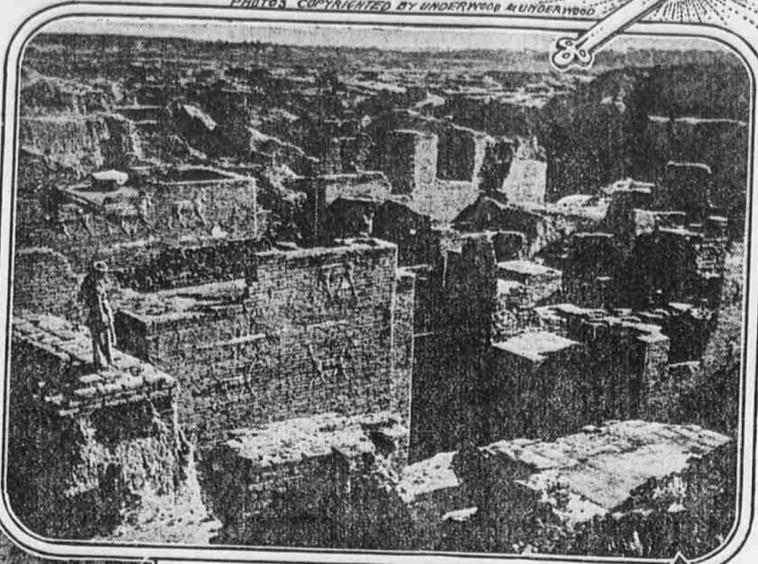


THE TOWER OF BABEL

PHOTOS COURTESY BY UNDERWOOD BUNDEBROOK

RUIN and desolation mark the site of the ancient biblical city of Babylon. Where, "by the water of Babylon," the Jewish nation "sat down and wept," stand today staggering walls of an old-time splendor. Until a few years ago what had once been the "cradle of civilization" was covered with the dirt and dust of ages, but in 1900 a number of German archaeologists cleared away the debris, in part, and uncovered portions of the royal city. The work is still being carried on and the photographs here reproduced are the first to reach America showing the results of the German savants' labor of love. For twelve years Prof. Robert Koldewey, director of archaeological research in Babylon, assisted by Dr. Oscar Reuther, has carried on his work, supported by the emperor of Germany.

On the site shown in one of the pictures the Tower of Babel once stood. This is the scene of the confusion of tongues of the biblical story. Several sites have been assigned to the tower. That this is the true site is the conclusion of Dr. Koldewey and his associates in the expedition sent out by the Deutsche Orientgesellschaft of Berlin. Other scholars who have sought to



RUINS OF BABYLON



MOVING DAY IN ANCIENT BABYLON

These sarcophagi were deposited often in round roofed tombs, in some of which have been found the bones of the dead of 2,500 years ago. Many of these coffins have been discovered in the excavations about the dwellings of the middle classes. While German research has definitely fixed the location of the Tower of Babel, the origin of the biblical story of the confusion of tongues has not been found in Babylon. That it is a world myth is the conclusion of scholars. It is interesting to note that a similar legend is found in Central America in connection with the pyramid of Cholula, which was also intended to reach the heavens and which brought disaster to its builders.

But if this legend has not been verified by research the discoveries which have rewarded the labors of explorers and archaeologists in Babylon have been many and of the highest value. Innumerable tablets have been collected which when deciphered will throw light upon a civilization which was born more than six thousand years ago. The oldest temple in the world has been unearthed at Bisyra. Large square blocks have been discovered which date back to the reign of Sargon I., 3,800 years before Christ. Older is a platform built of the peculiar convex bricks used in B. C. 4500. Inscriptions on bricks found in the temple at Bisyra are stamped with the name of Dungi, B. C. 2750. A crumpled piece of gold bears the name of Parani Sim, B. C. 3750. So much for the age of the antiquities of Babylon. The best preserved edifice of ancient Babylon thus far unearthed is the gate of the goddess Ishtar, of which the masonry remains well nigh perfect after two thousand years of neglect.

What is even more interesting to the general public, modern research is making the Babylonians live again after thousands of years. Much is known now of their daily life, their aims and occupations, their religious ceremonies. It is possible to reconstruct something of the life of the prophet Daniel in Babylon. It is possible to follow the course of a procession in honor of the god Marduk through the gate of Ishtar to the palace of Nebuchadnezzar. The sepulchres of the people and of the princes have been laid open.

Everywhere on the walls of buildings are to be seen representations of the bull, which was the sacred animal of Babylon. Though it is uncertain whether the ancient Babylonians were more civilized than their Egyptian contemporaries there is but little doubt that they were the pioneers of civilization in the whole of western Asia before Greece and Rome came to the front. Four thousand years B. C. their system of writing had already been developed, and applied also the Semitic Babylonian tongue. Fourteen hundred years B. C. as the Tell-el-Amarna tablets testify, its use extended over the whole of western Asia as far as the Mediterranean and Egypt. Though not a warlike people the Babylonians possessed more than once what might have been described at the time as a world-wide empire. They were energetic, intelligent, polished in their way and fond of letters. Excellent sculptures and engravings on hard stone exist to testify to their skill and artistic instincts. Representations of musical instruments imply also that the art of harmony was not altogether unknown to them. To this must be added agriculture, mensuration and mathematics such as they were, and their



ENTRANCE TO PASSAGE CONNECTING TOWER OF BABEL WITH TEMPLE OF ESAGILA

cate the site have lacked the evidence obtained by Dr. Koldewey in his extensive researches.

Only the site is left. Time and war and the elements assailed the tower. For twenty centuries it crumbled. It was a quarry of building materials for man. Practically Babylonia was left unexplored until the last quarter of the nineteenth century. Before that the work of destruction had been completed. In the last century modern towns and villages in the vicinity carted off or floated down the Euphrates the last bricks of the foundation of the Tower of Babel. The foundation was over 360 feet square, a huge, bulky mass. Hillah, a modern Arab town, four miles south of it, was built with the bricks of the ancient city. Thus perished the pride of Babylon.

The temple of Esagila, the most important Babylonian sanctuary brought to light, was a part of the Tower of Babel. Its ruins were uncovered by the German archaeologists after digging a hole forty feet deep that was as broad as the mouth of a volcano. The two walls in the center of the picture mark the entrance to the passage, a quarter of a mile long, which connected the steep pyramid of Etomenanki, known in the Bible as the Tower of Babel, with this temple.

Because of the depth of the debris caused by the action of the centuries which have veiled the earth here the entire foundation of the Tower of Babel has not yet been excavated, but tunnels at the floor level have been bored into the sides until the temple walls were properly established and then the whole edifice was measured.

This is the oldest and most momentous ruin on account of its connection with the Tower of Babel, and the bricks which once represented massive masonry are now so brittle that one can crush them between the fingers.

In the picture showing the ruins of Babylon the man on the left stands upon the remains of the brick pavement which was part of the long street named after Daniel, who, no doubt, himself traversed its length many times. In the ruins on the right, in the hollow, there is the gate named after the goddess Ishtar. This is the most prominent and best preserved ruin in Babylon. Its walls are adorned with reliefs of bulls, the holy animal of Nebo, and dragons, the holy animal of the god Marduk. It was through this gate that the processional road of the god of Marduk led, and passing it and turning to the right, it led on to Nebuchadnezzar's throne hall.

The excavations have brought to light many curious specimens of the work of the ancient people of Babylon. The largest piece of sculpture yet unearthed is that of a huge lion chiseled out of an enormous block of granite brought down the Euphrates on a raft from Mesopotamia. It shows a lion standing over a prostrate man. The work is crude and probably is a product of the very earliest art of Babylon. The sculptor typifies the superiority of the lion's strength over man's. Some coffins of the middle class were also found. They were of burned clay and like bathtubs in shape. Some of them were very short because of the custom of the Assyrians and Babylonians of burying their dead in a sitting position, with the head between the knees

GOOD SWEET SAUCES

ACCOMPANIMENTS TO SUIT ALL KINDS OF PUDDINGS.

Especially Delicious is One for Those Who Prefer a Mixture Like the Caramel—Sauce Containing Madeira Wine.

Caramel Sauce—Put eight table-spoonfuls of white sugar into a saucepan upon the fire with two table-spoonfuls of water. Stir it constantly with a wooden spoon for three or four minutes until all the water evaporates and watch it carefully till it turns a delicate brown color. In the meantime put into another saucepan twelve ounces of sugar, half the yellow rind of a lemon sliced thin, two inches of stick cinnamon, and a quart of cold water. Bring these gradually to a boil and let them simmer for ten minutes, then add a wine glassful of wine or half as much brandy. Strain the whole into the caramel quickly, mix them together well, and serve the sauce with any pudding desired.

English Sweet Sauce—Put into a saucepan the yolks of four eggs with four or five ounces of powdered sugar and stir until it becomes a whitish color. Add two gills of sweet cream, little by little, beating constantly, and grate in the rind of one orange. Place the pan on a slow fire and stir the contents well for four or five minutes, being careful not to let the mixture boil. Then take the pan from the fire, strain the sauce through a sieve and it is ready.

Sabayon Sauce, Madeira—Put into a saucepan the yolks of four raw eggs and one and a half ounces of powdered sugar. Place on a hot fire and beat with a wire whisk for two minutes. Drop in gradually about two gills of Madeira wine, stirring constantly all the time, and at the end of two minutes more take from the fire and strain through a fine sieve over the pudding with which it is to be served.

Yellow Pudding Sauce—Warm a quarter of a pound of butter in a basin, not allowing it to boil, and beat it to a cream with a quarter pound of brown sugar. Stand the basin in a saucepan of boiling water, stir the sugar and butter till liquid and then add the beaten yolks of two eggs. Keep on stirring with the saucepan over a gentle fire till the sauce is thick and then mix in a teacupful of brandy or wine, if preferred, and a small quantity of nutmeg. This sauce should be served immediately.

Diplomatic Sauce—Boil half a pound of sugar in water and then thicken it with flour. Let the sauce simmer till clear, then mix it with some red fruit juice or white or red wine, a little pounded mace, and the strained juice of half a lemon.

Pan Cotto.

This is a frequent dish made by the careful Italian housewife in order to use up her stale bread. Every morsel of bread is always put away in a drawer or large earthenware jar; some is made into pan cotto; some is fried for soup; and some grated for stuffings. The recipe is simple: Chop up a bit of celery, some parsley, and a few fungi (mushrooms), and fry in butter. When the onion is browned and the vegetables cooked, add two or three ripe tomatoes or two spoonfuls of tomato sauce and some veal soup or water, and then throw in the bread, cut into slices, adding a little cold soup or water, and boil for some ten minutes. When taken off the fire and it is cool, a beaten egg and some grated Parmesan cheese are mixed into what looks rather like a child's pap.

Devil's Food Cake.

Four squares of good chocolate, one-half cup sugar, one-half cup sweet milk, yolk one egg.
2. One-quarter cup butter, one-half cup sugar, one-quarter cup sour milk, one egg, one and one-eighth cups flour, one-half teaspoon soda, one-half teaspoon vanilla.

Take No. 1: Melt chocolate over hot water, add one-half cup sugar, and the sweet milk gradually; then add yolk of egg, and cook until mixture thickens. Set aside to cool.
2. Cream butter, add one-half cup sugar, egg, well beaten, sour milk and flour mixed and sifted with soda. Combine mixtures one and two, then add vanilla. Bake in layer tins and put together with white boiled frosting.

GOOD HAND.

Dummy made it no trumps and put down the ace, king and queen of hearts.
"Ah, good hearts," remarked her polite opponent.
She put down the ace, king and queen of spades.
"Good spades!"
She put down the same sequence in diamonds.
"Good diamonds!"
She then displayed the ace, king, queen and knave of clubs.
"Good gracious!"

OR SOMETHING.

"What do you think of a judge as a secretary of war?"
"I think it's a good move. If the enemy should ever prove too strong for us, he can launch an injunction at 'em or take a change of venue."

MEANS OF IDENTIFICATION.

"I took my laundry ticket to a friendly Chinaman, and, after some hesitation, he translated it for me."
"What did it say?"
"Little man; ears stick out; wart on nose."

THE LURE OF THE WEST

WESTERN CANADA ATTRACTING THOUSANDS OF SETTLERS.

Writing on the Canadian West, an eastern exchange truthfully says: "The West still calls with imperative voice. To prairie and mountain, and for the Pacific Coast, Ontario's young men and women are attracted by tens of thousands yearly. The great migration has put an end to the fear, freely expressed not many years ago by those who knew the West from the lakes to the farther coast of Vancouver Island, that Canada would some day break in two because of the predominance of Continental European and American settlers in the West."

This is true. While the immigration from the United States is large, running close to 150,000 a year, that of the British Isles and Continental Europe nearly twice that number, making a total of 400,000 per year, there is a strong influx from Eastern Canada. It is not only into the prairie provinces that these people go, but many of them continue westward, the glory of British Columbia's great trees and great mountains, the excellent agricultural valleys, where can be grown almost all kinds of agriculture and where fruit has already achieved prominence. Then the vast expanse of the plains attract hundreds of thousands, little by little, beating constantly, and grate in the rind of one orange. Place the pan on a slow fire and stir the contents well for four or five minutes, being careful not to let the mixture boil. Then take the pan from the fire, strain the sauce through a sieve and it is ready.

The feature that most commends itself in Western development today is the "home-making spirit." The West will find happiness in planting trees and making gardens and building schools and colleges and universities, and producing a home environment so that there will be no disposition to regard the country as a temporary place of abode in which everyone is trying to make his pile preparatory to going back East or becoming a lotus-eater beside the Pacific.

The lure of the West is strong. It will be still stronger when the crude new towns and villages of the plains are embowered in trees and vocal with the song of birds.—Advertisement.

Vacillating.

At a dinner not long ago Thomas W. Lawson was talking on the subject of success.

"Success in finance," said Lawson, "is due in a great measure to prompt action. The doubting, hesitating, Hamlet type of men had best keep out of finance. He is quite sure to be swamped. The street hasn't much use for him. I had a boyhood friend of this type named Grimes. He was a falterer, a doubter, a Hamlet of the most exaggerated type.

"One evening I stopped to call on him and found him in a deep study, bent over a white waistcoat, lying on a table.
"Hello, Grimes," I said. "What's the matter?"
"This waistcoat," he replied, holding the garment up to my view, is too dirty to wear, and not dirty enough to send to the laundry. I don't know what to do about it."—Everybody's.

Ready Thrift.

Kirby Stone—I hate to mention it, dear, but I must tell you that business has been awfully poor lately. If you could economize a little in dresses—wear something plainer.

Mrs. Stone—Certainly, dear. I shall order some plainer dresses tomorrow.
"Have you a good cook engaged?"
"Alas, yes!"
"Why are you sorry about it?"
"She is going to get married next week."

MEMORY IMPROVED. Since Leaving Off Coffee.

Many persons suffer from poor memory who never suspect coffee has anything to do with it.

The drug—caffeine—in coffee, acts injuriously on the nerves and heart, causing imperfect circulation, too much blood in the brain at one time, too little in another part. This often causes a dullness which makes a good memory nearly impossible.

"I am nearly seventy years old and did not know that coffee was the cause of the stomach and heart trouble I suffered from for many years, until about four years ago," writes a Kansas woman.

"A kind neighbor induced me to quit coffee and try Postum. I had been suffering severely and was greatly reduced in flesh. After using Postum a little while I found myself improving. My heart beats became regular and now I seldom ever notice any symptoms of my old stomach trouble at all. My nerves are steady and my memory decidedly better than while I was using coffee.
"I like the taste of Postum fully as well as coffee."

Name given by Postum Co., Battle Creek, Mich. Write for booklet, "The Road to Wellville."

Postum comes in two forms. Regular (must be boiled). Instant Postum doesn't require boiling but is prepared instantly by stirring a level teaspoonful in an ordinary cup of hot water, which makes it right for most persons.

A big cup requires more and some people who like strong things put in a heaping spoonful and temper it with a large supply of cream.

Experiment until you know the amount that pleases your palate and have it served that way in the future. "There's a Reason" for Postum.