered to them for outside use, bears on its front a gigantic bronze tablet with the salutary admonition of Seneca. "Multoque satius est paucis te auctoribus tradere quam per multos errare" ("It is much better to give yourself over to a few authors than to wander about over many").

Everything in the arrangement of the reading room is studiously designed for the attainment of the highest possible practical efficiency in regard to its primary purpose, so that, in spite of all the splendor of effect, one cannot forget that the place is, first and foremost, an intellectual workshop. This idea is carried out even to the furnishing of rubber tips to the legs of the chairs to prevent screeching, and the requirement that the library attendants shall wear rubber heeled shoes. It is seen elsewhere in the subsidiary apartments. The librarian's office, a splendid example of joiner's work in white mahogany, and the chancellor's private room, with oiled maple floor and San Domingo mahogany panelled wainscoting both represent the last development of progress in material aptitude for their purposes.

The amphitheatre arrangement of seats in the auditorium, which occupies the space below the reading room, and the seats themselves are models of comfort. Of the floors above the main floor, extending around the great central space of the reading room, the first gives access to a smaller gallery provided with shelves, while the rest of its space is utilized for stackrooms, where some of the difference between thirty-seven thousand and one million volumes will eventually be stored. Above this, again is another floor communicating with a second gallery and containing, besides other stackrooms, a number of rooms to be devoted to the special study of different subjects, each subject or di-



THE READING ROOM, NEW-YORK UNIVERSITY LIBRARY.

that it is likely to revolutionize the tropical fruit trade. Be this as it may, there is great interest in watching the attempt to give to dwellers in the comparatively unproductive North some of the blessings of the prodigal South.

TABLE TENNIS.

RULES OF PLAY FOR THE NEW INDOOR GAME, ALSO CALLED "POMPOM."

Table tennis is the name of a new game which was introduced in England a short time ago, and has already become one of the most popular of indoor amusements. It is the game of lawn tennis in miniature, played on an ordinary dining table. The net is a tiny one, made of gauze stretched between two uprights, which rest on a bar laid across the table. The balls are made of the thinnest kind of pyroxyline material, and are consequently very light. The racquet has a slender handle and a blade with a frame about one-half inch thick, which is covered on both sides with thin drumhead material.

The play and counting are practically the same as in lawn tennis, but, according to the rules, "the player serving must not put his racquet over the table nor have it above his wrist." That is, he must serve underhand and never overhand, but after service he may hit the ball as he likes, but he must not volley.

The contact of the light ball with the drumhead racquet produces a pleasant sound, and because of this sound the game received the name "pompom."

Among the rules for playing the game are the following:

No faults are allowed; if a fault is served, that is, the ball does not go over the net or goes off the table without touching the opposite side to the server, a point is counted to the non-server.

If the net is touched by the ball, and the ball goes over, and otherwise the service is correct, it is a let, and counts nothing to either side.

earn an honest penny, he took out a patent for a letter copying machine, wrote on art and science, practised chemistry and physics, summoned the first meeting of the Royal Society at his lodgings, was appointed an army physician, invented a double bottomed ship to sail against wind and tide, founded iron works and opened lead mines, began a fishery and timber trade, and left a fortune to his sons. Such was the founder of the house of Lansdowne.

Whether his pedler ancestor's will has influenced Lord Lansdowne in taking the Foreign Secretaryship or not we do not know, but in a remarkable will that he left behind the founder of the house conjured all his successors to "labor in public works" at their peril. "As for legacies for the poor," said the testator, "I am at a stand; as for beggars by trade and election, I give them nothing; as for imponents by the hand of God, the public ought to maintain them; as for those who have been bred to no calling nor estate, they should be put upon their kindred; . . . wherefore I am contented that I have assisted all my poor relations, and put many into a way of getting their own bread; have labored in public works, and by inventions have sought out real objects of charity, and I do hereby conjure all who partake of my estate, from time to time, to do the same at their peril. Nevertheless, to answer custom, and to take the surer side, I give £20 to the most wanting of the parish wherein I die."

BONAPARTE PRINCES IN ENGLAND.

From The London Chronicle.

It is announced that the heads of the House of Bonaparte, Prince Victor Napoleon and Prince Louis Napoleon, of the Russian army, are in England visiting the Empress Eugénie at Farnborough. These princes are thirty-eight and thirty-six years old respectively, and both are bachelors. This is doubtless due to their position as Pretenders; a Pretender cannot afford to make a bad match, and exalted ladies look askance on a Pretender—until he arrives. Napoleon III did not marry until he had attained the throne and the age of forty-four. With the late Prince Jerome Napoleon and his children Bonapartism assumed a new phase, as they are connected with the old reigning families of Europe, which no other branch of the family was. The princes now in England are descended from a sister of George III, and therefore from our Stuarts, Tudors and Plantagenets, from the Kings of Italy and Wurtemberg, and are, in fact, cousins of nearly every reigning monarch.