

assigned in these words: "Hawaii is a holiday land—a lazy land—a soft, luxurious, voluptuous land—and the depression from satiety is correspondingly great. There is no set purpose in life, no firm and high resolve, and so when melancholy comes it kills."

No other man dies so easily and gently as a true Kanaka. He can lie down and die whenever the notion takes him, and with no apparent disease. This happens among many dark races, but with none so often as the Kanakas. Captain Cook guessed their number at 400,000, and it may have been half that. In 1823 the



KEALAHOU BAY, THE SCENE OF CAPTAIN COOK'S DEATH.

Missionaries placed it at 142,000. The first regular census, in 1832, returned the population at 130,313. In 1872 the natives were returned at 56,899 and all others at 5,866, and then the tide turned. The pure Kanakas, it is true, have decreased a little, but foreigners and half breeds have increased rapidly, and here is the last official census, taken two years ago:

	Males.	Females.	Total.
Pure Hawaiian.....	18,539	16,319	34,858
Mixed Hawaiian.....	4,460	4,380	8,840
Foreign Hawaiian born.....	3,890	4,550	8,440
Americans.....	1,320	630	1,950
British.....	180	300	480
Portuguese.....	115	185	300
Scandinavians.....	145	65	210
French.....	75	25	100
Chinese.....	4,250	3,050	7,300
Japanese.....	13,700	770	14,470
Other races.....	9,700	2,840	12,540
Totals.....	58,330	51,830	110,160

Of these about 22,000 live in Honolulu, which is the Paris of the north Pacific. All the allurements of life abound. Hard work is left to the Chinese for the most part, and active business to other foreigners. With at least half the population social life is the only life. Receptions, teas and club meetings, political demonstrations, visits to the populace and to vessels in the harbor, rides and drives, pot suppers and bathing parties, chatting in the groves and lounging and smoking in the gardens—such was life in Honolulu while I was there, and I cannot learn that there has been any change.

A LAND OF QUEER THINGS.

The Islands Seem Designed For the World's Pleasure Resort.

If I should attempt to sum up on Hawaii-Nei in one sentence, I would say. It is a land where everything seems to be something else. There is a riotous abundance of useful vegetation, yet soon or late a blight comes on almost everything. There is a greater variety of fruits than in any other land I know, yet so far as I could learn every fruit degenerates in a few years, and the stock must be renewed. The climate is almost perfect, yet measles, smallpox and affections of the heart are peculiarly fatal. The mountains look as if fixed in place for all eternity, and the more solid and rugged a mountain looks the more certain it is to quake and more likely to split open. The natives are all well educated and nearly all thoughtful. They are all nominal Christians, yet chastity is but a vague sentiment, and many a common Kanaka will tell a lie when the truth would better serve his purpose.

Life and property are as safe as anywhere on earth, though the laws are not severe or executed with any special rigor. This may be due partly to the lack of acquisitiveness among the common Kanakas and their general live and let live feeling. They are the most unselfish race on earth. In a detached group in the interior the property of any one is the property of another, if that other needs it badly. A foreigner who has befriended one is the friend of all in the village. The men give him fish, fruits, flowers and poi; the women give what they have, and with a certain freedom which is delicate and charming. Unfortunately their kindness may be a danger, for they may be affected with leprosy long before they learn the fact, and physicians have decided that of all supposed ways that is the one absolutely certain way of acquiring it.

There is a wonderful variety of fruit in Honolulu, such as oranges, lemons, limes, melons, bananas, strawberries and many more. Peaches are produced on the islands, but the blight affects them more quickly and certainly than any other fruit, frequently taking the form of a black scale or film. The coconut seems to be indigenous, and therefore less liable to blight than any other product. It was long supposed that the sugar cane was proof against all blights, but of late years a new worm, as it were, has attacked it at the root, and the chances now are that the sugar planters will have to renew their stocks every few years. It reminds one of Horace Greeley's plan for getting rid of the Canada thistle, "Cultivate it as a garden plant, and some darning bug or other will be sure to come along and eat it."

Wheat grows in but a few places on the islands, little valleys in the elevated plateaus. As to moisture, the climate cannot be described in general terms. Old residents say in a jocular way that in one district the rainfall is 17 feet a year, in another 17 inches, and in a third 1-17th of an inch. I saw places which certainly looked as if rain had never fallen on them. In the best sugar lands irrigation is necessary, but in many places very little is required. Domestic animals thrive, as a rule, especially horses, of which the native stock is very hardy and capable. It appears to have been a case of "survival of the fittest." All the tender ones were run to death at the start and only the toughest were left posterity.

After all, the great product of the islands is the taro root, from which poi is made. It grows wherever the soil is kept thoroughly water soaked, and in matted bunches very much like the calamus or sweet flag of the Middle Western States.

The root is something like a long beet, and when boiled and mashed the pulp is poi—a white yellow batter at first, later a sort of sour paste. It operates homoeopathically, so to speak—that is, it builds up a dilapidated constitution surprisingly, but if used exclusive of any other food it injures the health. There is no particular danger of any American or Englishman using the native style of it to excess, for it is emphatically nasty. Decently prepared, however, it is quite palatable. Local statisticians say that one acre of it will furnish yearly bread for 5,000 men—a pleasing statement which, I regret to say, I do not believe.

Fish is said to be the proper corrective to take with poi, and fish also are abundant. Early visitors say the Kanakas formerly ate them raw and at the soonest possible moment after killing them. Indeed it was thought a luxury to begin to gnaw on the tail before the head was dead. At any rate the hungry native took the fish as it came from the water, hastily ran a knife from gill to tail, tore out the entrails and at once fell to eating, and there is a story that when the first Kanakas were taken to be presented to the king of England they behaved quite handsomely till they saw some fish in a little aquarium in the royal apartment. Their appetite overcame them. Men and women alike fell on the tiny prey, tore and devoured it with the savage yum-yum of appeased hunger, and declared in choice Kanaka that it was their first "square meal" since they left Honolulu.

They tell many hard stories like this about the former Hawaiians, but as I saw nothing of the kind I will continue to hope they are not true. If it was true, as the first visitors said, that the parents killed all their children above two or three, that methods of "check" were used which soon proved fatal to half the women, that thousands of men were killed in the saturnalia following a king's death, and thousands more were sacrificed or eaten, how did the population get so large? Why so much greater than now, when none of these things are done? I cannot help suspecting that there has been exaggeration.

There is peace and good fellowship enough now. There are social enjoyment and ease and joyousness and feasting enough now. Everywhere this is true, but especially in Honolulu. There the slant eyed Chinaman and the darker Malay, the very fair Englishman, dark Portuguese and medium American, the smooth brown Kanaka and the rough brown Samoan jostle each other good humoredly in the streets and even practice a sort of social equality unthought of in the United States. During my stay there King Bill was even as one of us in many an excursion, and at pot suppers it was not very uncommon to meet native ladies "put up regardless" in silk and delicate pongee done in the "the back" style, and wearing the monster chignons which were the fashion 20 years ago.

Of all our pleasure excursions those to the Waikiki beach for bathing by moonlight were the most pleasant, and the requirements in costume were much the same as at Long Branch. Back in the secluded districts, however, the natives of both sexes took to the water without the formality of putting on "suits." The Kanakas are described by scientists as "belonging to the Polynesian branch of the Malay race," which means, I take it, that they are Malays modified by long residence among "many islands" (Polynesia), and therefore swimming is about as natural to them as walking to us. Brigham Young told me just before I left Salt Lake City that they were like the American Indians—descendants of the ancient Israelites who had "back-slidden" and been cursed and turned dark accordingly. If so, they have slid back a great deal farther than they are ever likely to slide forward again.

And this makes it fitting to close with a few words on the political question. This is not the first time by several that Hawaii has in a measure been revolutionized. From 1830 or thereabouts to 1843 it was sharply contended for by various powers. In 1839 the French compelled King Kamehameha III to pay a large sum in gold and held the kingdom in duress till it was done. The American merchants raised and paid the money, and thus saved the kingdom for the time. In 1842 the British consul, Richard Charlton, and Lord George Paulet overthrew the kingdom in effect, compelled the king to retire to the mountain forests and raised the British flag.



HAWAIIANS EATING POI.

The Americans, however, prevailed upon the British cabinet to annul these acts. And if Hawaii is now annexed, what?

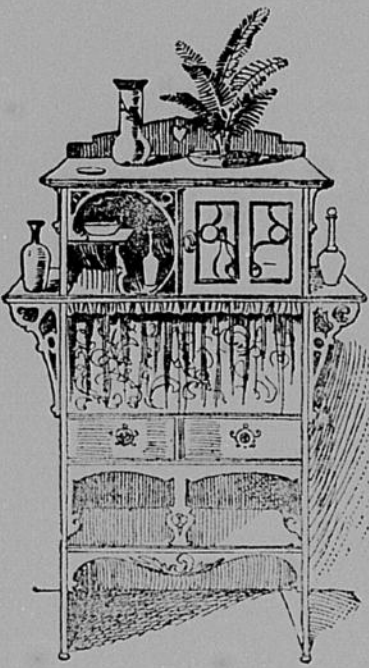
The Kanakas are about as well qualified to run a republican government as so many school children of the intermediate grade. The boys of any English or American high school are ten times better qualified. The Chinese are not even to be thought of as voters. Equally so all the other dark peoples. The Portuguese are somewhat better. Evidently, if annexed, Hawaii-Nei cannot be a state or even a territory. The 15th amendment must be ignored from the start, and such must be the condition for half a century at least. In short, the annexed region must be an absolute dependency, ruled like a British crown colony or distant military post—an abnormality for which the constitution of the United States makes no provision. JOHN F. WILCOX.

LATEST FURNITURE.

NEW FORMS ASSUMED BY FAVORITE AND INDISPENSABLE ARTICLES.

An Attractive Combination in a Cabinet For Music and China—Old Time Tall Backed Armchairs—Delightful Coloring and New Shapes in Wicker.

Among articles of parlor furniture, the almost indispensable music cabinet survives all the vicissitudes of inconstant fashion. Music cabinets, however, change front—both in a literal



MUSIC CABINET.

and metaphorical sense—with other variations in furniture and their appearance today compares most favorably with their semblance not long ago. They are not only improved in design, but their compact arrangements afford much more convenient accommodation than was ever provided before.

The open cabinet, with its all round invitation to dust, was an unkindly and untidy receptacle for music, and transparent glass doors, though they were decidedly more secure, were nevertheless far from helpful from an artistic point of view, exposing the unbound music to sight as they did.

But now doors to music cabinets are opaque, so that the music, be it new or worn, is not thrust upon the view. These doors, too, can be made a conspicuous decorative feature with painting or carving.

The design here shown is a pretty example of the new mode. Here, in conformity with the prevailing fashion in furniture, the qualities of usefulness and decorative are combined, for in reality this is a small china cabinet, with provision for the storage of sheet music. It will be noticed that in this design the more convenient and ornamental thin silk curtain takes the place of inclosed doors to shield the music shelves.

A type of tall back chair of a light and graceful character has won considerable favor of late among people of taste. Chairs of this character are at-



HIGH BACK ARMCHAIRS.

ways imposing, though not showy. For simple homes or fine drawing rooms they are equally in keeping, and it is a pretty fad to use these in the home library, and also as fireside or bedside chairs in the sleeping apartment. They represent one manifestation of the present fancy for all that is best and most attractive in old time furniture, being copies or variations of fine old fashions.

The chair illustrated is simple in shape, with a cool, greenish covering, the edges finished with white metal studs. As thin stuff only is employed for the seat and back, this chair, besides being attractive, is certainly not expensive. The second pattern is more heavily upholstered with thick seat and a "stuff over" back. The idea of showing the back legs half way up the back pad is one of those peculiar little touches which add the charm of uniqueness to so much of our furniture nowadays.

Wicker furniture of latest make is as delicately and variously colored, with as much bloom and freshness in the tinting, as are the women's straw hats of the season. Forest green, emerald, amber, violet, terra cotta, indigo and pale blue are some of the dyes used, and a novel idea is the intermingling of two colors in a pattern, such as black and yellow or light and dark green, terra cotta and brown or other combinations. The few shapes that have been standard for so long are also departed from, and styles have been ingeniously modeled on the lines of upholstered chairs and sofas.

Trailing Skirts.

Trailing skirts are once more fashionable. They are graceful and more becoming to all sorts, shapes and sizes of women than the short skirts, but they are dirty, or at least they attain that condition after a few wearings. Fickle fashion says that by autumn the demitrait will be in vogue even for street wear. Already the fashionable gown must touch the ground all around, and it is beginning to dip in the back a little, says the New York Sun.

WHAT TO EAT AND DRINK.

Hot Weather Novelties With Which to Tempt Waning Appetites.

In the days of oppressive heat dishes and dainties devised for hot weather, novelties in summer cooking, are worth thinking about, for thus jaded appetites may be tempted and palates tickled. The New York Herald says there are, as it happens, this summer a number of new rules and recipes for foods, hot and cold, and among them it mentions the following:

One of the most inviting and tasty of these for a supper on a warm night—especially a Sunday night supper—is a dish of cold fish. By this, fish that is simply cold is by no means meant. Bluefish, weakfish, sea bass, mackerel or salmon is pickled (in hot, boiling vinegar), is cooled off and then served ice cold, with mayonnaise or French dressing, the dish it rests on being decked with lemon and hard boiled egg. Another substantial article of food for hot days is boned chicken surrounded with jelly. The jelly mentioned is made of the bones, and the meat is kept as much in the shape of a chicken as possible.

Galantines of veal and calf's head galantines are also to be recommended, and in minor dishes some very new ideas and novelties are stuffed green peppers with brown sauce; whole food tomatoes, served with chopped peas, and kidneys stewed with tomatoes.

In salads there is a new variety, made from fruit. In this each layer is composed of a different fruit, and in such a salad properly made there are at least half a dozen layers.

A further summer food novelty are the candied fruit water ices. These candied fruits can be bought at any leading confectioner's. Candied rose leaves, apricots, ginger and violets are the best to use for this purpose. Of course these varieties must not be mixed. A water ice must consist of one flavor only. The candied fruit is put in water and frozen. The entire ice is in this way perfumed and scented, and the fruit, with none of its flavor gone, appears in the midst of it.

Very popular and fashionable indeed this summer are to be frozen fruits. This delicacy (made in a freezer at home, just as is ice cream, only without the use of any milk) is to take the place of ice cream in a very great measure the next few months. These frozen fruits are simply the juice of the fruit, water and sugar. The chief kinds this year are strawberry, raspberry, peach, apricot and grape.

Still another novelty of the season is a salad of oranges and grated coconut.

For late evenings while the heat lasts one or two hostesses of New York have devised some beverages, which might well be copied. One is can de banana, or banana water. Its components are ice cold water, bananas and sugar, with a touch of lemon. It is best made in a punch bowl, six to ten bananas being used. Some of these are mashed and the pulp and juice put into the water for flavoring. Others are simply sliced. The mixture is well cooled with lumps of ice, and sweetened with about half a pound of sugar.

Another beverage is made of pineapples, the juice and rind being added to water, sugar, lemon and cracked ice and partially frozen. It makes a delicious drink.

Red Raspberry Pie.

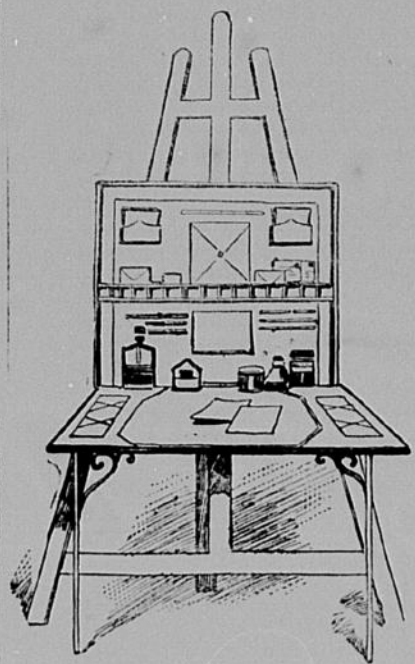
Stew the berries in a little water. Thicken slightly with cornstarch. Fill a pie plate lined with rich paste and bake until the paste is well set. Make a meringue of the whites of three eggs and three tablespoons of sugar. Pour it over the top of the pie and bake ten minutes in a slow oven, or until well risen and nicely browned.

Useful For the Skin.

A useful liquid skin whitener may be made by shaking well together can de cologne, one ounce; glycerin, one ounce; borax, half a dram; elderflower water, four ounces. If preferred, orange flower water may be substituted for the elderflower water, rendering the lotion more delicately fragrant.

An Odd Writing Desk.

A young artist has concocted a pretty writing desk out of an easel and a flat wooden box with a lid. In illustrating it the New York Tribune says: The box part is placed upright on the easel and securely fastened. This forms a little recess deep enough for a narrow shelf, and a space for clock, inkstand, glue



EASEL WRITING DESK.

pot and other impedimenta of a writing table, while above are receptacles for paper, envelopes, etc. The lid lets down with a hinge and forms a writing shelf. Wrought iron legs are arranged so that when the lid is shut they fold up and hold it in place. The inside of the box and the shelf are both covered with green felt ornamented with brass nails.

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