THE DEADLY MACHETE.

CUBA'S CRUDE BUT MOST EFFECTIVE WEAPON OF WAR.

An Implement Equally Useful in Industrial Pursuits—Mode of Using the Machete, and the Bloody Work Which It Performs in the Hands of a Cuban.

Cuba has a terrible national weapon. It is the deadly machete. One of the horrible features of a field of battle where machetes are used is the number of partly beheaded and fearfully mutilated bodies that are found lying all around, which present a ghastly sight even to the sturdy soldiers who have survived the conflict.

The machete has played no small part in the history of all uprisings in the Spanish-speaking provinces, but in Cuba it has done such execution that if the island should win her freedom the machete ought to be included in the coat-of-arms of Cuba libra. It is the tool of the Cuban workingman. With it he earns his living cutting the sugar cane. With it he cuts the firewood for his own use. Indeed, it is hatchet and knife combined for him. Every man in Cuba possesses a machete, no matter what else he does not own.

In the conflict in progress in Cuba the insurgents have done such deadly executions with the machete that the Spaniards have decided to arm their own infantry with it in order to be able to meet the insurgents on more nearly equal terms. The rank and file of the Cuban insurgents, who come from plantations, are not skilled in the use of firearms; but they make up for it by the ferocity with which they engage in

CLOSE ENCOUNTERS

with Spanish soldiery with the deadly machete. When this happens the Spaniard is likely to fare badly.

The mode of using the machete is entirely different from that which is usual with the sword. The thrust is not employed at all. The aim with the machete is to cut and slash. The insurgents ordinarily carry the weapon in a scabbard at the left side of the belt or dangling from a chain attached to the right wrist. In any case the weapon is not held in position for use until the lines are within a few yards of each other.

When the word is passed the machete is pulled from the scabbard with an upward stroke diagonally to the right, with the long sharp edge toward the enemy. The stroke is aimed at the abdomen of the person attacked, with the intent of wounding the body below the waist. Then, with the weapon raised to the full length of the right arm, the wrist is simply turned over and and the machete makes a stroke back to the left, so as to slash the victim's neck, and, if possible, partially behead him. With one more turn of the wrist the edge of the machete strikes downward, cleaving the body again.

This is done with wonderful dexterity, and these strokes are the easiest to learn of all made with edged weapons. In the hands of the insurgents, habituated to the use of the machete and who are very strong, these blows are

FRIGHTFULLY EFFECTIVE

and a machete wound is usually fatal. The battle of Baira, in which so many Spaniards were decapitated and which was the bloodiest in Cuban history, was won by the machetes against the best American Springfield rifles in the hands of the Spaniards. The Cubans, however, have purchased a number of Remington and Moser rifles, and are making every effort to encourage their countrymen in the use of guns.

The machete used at present by the Cubans is very cheap, costing less than a dollar. The favorite, and the one that has done most damage to the Spanish forces, has a 30-inch blade, about 3 inches wide, long and nearly straight, with the end cut off diagonally to a point as a milliner cuts the ends off ribbon. The handle is of rough bone. There is no guard at all, and the wielder of the machete often gets his fingers wounded. The officers' weapon is shorter and made of better material than that of the privates.

When the Cuban husbandman receives his machete it is not at all sharp, but he whets and sharpens it until it cuts like a razor. The great execution of the machete lies in his wonderful skill in handling it. An army of the most skillful fencing masters could not stand up before an equal number of Cuban cane cutters.

STOPPED THE QUEEN.

One of the most ardent wheelwomen in Italy is the Queen. She rides everywhere, followed only by a valet without livery, and frequently she has some amusing encounters. The other day for example, she was "scorching" through the Parc de Monza, access to which is forbidden to the public.

Suddenly a carabinier sprang into the path and raised his gun to bar the way, crying loudly, "Halt!" The Queen and her attendant came to a sudden stop and alighted from their wheels. The soldier at once began to scold them roundly for daring to enter the precincts of the park, and finally took out his notebook to make an entry of their names.

"How do you call yourself?" he demanded of the valet. "Ruggiero Mattei, a mechanic," responded the attendant, obeying a sign from the Queen.

"And you—what's your name?" asked the carabinier, after he had noted the valet's response. "Marguerite de Savoie," answered the Queen, simply.

The astounded soldier let fall his book and dropped to his knees at this, for he had heard that "Marguerite de Savoie" was the title the Queen assumed in her excursions about the city. Pale with fright he stammered out a flood of excuses for not having recognized his sovereign in her bicycle costume. But the Queen, with a smile on her face, remounted her machine and, followed by her grinning attendant, pedalled away out of sight.

The same afternoon one of the domestics of the royal palace sought out the too zealous carabinier. When the soldier perceived him his first thought appeared to be of flight, but he finally decided to stand his ground, and with trembling limbs awaited his sentence, which he had meanwhile concluded would be nothing less than imprisonment for life.

Instead of this the royal servant handed him, with the remark that it was a present from Her Royal Highness, a photograph of the Queen, and a gold coin of the value of about two dollars, on which appears the head of Marguerite de Savoie with that of her husband.

"Her Majesty wishes me to say to you further," added the domestic, "that she hopes these will enable you to recognize her in the future, and that she commends you for your zeal."

BRITISH FEEDING HABITS.

Time Out of Mind John Bull Has Been a Great Eater.

The old English had three meals a day, of which the chief meal was taken when the work of the day was finished. The first meal was at 9, dinner was about 3 and supper was taken just before bedtime. The Normans dined at the old English breakfast time or a little late, and supper at 7 p.m. In Tudor times the higher classes dined at 11 and supped at 5, but the merchants seldom took their meals before 12 and 6.

The chief meals, dinner and supper, were taken in the hall both by the old English and the Normans, for the parlor did not come into use until the reign of Elizabeth. Breakfast did not become a regular meal until quite lately, and Dr. Murray, in his Oxford Dictionary, gave 1463 as the date of the earliest quotation in which the word occurred. The meal did not become recognized until late in the seventeenth century for Pepys habitually took his draught of half a pint of Rhenish wine or a dram of strong waters in place of a morning meal. Dinner was always the great meal of the day, and from the accession of Henry IV. to the death of Queen Elizabeth the dinners were as sumptuous and extravagant as any of those now served.

Carving was then a fine art. Each guest brought his own knife and spoon, for the small fork was not introduced into England until Thomas Coryate, of Odcombe, published his "Crudities" in 1611. Pepys took his spoon and fork with him to the Lord Mayor's feast in 1663. The absence of forks led to much stress being laid upon the act of washing the hands both before and after meals and to the rule that the left hand alone should be dipped into the common dish, the right hand being occupied with the knife.

The perfect dinner at the best time of English cookery consisted of three courses, each complete in itself, and terminated by a subtlety or device, the whole being rounded off with ypocras, after which the guests retired into another room, where pastry, sweetmeats and fruit were served with the choicest wines. The English were essentially meat eaters, and it was not until the time of the Commonwealth that pudding attained its extraordinary popularity; indeed, the first mention of pudding in the menus of the "Buckfeast" at St. Bartholomew's Hospital did not occur until 1710, and in 1712 is an item of 5s for ice.

GRAINS OF GOLD.

Of knowledge there is no satiety.—Bacon.

Words of love are works of love.—W. R. Alger.

Humanity is the equity of the heart.—Confucius.

Friendship is infinitely better than kindness.—Cicero.

Meddle not with him that flattereth with his lips.—Bible.

I did wed myself to things of light from infancy.—Keats.

Humanity is the first of virtues—for other people.—Holmes.

Who gives a trifle meanly is meaner than the trifle.—Lavater.

No better relation than a prudent and faithful friend.—Franklin.

Love's voice doth sing as sweetly in a beggar as in a king.—Decker.

We can not do evil to others without doing it to ourselves.—Desmahis.

How did the atheist get his idea of that God whom he denies?—Coleridge.

The virtue of justice consists in moderation, as regulated by wisdom.—Aristotle.

Nature can not be surprised in undress. Beauty breaks in everywhere.—Emerson.

People look at my six days in the week, to see what I mean on the seventh.—Cecil.

History makes haste to record great deeds, but often neglects good ones.—Hosea Ballou.

It is heaven itself that points out an hereafter, and intimates eternity to man.—Addison.

It is not your posterity, but your actions that will perpetuate your memory.—Napoleon.

In such a world as ours the idle man is not so much a biped as a bivalve.—Horace Mann.

Clocks will go as they are set; but man, irregular man, is never constant, never certain.—Otway.

Nothing, except what flows from the heart, can render external manners truly pleasing.—Blair.

Magnanimity is the good sense of pride and the noblest way of acquiring applause.—Rochefoucauld.

Our happiness in this world depends on the affections we are enabled to inspire.—Duchess de Praslin.

A WOMAN COBBLER.

A pretty young French Canadian girl, Elsie Lamay, is tempting the inhabitants of Lewiston, Me., to have their shoes repaired quite as often as they need it. She is an expert cobbler and works at the window of her little store with apparent unconsciousness that there is anything unusual in her profession. It is hinted, however, that pretty Miss Lamay's unusual success may not be wholly due to her cobbling ability.

VAIN HOPE.

Waiter—Anything wrong, sir?

Customer—Oh, no, I was only hoping I would live to be as old as this chicken is!

THE HOME.

A CAN OF SALMON.

The general preparation of the fish for all dishes is the same. The can should be opened and the fish turned out to air. When rigid economy of food material is necessary the oily liquid in the can may be saved, otherwise it need not be used. Then remove every particle of skin and bone, no matter if the latter are cooked until so soft that they crumble. The fish is then in condition to use in any of the following dishes, all of which of course, are equally suited to the use of odd bits of fresh salmon. Hard boiled eggs may be combined with the salmon in any case where there is not sufficient fish. Where the salmon is to be served with a rich sauce, boiling water may be poured over it to remove more of the oil.

Salad.—For this the fish requires no further cooking and should be well drained. Mix it with an equal bulk of shredded lettuce, or place the sections of fish on lettuce leaves. Cover with any good salad dressing.

Jellied Salad.—Soak one level tablespoonful of granulated gelatine in one-fourth cupful of cold water, then dissolve by warming it. Mix this with one cupful of boiled salad dressing and then with one can of salmon minced fine. Add more seasoning if desired and pack in moulds. Turn out on a border of lettuce leaves to serve.

Salmon Loaf.—Mince one can salmon, add one cupful stale bread crumbs, two beaten eggs, one-half cupful milk. Season to taste, with salt, pepper, parsley, and lemon juice. Put in a mould and steam or bake for thirty minutes. Turn from the mould and serve hot with a white or Hollandaise sauce.

Creamed Salmon.—Heat one cupful of milk in a double boiler, rub together a tablespoonful of flour and half as much butter and stir smoothly into the milk. Next put in one can of salmon, breaking it as little as possible, season to taste and serve as soon as heated through.

Scalloped Salmon.—Prepare with the cream sauce as above, put in a shallow dish or in scallop shells. Cover with cracker crumbs stirred into a small quantity of melted butter, and bake until the crumbs are brown.

Croquettes or Cutlets.—Drain a can of salmon thoroughly, pressing out the liquid. Mince it fine and season with one teaspoonful of salt, one-half teaspoonful of mustard, a speck of cayenne pepper, one tablespoonful of lemon juice, and one teaspoonful of chopped parsley. Make a heavy white sauce, using two tablespoonfuls of butter, two generous tablespoonfuls of corn starch and one pint of milk. Mix sauce and fish thoroughly and spread on a platter to cool, and when well chilled shape like croquettes or cutlets. Roll in crumbs, eggs and crumbs, and fry in smoking hot fat. Or dip in melted butter and toast under the broiling burner in a gas stove.

Soup—Rub a half can of salmon through a strainer, season with salt, pepper and onion juice. Thicken one quart of milk with two tablespoonfuls each of butter and flour, and the fish and serve immediately.

Omelet.—Make an omelet as usual, adding one tablespoonful of minced salmon for each egg used. Mix the salmon with the beaten eggs before pouring into the omelet pan, or sprinkle it over the surface before the egg is firm, or fold it in after the omelet is cooked.

Souffle.—Prepare the salmon as for croquettes but use less corn starch in the sauce. Add the yolks of three or four eggs to the mixture and beat thoroughly, then fold in the stiffly beaten whites. Pour into individual cases and bake in a moderate over for ten minutes.

CURTAIN POLES SUBSTITUTE.

A cheap and neat substitute for ordinary curtain poles is a flat, inch-wide stick of wood, such as usually comes in one end of the Holland shades. For thin, light curtains, these are much daintier than the large, heavy poles. The tops of the curtains are hemmed wide enough to allow the stick to be inserted, or what is very pretty, an inch wide heading is left at the top and the fullness is evenly distributed, leaving a little of the ends of the stick protruding. The sticks can then be nailed to the casement on each side, not fastening them too securely, however, in order that they may easily be removed when the curtains need washing. This idea is especially good for bedrooms.

FOR HOUSE PLANTS.

To make house plants grow, Prof. Boosof says: Saturate the earth around them every day with the coffee left over at breakfast. Five or six drops of ammonia to every pint of water once a week will make them flourish. To make bulbous flowers blossom, fill a flower pot half full of quicklime and the remainder with good earth, plant bulbs, and keep the earth damp. The heat of the lime, tempered by passing through the earth, will cause the bulb to send forth shoots to blossom. The colors of red and violet flowers are rendered extremely brilliant by covering the earth in their pots with about one-half inch of pulverized charcoal. Charcoal does not affect yellow flowers at all in this way.

DESSERTS FOR WARM DAYS.

When certain tropical vagaries on the part of the weather have made ordinary dishes seem unpalatable, the housewife will find that the simplest way to reconcile her family to the dinner table is by providing dainty desserts. There are hundreds of simple combinations that may be effectively revived at this season of the year.

One of the most delicious is a simple rice pudding, frozen. Only a halfcupful of rice is required, but this should be boiled until tender. Then whip to a froth one and one-half cupfuls of sweet cream, add a quarter of a cupful of powdered sugar and flavor with sherry maraschino or vanilla. Mix the rice and cream, put in a mould, and pack in a freezer several hours before serving.

Cooks who know the possibilities of the often despised rhubarb make use of it for an excellent summer dessert. Wash and cut in small pieces a pound of rhubarb. Cook until tender, sweetening meanwhile with eight ounces of sugar. Then add one-fourth of a box of gelatine that has been soaked in a fourth of a cupful of cold water. Whip the mixture well, turn into a mould and when cold serve with a yellow custard sauce.

Fruit desserts are not only popular, but healthful, and should be served frequently in warm weather. Oranges are available in a variety of ways, orange sponge being particularly delicious. To prepare the sponge, squeeze the juice and pulp of three oranges into a bowl, and the juice of half a lemon, three ounces of sugar, one and one-half pints of cold water. After this has boiled, strain it, add two tablespoonfuls of corn starch dissolved in cold water, and boil fifteen minutes more. Then set the mixture aside for a time, and afterwards place it in the ice-box until quite cold. Beat to a foam the whites of three eggs, whip this into the corn starch and then serve in fancy cases.

OUR VENERABLE QUEEN.

Her Income, Collections, Fads and Superstitions.

Figures for fifty-seven years of the Queen's reign show that the British people have given her under the name of civil list expenditures $110,275,000. In addition to this vast total, $48,676,765 has been expended for the maintenance of seventeen royal residences, stables and the like. The total direct expenditures of the Queen alone is $154,951,765, or over $1,800,000 a year. There is at this date an annual expenditure in addition for other members of the royal family of $1,300,000. Of course the money has been voted to enable her to keep up the ornamental state considered necessary for a royal position. Victoria, besides valuable continental property, is the owner of three estates in the United Kingdom. They are Balmoral, in Aberdeenshire, Scotland; Osborne House, Isle of Wight, Hampshire, and Charlemont, Surrey. They embrace 5561 acres, with a rental value a year of $27,805. At twenty years' purchase that would be $556,100. In fact, they are worth double that amount.

Queen Victoria, they say, has her little superstitions. She believes that articles made by blind persons bring good luck; that spilling salt brings bad luck; and she would probably not give sixpence for her kingdom if by any untoward chance thirteen persons happened to sit at the royal dining table. She has her pet dislikes, too, and among these is a hearty detestation of nicknames; another is an antipathy as to the smell of furs, particularly sealskins.

She wears three rings which she has never removed—her wedding ring, a little enamel ring with a small diamond center, which the Prince Consort gave her when she was only 16 years old, and her engagement ring, which is in the form of a serpent of emeralds. She wears also a bracelet from which is suspended a great many little lockets. How many grand and great-grandchildren has she? Well, the number is the number of the lockets, and the lockets keep increasing.

A collection of photographs which is probably the largest in Europe, and undoubtedly the most interesting, is possessed by the Queen, and distributed among her various homes. Her Majesty has often lent paintings from her several castles for public exhibition. If her photographic collection could be exhibited it would attract widespread attention, and would be one of the most interesting features of a London season. The collection dates back from the very birth of photography, and it comprises portraits, landscapes, views of historical landmarks, and of most of the principal events of the Victoria era. It is a collection that will in future be of immense utility, as it is now of great value.

MINERAL PRODUCTIONS OF CANADA.

What the Mines of the Dominion Produced in 1895.

The annual preliminary statistical table of the mineral production of Canada, prepared by the Division of Mineral Statistics and Mines of the Canadian Geological Survey, has just been published, says the Iron Age. It shows the value of the total production in 1895 of minerals, both metallic and non-metallic, at $22,500,000, of which $6,370,146 was metallic and $15,875,197 was non-metallic, with $254,657 as the estimated value of mineral products not returned. The total production in 1894 was $20,900,000; that in 1893, $19,250,000; that in 1892, $19,500,000; that in 1891, $20,500,000; that in 1890, $18,000,000; that in 1889, $14,500,000; that in 1888, $13,500,000; that in 1887, $12,500,000; and that in 1886, $12,000,000. From this last it will be seen that the production of last year was the largest in any one year, during the past decade, and that there was an increase of $10,500,000 from 1886 to 1896. The metallic productions last year consisted of copper of the value $949,229; gold, $1,910,921; iron ore, $238,070; lead, fine in ore, etc., $749,966; mercury, $2,343; nickel, fine in ore, etc., $1,360,984; and silver, fine in ore, etc., $1,158,633. The non-metallic productions, were: Asbestos, $368,175; baryta, $168; chromite, $41,301; coal, $7,774,178; coke, $143,047; fire clay, $3,498; graphite, $6,150; grindstones, $31,532; gypsum, $202,608; limestone for flux, $32,916; manganese ore, $8,464; mica, $65,000; ochers, $14,600; mineral water, $111,048; moulding sand, $13,530; natural gas, $423,032; petroleum, $1,201,184; phosphate, apatite, $9,565; precious stones, $1,650; pyrites, $102,594; salt, $180,417; soapstone, $2,138. The production of last year exceeded that of the highest amount in any previous year by $2,000,000, the highest amount in any previous year being $20,500,000, which was reached in 1891. It is expected that the returns for the current year will show a still further increase, as the development of the mineral resources of British Columbia is exhibiting great progress.

PRECAUTIONARY MEASURES.

How Mr. Doverspike Prepared to Circumvent the Nimble Microbe.

"I have been reading a great deal lately about the deadly germs which infest the water we drink," said Mr. Doverspike to his wife.

"Well, if the germs can stand it, I think we should be able to," replied Mrs. Doverspike. "We are considerably bigger than they are, I take it."

"That isn't the way the doctors talk, my dear. The germs may be little, but they get there just the same," the husband went on, with an attempt at gayety.

"The germs never hurt me."

"Don't you remember when you had typhoid fever, Mandy?"

"Of course, I remember. If didn't destroy my memory, I should hope!"

"That was caused by germs."

"Oh, laws! Was it?"

"It was, most assuredly."

"I suppose you are telling me all this as an excuse for not drinking water, but guzzling down some other liquid, which, of course, has no germs in it!"

"Mandy, you misjudge me severely and, what is much worse, you have misjudged me in this way ever since our marriage. I am tempted to say nothing whatever of the plan I had in mind to circumvent these germs, and thus save you from ever having typhoid or any other sort of fever again."

"Oh, well, I didn't mean to offend you. Go on."

"Well, the germs in water can be killed and the water made perfectly wholesome by sterlizing it."

"What is that, I'd like to know?"

"Ordinarily the apparatus for sterlizing liquids is very expensive; but I read a cheap and effective method in the newspaper a day or two ago."

"What was it?"

"Well, you simply put the water which you wish to sterilize in beer bottles, close them with the mechanical stoppers, and then put the bottles so filled with water in a big kettle of water, and boil them for awhile. That kills the germs."

"I'd like to know where we'd get any beer bottles from to do the sterilizing with?"

"Well, I have solved that problem, too, in the interest of wholesome water. I ordered a few cases of beer this afternoon. They will be delivered at dark. As soon as I have drunk five or six bottles you can proceed to sterilize the water for family consumption."

EXHIBITING A HAREM.

A Bankrupt Pasha Becomes a Domestic Barnum.

A genuine oriental harem is now being exhibited throughout Europe. The manager of the Berlin Panopticum has persuaded a pasha living in the holy city of Kayroman to exhibit his harem to the unfaithful. This is the first time a Mohammedan has ever dared to disregard the very strict laws of his creed in such a way. The story of how it all came about is quite curious. The pasha, the proprietor of the harem, became bankrupt, and worried much about his inability to keep up in due style his very numerous family. The manager, who happened to be in Egypt to engage attractions for the side shows of the coming Exposition in Berlin, heard of the pasha's difficulities, and prevailed upon him to accept a magnificent sum for a six months' contract to exhibit himself and family in Europe. The pasha, who had to choose between a certain fortune among the unbelievers or absolute ruin staring him in the face at home, was persuaded to accept the manager's offer, and thus his household is now to be seen for 50 pfennigs (12c) a head at Berlin.

Sure enough, the pasha showed excellent taste in the selection of his wives, all of whom are very good-looking, and are considered great beauties from an oriental standpoint. There are a number of very handsome children from 6 to 16 years of age, and some twenty female slaves attend to all the duties of the household in full view of the onlookers. The most interesting part of the show is not the persons themselves, but the life they lead in the harem, about which much has been written, but very little known. Several of the pasha's wives have extraordinary accomplishments in the way of singing, playing musical instruments, and dancing. They are very clever handworkers, and while away much of their time with embroidery and other similar occupations. There are, all told, forty-seven persons in this household.

A QUEEN'S LOVE FOR MUSIC.

Queen Marguerite of Italy is of all the royal and imperial ladies of Europe said to be the one who is the most enthusiastic disciple of Wagner, and is never so happy as when at her piano. Indeed, music, it is averred, is the surest way to her good will, and that is why several of the great powers of Europe make a point of choosing for their ambassadors at Rome diplomats who are more conspicuous for their musical tendency than for their statecraft. Thus the former German ambassador, Baron von Keudell, used to spend the greater days in playing duets with her majesty, and his successor is that Baron von Bulow who is known throughout Germany as one of the cleverest of amateur performers on the piano.

Queen Marguerite's devotion to Wagnerian music, which is attributed to the fact that she received her education in Germany, is a source of sorrow to her husband, who, like King Leopold of Belgium, simply abominates music, for which he has no ear whatsoever, and which has the effect of putting his teeth on edge. As he is extremely fond of his wife, he submits to the infliction as long as he can. But when the strain becomes too great to bear, he threatens the queen to sing, and even goes so far as to chant a few bars, in an excruciatingly flat and rasping voice. That always has the desired effect, and causes her majesty's piano to close with a bang.