

CHILDREN OF THE LOST TRIBES.

A Curious Little Community in India Whose Origin No One Knows.

Scattered over the breezy downs of the Nilgeries, in little villages of wicker houses that look at a little distance like nothing in the world so much as a colony of beehives, lives a community of six hundred or seven hundred people, who are variously believed to be the descendants of one of the lost tribes of Israel, the aborigines of southern India and a community of Manchians.

They live on milk and the produce of the buffaloes, and as the unknown is dreaded here as elsewhere their neighbors, much fearing what they do not understand, pay them fees as wizards for value received in occult matters, and as a retaining fee for their aid in counteracting the spells of the dread men of the slopes, who do their business with beasts of prey, track the leopard, the leopard—a fearsome people, whose women leave their children in the charge of tigers when they go forth to cultivate the barley and the amaranth and to gather honey in the woods.

They believe in a strange trinity and a hell, a dismal stream full of leeches; and this they must cross by means of a single thread. The soul, burdened with sin, is too heavy for this slender support, and the sinner falls into the stream, but the thread sustains easily the souls of the good.

The funeral of a Toda, for that, the Bombay Times of India says, is the name of the singular tribe, is as odd in its way as its religious belief. His body is wrapped in new cloth and his toes tied together with red thread; grain, sugar, tobacco and money are wrapped in his funeral toga to provide him for his journey across the Styx and the dark plain beyond.

Two buffaloes are slain beside the corpse, and the dead man's hands are placed upon their horns, a piece of his skull, his hair, and his finger nails are removed, to be used later on at the great ceremonial of the year—the elaborate celebration of the death of all those who, during the twelve months, have "taken the leap over the great precipice into the bottomless abyss."

When these tokens are removed, butter is smeared on the fragrant wood of the funeral pyre and the body is burned to ashes, the ashes scattered to the four winds.

The annual celebration is like a great fair. "Grave looking gray beads are sitting astride open-mouthed, tongue-hanging wooden horses, burlesque tigers and long-trunked elephants, and simple togas flutter in the breeze as the merry-go-round whirls round as it does in an English fair.

"In a long imprudent lane shopkeepers from the neighboring village of Ootacamund, eight miles away, display their wares; sugar cane for bright white teeth; munched, rock cakes burnt with brown sugar, light fried rice, cigars and ginger bread, cigarettes; oranges and ginger beer, course, but also coconuts, cinnamon, dates, wheatcakes, standsticker matches and sugar candy."—Boston Globe.

AT THE TAIL OF A PLOW.

How the Emperor of China Encourages Agriculture.

In view of the importance of the cultivation of the soil and to encourage his subjects to follow agricultural pursuits the emperor of China sometimes performs certain rites at the "temple of the field," and goes through the form of plowing and other work of the husbandman. One day recently the emperor set out on a tour of his palace with a number of his most eminent train of courtiers and others. Before breakfast the emperor arrived at the shrine of the deity presiding over agriculture, and his majesty stopped to offer his thanksgiving and sacrifices. After changing his dress the morning repast was served, at the end of which the emperor proceeded to the field, at the four corners of which were erected four pavilions where the seeds of wheat and other cereals were placed. In the center were numbers of magnificently attired courtiers, each holding aloft a many-colored flag, while on the side of the passage were scores of aged and white-haired farmers, each having in his hand a primitive agricultural implement. Placing his left hand on the plow and holding the whip in his right hand, the emperor began the ceremony of the occasion. By prearrangement the officers did their allotted share, some wielding the agricultural implements, while others leveled seeds out of the baskets as if sowing, while the emperor busied himself with the plow, which was hitched to a richly-caparisoned bullock, draped in yellow and led by two of the emperor's bodyguards. On the emperor finishing his round at the plow the three princes were ordered to go through the performance, and after their high courtiers had their turn, after which the performance closed. Having received the greetings of the officers, the emperor returned to his palace.—N. A. U. Cable.

The Largest Paper Ever Published.

The largest paper ever published was the Illuminated Quadruple Constellation, which was issued in New York city on July 4, 1890. It was a twenty-eight page edition and was a colorful fifty cents per copy. The size of the page of this masthead sheet was seventy by one hundred inches, or almost forty-nine feet square. It was an eight-page paper, thirteen columns to the page, or a total of one hundred and four columns, each forty-eight inches in length. It was illustrated with good portraits of President Buchanan, Edward Everett, Henry Ward Beecher, W. P. Barker, E. H. Chapin, Horace Greeley, Elizabeth Barrett Browning, Alexander von Humboldt, James G. Barrett and several others. The paper contained thirty-six poems entire, one of them having as many as sixty-four lines verse. Among other articles of special note was the celebrated "Moon Hoax," taken from a copy of the New York Sun published in 1835. It required the work of forty persons ten hours per day for eight weeks "to get out" this mammoth paper.

Triplets recently blessed the home of Mr. Birdwhistell, of Park avenue. He broke the news to his son Tommy by saying: "Do you know, Tommy, you have three little brothers?" "Is that so? You bought three because you got 'em cheaper, didn't you, papa?" replied Tommy, who has a head for business.—Texas Sifting.

Q—You can find a hundred people who are courageous where you will find one who is patient.—Sam's Horn.

DOMESTIC CONCERNS.

—Gooseberry Pie: Line a two-quart pudding dish with good pie crust rolled rather thick. Stir three pints of gooseberries; wash and put into a crust; add a good pint of sugar, cover with a top crust, pinch the edges well together, bake one hour in a moderate oven. Serve cold.—Boston Budget.

—Succotash: Cut sweet corn from the ear until you have one pint of pulp; cook in as little water as you can and add three or four spoonfuls of butter and a cup of cream; season with salt and serve in individual vegetable dishes.—People's Home Journal.

—Soda Beer: Take two pounds of white sugar, two ounces of tartaric acid, two spoonfuls of flour, the whites of ten eggs, the juice of one lemon and two quarts of water; boil three minutes, and bottle when cold. When wanted for use, put two spoonfuls in a glass, with half a teaspoonful of soda, and fill with ice-water.—Harper's Bazar.

—Fried Egg Plant: Cut the egg plant in slices one and one-half inches in thickness; strew a little salt over the slices and lay them on plates; let them stand for twenty minutes, and drain all the water off which has run out of them; dip each slice in some well-beaten eggs, and then in finely-rolled crackers or grated bread crumbs, and fry them in oil or dripping, as you would oysters.—Ohio Farmer.

—Fish Salad: Salmon is, of course, the favorite fish for salad, but any good firm fish, like halibut, cod, pickerel, bass, etc., may be used. It should be boiled until thoroughly cooked, but not overdone, and allowed to get perfectly cold. The fish should then be cut into square or oblong pieces, about two or three by three or four inches in size, and each piece should be laid on lettuce-leaf. Mayonnaise dressing may be poured over it in the dish, or passed to each person. A savory addition is that of a sardine picked fine and stirred into the mayonnaise.—Outlook.

—French Dressing for Salads: One tablespoonful salt; half-teaspoonful pepper; one tablespoonful vinegar; two tablespoonfuls oil. Put pepper and salt together in the salad-spoon and fill the spoon with oil. Stir with the fork, and, when well mixed, pour upon the salad. Measure out the rest of the oil demanded and the vinegar, and after all have been turned upon the salad, toss this about with the fork and spoon until every leaf has received its share of the dressing. This will dress salad for three or four persons.—Outlook.

PICKLED WATERMELON.

Directions for Making a Delightful Dish. Peel the rinds with a sharp knife that will take off the green skin evenly. Trim off also every trace of the pink flesh of the fruit, because it is too juicy to make a firm, crisp pickle. Then cut the strips of rind into small pieces two to three inches long, and placing them in a large earthen dish, sprinkle them with salt and evenly with salt. Cover the dish, and let it stand over night. In the morning drain off the water that will have formed, rinse the rinds in cold water, and cook them in a steamer until a broom splint will readily pierce them. Cooking the rinds by steam is an easy method, as they are less liable to turn black when cooked in the spicy vinegar. When the rinds are tender, take them out carefully with a skimmer, and put them into a stone jar.

Take good cider vinegar for the basis of the pickle. Allow a pound of sugar to a pint of vinegar, and add half a pound of salt, cinnamon broken into inch pieces, and a half-teaspoonful each of whole cloves and blades of mace. The whole amount of vinegar, sugar, and spices used must of course depend on the quality of rinds to be pickled, but a quart of vinegar is usually sufficient for the rinds of a medium-sized melon. If the rinds are large sugar and spices together vigorously half an hour, skimming off the froth, and pour the pickle boiling hot over the rinds. Press the rinds down under the pickle by means of an earthen plate or saucer, fasten the cover on, and tie a cloth over the whole. These pickles will keep for use in two weeks.—Harper's Bazar.

The Flavor of Bread.

Every baker now and then has the unpleasant experience of flour being "virtually spoiled" by absorption of some disagreeable odor. Thus flour placed near lime or oil tar contracts a fatal flavor is practically ruined. Why should not the baker, however, endeavor to turn this extraordinary property to good account and impart to his flour flavors which would make the resultant bread quite a rival to articles on well-to-do tables, where at present the loaf is really out of the dietetic regimen? The miller at present does the blending for the bakers, and so often from a miller's point of view, but if the baker could once master the art of imparting attractive flavor to his bread, he would be a rival to articles on well-to-do tables, where at present the loaf is really out of the dietetic regimen? 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