

## WRECKED IN THE RAPIDS.

Further Particulars of the Steamboat Accident on the St. Lawrence.

**The Columbian, With Two Hundred American Tourists on Board, Becomes Unmanageable While Shooting Cedar Rapids, and is Dashed on a Rocky Island—Passengers Escape on a Bridge of Trees—The Vessel Probably a Total Loss.**

The passengers of the Richelieu and Ontario Navigation Company's new steamer Columbian, which recently ran aground in the Cedar Rapids, relate a thrilling story of their experience.

The Columbian, which was on her way from Kingston to Montreal, had about two hundred tourists on board. Everything went well until the steamer struck Cedar Rapids. When about half way through the rapids the chains connecting with the steam steering gear suddenly broke. Pilot Ouellette at once connected the hand-steering gear, but to his consternation this also broke. The boat was darting down the rapids at the rate of between fifteen and twenty miles an hour, but Ouellette ordered all steam on. This was done to keep the steamer from going broadside on the current and rolling over.

Under the impetus the Columbian made with the rapidity of a railroad train straight toward a little island in the rapids known as Crane Island. Not a passenger on board knew what had occurred. None realized how closely they were to eternity. Indeed, most of them thought that it was part of the programme to take them so close to the island, and that before reaching it the steersman would sheer the boat off and she would continue on her way down.

### THE BOILING RAPIDS.

Suddenly a crunching sound was heard as the keel of the steamer grated along the rocks. The Columbian had gone ashore in the centre of the dangerous Cedar Rapids.

As soon as the fact became known there was general alarm on board, but no panic occurred. Perhaps the easiness with which the Columbian struck had something to do with this. There was no sudden shock; the steamer was simply forced upon the shelving, though rocky bottom, raising the hull several feet out of the water. Investigation showed that the Columbian had not sprung a leak. The terrific current, running like a mill sluice, caught the stern and swung the vessel broad side to the island. If she had not been hard aground the current would have carried her off the island and swept her helplessly down the rapids.

When the passengers realized the situation great anxiety was expressed to reach the land, as it was feared that the steamer might at any moment be carried down by the current. A rope bridge to the island was at first suggested, but finally a temporary bridge was made by cutting down two trees. Hawers were thrown out to the shore and the Columbian was held safe in

### HER PERILOUS POSITION.

About one-half the passengers went ashore by the bridge. There were three islands to be crossed before they could reach the main land. Between two of the islands the native boatmen transferred the passengers, and the trip was an experience that few of them will ever forget.

When the main land was reached the party was made as comfortable for the night as possible under the circumstances, and next day the Navigation Company sent up the steamer Bohemian to take them to Montreal. Among the passengers of the Columbian were: James K. Campion and Thomas R. Myres of New York, Samuel E. Cavin and A. Mooney of Philadelphia, J. M. Seavitt and wife and A. P. B. Bates of Brooklyn.

Mr. Cavin, one of the passengers, told the following story: "We had all been reading graphic descriptions of how in shooting the rapids the boat would seem to be going ashore as on an island, and then by skilful steering would veer into the channel. When we noticed the steamer bearing directly upon the island upon which we were wrecked it seemed as though the printed descriptions were perfectly true, but in an instant the sound of the bottom crunching upon the rocks, the sight of the bowsprit in among the treetops on the shore, and the sudden stoppage of the vessel at once produced a general alarm among the passengers. Fortunately it was only momentary, as the nearness of the shore had a reassuring effect. Before the excitement had subsided a French Canadian, a perfect giant in build, and a companion standing on the shore were waiting to catch the line thrown from the steamer, and make

### A ROPE BRIDGE.

upon which the gangways were thrown out. The crew immediately ran for the shore with their axes and cut a passage through the forest to the shore, where small boats could reach and carry us off in safety. They then felled two large pine trees, about eighty feet long, which were stripped of their branches and thrown across the stream, from the shore to the steamer, upon which a permanent bridge was erected.

In the midst of all the excitement the big French Canadian, by his strength and activity, elicited many expressions of admiration. If our experience had ended there nothing but praise could be said of him and his companions, who came thronging to the island in their small boats, shooting the turbulent waters with inimitable skill. But it became necessary for us to cross two channels, about half a mile wide, before we could reach the mainland. Notwithstanding that the officers of the boat has assured the boatman that every charge would be settled by the company they took us to the most dangerous places, and then, when out of reach of authority, demanded compensation at the rate of \$1 per head. They refused to land us until we paid, and threatened even personal violence. On one occasion, when a boat load of thirty people was struggling in the stream, these men jumped from their boat into the swift current, flowing up to their waists, and, holding the boat, demanded that each passenger pay \$1 before they would put them ashore.

W. Dissauer of New York, another of the passengers, was loud in his praises of Saue, the leader of the French Canadian rescuers. He said that this man proved himself last night to be a marvel of muscular strength and practical engineering skill. "Under his leadership," said Dissauer, "the other men built the bridge from the boat to the shore as well as any trained body of military men could have done it. In fact I think they did it better, for I sup-

## HOUSEHOLD.

### If I Were Fair.

If I had little hands and slender feet,  
If to my cheeks the color rich and sweet  
Came at a word and faded at a frown;  
If I had clinging curls of burnish'd brown;  
If I had dreamy eyes aglow with smiles,  
And girlish limbs, and pretty girlish wiles—  
If I were fair, Love would not turn aside,  
Life's path, so narrow, would be broad and wide.

### If I were fair!

Perhaps like other maidens I might hold  
A true heart's store of tried and tested gold  
Love waits on Beauty, though sweet Love  
obeys.

The mystic witchery of her shy ways,  
If I were fair my years would seem so few;  
Life would unfold sweet pictures to my view,  
If I were fair!

### If I were fair.

Perhaps the baby, with a scream of joy,  
To clasp my neck would throw away its toy.  
And hide its dimples in my shining hair,  
Bewildered by the maze of glory there!  
But now—O! shadow of a young girl's face;  
Uncolor'd lips that Pain's cold fingers trace;  
You will not blame the child whose woe hands  
close,  
Not on the blighted bud, but on the rose  
So rich and fair.

### If I were fair.

O! just a little fair, with some soft touch  
About my face to glorify it much!  
If no one shunn'd my presence or my kiss,  
My heart would almost break beneath its bliss.  
'Tis said each pilgrim shall attain his goal,  
And perfect light shall flood each blinded soul,  
When day's flush merges in sunset's bars,  
And night is here. And then beyond the stars  
I shall be fair!

EDITH RUTTER.

### Preserving.

Preserving with sugar, pound for pound, is not extensively practiced now, most people preferring the simpler and more healthful mode of canning with a small quantity of sugar; still there are some things that are better for the following of this mode. I think there is no fruit more delicious than the strawberry, either fresh or preserved; yet there is none about which the housekeeper feels more uncertain. It is something that cannot be preserved without plenty of sugar.

If one wishes to preserve the pineapple by cooking, care must be taken that it is not exposed to a high temperature for any length of time, as cooking hardens and darkens the fruit.

Slice or shred and put in an earthen dish. Use one-fourth to three-fourths of a pound of sugar to each pound of fruit. Let it stand all night, for what spoils the strawberry improves the pineapple. Turn into a preserving kettle and heat slowly; then skim. Cook but two minutes, then seal in jars.

All fruits are prepared for preserving in sugar the same as for canning. Then a rich syrup is made—four pounds of sugar to a pint of water—and the fruit is simmered in it until tender and clear. Such fruit as quinces and hard pears should be cooked until tender before being put in the syrup.

Some kinds of fruit are better for having the sugar added to them when partially cooked, while others should always have it added the moment they are placed on the fire. Again, one kind is better for standing for hours in the sugar, while others should not have the sugar touch them until they are ready to go on the fire. There are a few fruits which are far better without sugar than with it. This is the case with the prune, with which sugar should never be put; long, slow cooking serving to develop a fine rich flavor.

PRUNES AND CRANBERRIES are more often badly cooked than any other fruit.

Those who always use French prunes will find the California prune has as good flavor if cooked properly. Wash one pound of prunes and put into one quart of water; add no sugar; cook slowly three hours.

Cranberry sauce is seldom found half made either at finely-kept houses, hotels or restaurants. You will find it either purple and tough, strong, sour or half sugar. Cranberries should have a pint of sugar to a quart of berries. Put a scant pint of water in the saucepan, then one quart of cranberries, put the pint of sugar on top. When the berries begin to boil skim, then crush them against the side of the dish. Cook rapidly about ten minutes. No other method will give as good satisfaction.

These last two suggestions do not come under preserving, but I use them to illustrate the fact that the treatment that makes one dish perfect may ruin another.

Cranberries need not be preserved for they are best eaten freshly cooked; to-day they will be good but to-morrow not as finely flavored.

THE SECRETS OF JELLY MAKING.—In no department of preserving does the housekeeper feel less sure of the results than in jelly making, so much depends upon the condition of the fruit. This is more pronounced in the case of small fruit than with the larger kinds.

When currants are over-ripe or have been picked after a rain, the result of using them will be uncertain. Perhaps we notice it more with this fruit than with any other because it is so generally used for jelly. An understanding of the properties of fruit which forms the basis of jellies may help the housekeepers to a better knowledge of the conditions and methods essential to success.

Pectin, which forms the basis of vegetable jellies, is a substance which, in its composition, resembles starch and gum. It gives to the juices of fruits the property of gelatinizing. A housekeeper knows that the longer starch is boiled the thinner it grows as in the case of cornstarch used for thickening or for moulds. Pectin is in its best when the fruit is just ripe; better a little under-ripe than over-ripe. When boiled for a long time it loses its gelatinous property and becomes of a gummy nature.

These facts show the importance of using fruit that is but just ripe and freshly picked, as well as the need of care not to overcook the juice.

To make currant jelly pick the fruit free from stems; put it into a preserving kettle without water, crush with a wooden vegetable masher; stir until hot when the juices will come readily from the fruit. Pour into a cheese cloth and drain without pressing or put into a flannel bag. For every pint of juice allow a pint of sugar. Heat the sugar in a pan in the oven, stir often not allowing it to brown. Put the juice in the kettle and when it begins to boil stir in the sugar, let it just boil up and the jelly is done. Have some tumblers heated by rolling them in hot water; wipe them on the inside and set in a pan of warm water, turn in the jelly.

Put a paper on the jelly and over that tie cotton batting.

One form of preserves which is most useful, convenient and whole some should be more generally adopted than it is; namely, the canning of fruit juice for cream, ices, drinks, etc. Certainly, every housekeeper ought to preserve enough of the juices of the strawberry, raspberry, peach, apricot, grape, etc., for her own use. They can be preserved with or without sugar, but I should always advocate sugar.

### Poultry in Summer.

The hot weather of July and August affects the poultry as much as human beings or the farm animals, and unless they have appropriate quarters and feed they will frequently contract diseases, or go moping around as if all ambition was lost. It is a poor practice to be lavish with the grain in summer. It is too heating, and the birds will suffer more from the heat than if fed more generally on green vegetables, fruits and grass. The blood becomes so heated on such a diet that the fowls are daily subjected to a strain upon their systems that is injurious. It is a bad time to fatten fowls for the markets, for attempts to do this often result in their death. Corn especially should be fed scantily, wheats and oats being better for a general diet. If they have plenty of range on the farm, it is only necessary to feed them grain once or twice a day. Fruit and vegetables fed to them the first thing in the morning are very beneficial, and they will soon pick up enough worms and bugs to supply their bodies with all the food essential. At night just before sundown throw the grain down for them, and let them eat before retiring.

A constant supply of cool, fresh water is essential in hot weather as appropriate food. Our fowls suffer more from the lack of this than anything. We fill up the pans or drinking troughs once a day, and make them last for 24 hours. But the water gets hot and dirty before night, and the chickens will not drink it unless forced to from sheer thirst. If a running brook is not at hand for them, replenish the drinking bowls several times a day, morning, noon and night. Drinking water soon becomes contaminated, and it soils the pan so that it will need washing out frequently with water and a few drops of carbolic acid. If there are any stagnant pools or ponds of water from the manure heap they should be fenced in so that the birds cannot get at them. These often breed disease in hot weather that it is difficult to control.

Then we have in hot weather the thousand and one bugs and lice that make the lives of the chickens miserable. They live upon the blood of the birds, and gradually suck out their life blood unless they are controlled. The mites and lice make life as miserable for the chickens as so many mosquitoes and green flies would for man, if he were shut up in a room with them, and no means of destroying them. They irritate the chickens in hot weather and cause a decided depression in their energies. Yet they can easily be controlled and the chickens protected. A little fresh, strong insect powder dusted over the feathers will quickly dispose of the lice, and the mites can be controlled with a little kerosene sprayed on the roots. Repeat this operation two or three times during the hot weather, and it will make a vast difference with the health of the fowls. When hot weather has passed the young chickens will be fattened for the Fall markets, and it is very essential that they should be in good health at the beginning.—[Annie C. Webster.

### A Clever Trick.

A very good story is told of a Lancashire collier whose name was Jack o' Bills. Jack had very drunken habits. He earned good wages, but spent most of them at the Bulldog Inn. As a consequence of this his wife and family had to suffer from want of food.

One night, after a drunken spree with his mates, he went home. Pulling out of his pockets a pound of beefsteak, a pound of onions, and a twopenny muffin, he commanded his wife to cook them for his supper and throwing himself down in his chair he fell asleep. Whilst his wife was cooking these dainties, the children (who had been sent to bed supperless), hearing the sweet music of the frying pan, and also smelling a sweet savour, came creeping down stairs, and asked if "feyther had brought ought to heyt."

The mother's was touched at the appearance of her children. Suddenly a bright idea struck her. Turning to her sleeping husband, she said, "I'll serve thee sick a trick to-night as thou were never served i' thine life before." She then divided amongst her children the whole of the steak, onions and muffin, and sent them to bed. Then she dipped her fingers in the gravy which was left, rubbed her husband's lips with it, and placed the empty plate and knife and fork by his side on the table. After a little while he awoke, and, turning to his wife, he said:

"Where's my supper?"  
"Thi supper!" said his wife in a voice of affected surprise. "Thi supper! Can'ta expect thi supper twice o'er? Lick thi lips, mon."

Jack, after having licked his lips and noticed the empty plate, said, in a tone of satisfaction, "Eh, I'd forget'n w' I'd had it."

### Which is The Largest Island in The World?

Apart from Australia (with its area of nearly three million square miles) which, although an island, is now classed by all geographers as a continent, New Guinea is the largest island in the world. New Guinea is an irregularly shaped island separated from Australia by the shallow island-studded Torres Strait, eighty to ninety miles in width in its narrowest part. It is disposed in the direction from north-west to south-east, just south of the equator, and its greatest length is about 1,500 miles, and its greatest width 480 miles, giving a total area estimated at 318,000 square miles. New Guinea is divided between three European countries; the area of the Dutch section being 158,000 square miles, with an estimated population of 200,000; that of the British section 90,000 square miles, with an estimated population of 135,000; and that of the German section 70,000 square miles, with an estimated population of 100,000. The next largest islands are Borneo, with an area of 286,000 square miles; Madagascar, with 230,000 square miles, and Sumatra, with 130,000 square miles.

Seven counties in Western Texas have refused to issue a marriage certificate to a boy fifteen years of age and a widow forty years old with thirteen children.

## LIFE IN THE FOREST.

The Observations of a Canadian Trapper While Tending His Traps.

FREDERICTON, N. B., Aug. 20.—Harry Braithwaite, a famous trapper, and his partner, Peter Pringle, came out of the woods last week with \$1,200 worth of furs, the product of their work in the winter and spring months. They killed 16 bears, 24 foxes, 22 lynx, 44 minks, 98 martens (or sable), 22 snow, 13 beavers, 120 muskrats, 8 moose, and 12 caribou. The line of traps was seventy miles in length. Probably no man in eastern Canada has made a closer study of forest life than Braithwaite.

"Speaking of bears," he said, "it has always been a mystery to me why they do not increase in numbers in our Canadian woods. They breed rapidly, live to a very old age, are unmolested by other animals and seldom molested by man, yet the bear population is on the decline. Two winters ago I hit upon an explanation that astonished me greatly and taught me how little I knew about bears. I found that old bears, especially the bears, when food is scarce, frequently devour their young. I had often seen the bears in the spring that had apparently lost their cubs, but I never knew how or why. During the past two years, however, I have closely investigated the subject, examined the stomachs of old bears, &c., and in a number of cases have discovered undoubted evidence that the cubs have been eaten. I believe that such cases among carnivorous birds and animals are more common than heretofore supposed. For instance, this winter I saw a large Arctic owl tearing away at its prey on the edge of a thicket. I went to the spot and found that the meal consisted of the remains of another owl that had been slain in combat.

"It used to be my opinion that a bear would not tackle a man unless wounded or badly cornered, but they are very dangerous if surprised. A year or two ago, while cruising for lumber, I almost stepped upon a bear before I saw her. She rose on her hind feet and tried to grapple with me. I had no weapon, not even a knife. I looked her steadily in the eyes and backed away slowly. She followed me about ten minutes, growling and snapping her teeth in a most vicious manner and trying to get behind me, but when I would make a move toward her cubs she would rush toward them and give me a brief breathing spell. At last I reached the edge of a little clearing, and she wheeled and made off through the woods. I did not feel much afraid while the bear was after me, but when she left I sat down and it was half an hour before I had strength enough to walk. Since then I have not had the confidence I used to have in scrimmagers with bears.

"It is believed by many that two varieties of the black bear are to be found in the Canadian and New England forests, one gaunt and long and the other stout and less active. I am convinced that this is a mistake. Bears differ in their habits and disposition, but they belong to the same species. Some are like hogs in their habits, subsisting mainly on roots, grass, and berries, while others are fond of game. A bear will occasionally vary his diet with a menu of fresh fish. I have known them to frequent the outlets of lakes, where trout and suckers congregate in very warm weather to cool themselves, and scoop the fish out with their paws. The hide of the black bear is sometimes eight feet in length. The largest in our pile this spring measured seven feet six inches. The best way to catch bears is with a steel trap. It takes a good deal of time to construct a deadfall properly, and if the bear is very large he is pretty sure to escape. I have caught them frequently with the marks of the deadfall upon them. They are the most valuable fur-bearing animals we have except the silver gray fox, which is very rare. A bear has much more sense than he is generally credited with. When he has committed any deprecation he seems instinctively to know that some sort of a trap will be prepared for him. If he has killed a sheep he never approaches it again without reconnoitering the spot, walking around it and getting squarely to leeward, so as to detect the presence of man.

"I am unable to say why the black cat is called a fisher. I have never known him to do any fishing; and, in fact, he belongs unmistakably to the marten family. Otters have a very keen sense of smell. I was travelling up the Miramichi River last winter when I saw one acting very strangely a little way ahead. He mounted a mound of snow, shoved his nose in the air and sniffed about as though suspecting danger. He repeated that action several times. On the last occasion he made a race for the water and disappeared under the ice. There was an air hole some rods below where he went down, and I thought it likely that he would show himself there. He did so, and I shot him. I then kept on up stream and about half a mile above met my partner, Pringle, coming down. The wind was blowing down stream, so it is evident that the otter must have scented Pringle fully a mile away.

"Foxes are gifted with miraculous powers of scent. They will locate and dig up a small piece of frozen meat covered with four feet of snow. I have known them to catch the scent of buried bait a quarter of a mile off and to wheel in their tracks and make directly for it. Last fall Pringle caught a beaver in one of his traps, but the trap was not properly fastened, and the beaver made off with it. In the following March Pringle noticed that a fox had dug a hole six feet deep through a snowbank near where the beaver was lost. At the bottom of the hole the snow was frozen hard, and the fox had been unable to get down any deeper. Pringle dug out the hole and found his beaver with the trap attached and no worse for its long imprisonment.

"There are, I believe, no wolves now in New Brunswick, though the deer are coming in so fast from Maine and the Canadas that they may be expected to follow them. It is many years since the catamount, or Indian devil, has been seen in this province. Moose and caribou are increasing in numbers. The best time for shooting them is the last weeks of September and first weeks of October, during the rutting season. The immense antlers which grow on the moose in the summer season and drop off in November are a great impediment to the animal in travelling our forests. The design of nature seems to be to protect the cow moose from two ardent attentions. The cow moose can penetrate thickets where the male is unable to follow."

Only one couple in 11,500 live to celebrate their golden wedding.