Crusaders' Ruins Reveal a Story

Excavators Find Evidence of Luxurious Life at the Old Castle of Montfort in Palestine—Some of the Relics Uncovered by Them

Evidence of luxurious life in which the twelfth century Crusaders were indulging in Palestine at the time of their final defeat by the Saracens has at last been gathered in conclusive form by the excavations at the old castle of Montfort, near Tyre, made on behalf of the Metropolitan Museum of Art of New York.

For more than six centuries, from its fall in 1271 until 1926, Montfort Castle was left undisturbed, and when excavations were finally undertaken it was only in the hope the specimens of crusading armor might be discovered. Most of the castle was in ruins. The woodwork as was found by W. L. Calver, the field director, had been burned by the Saracens; many of the walls had fallen and little was unearthed that could be added to the museum's collection of armor. What the findings did show was that the complaint of William, Archbishop of Tyre, the medieval historian, had been correct; the Crusaders had not been on a perpetual pilgrimage and at times must have enjoyed almost as much comfort as did their contemporaries in Western Europe.

William had noted, about the middle of the twelfth century, that the kingdom of the West in the East was beginning to tremble. He thought it was because the invaders in the East had forsaken God and were in turn being forsaken by Him; that the princes of the West were no longer giving themselves up wholly to the crusade.

A peace party, which saw no need for continuous warfare, was, in fact, springing up under the leadership of Raymond of Tripoli. The laxity of the Eastern sun had begun to affect the knights, who desired also, perhaps, to pursue art and literature—which could not very well be done in the midst of battle. They made their castles, churches and monasteries as much like those at home as they could, and settled down to peaceful activity or inactivity.

TRAINING FOR KNIGHTHOOD.

Songs and history show life there to have been not unlike that of the West. The young knight, as a potential ruler, spent his early years at his fathers castle, learning to hunt, hawk and ride, then was sent to the castle of a king for further training. When he had finished his courtly training he returned to the family castle. There was, it is true, a certain amount of fighting to be done, but the pastimes of the period were many — tournaments, hunting and games; in the evenings the singing of the minstrels.

This appears to have been the state of affairs at the time the Saracens were gathering their forces for attack. When Bibars, a relentless foe of the Franks, became Sultan in 1260, he took up with fresh vigor the campaign against the Crusaders. Wherever he went he burned and pillaged. Although Montfort Castle withstood one siege, it eventually fell.

The site, according to Dr. Bashford Dean, curator of arms and armor of the Metropolitan Museum, proved an excellent one for the castle's medieval occupants. Montfort was reared on an abrupt shoulder of a hill, jutting out between the arms of the Wady Kurn. This was about 600 feet above the water. The hill was precipitous on its western side, sloping by easy stages on the eastern. It was about six miles from the sea, half way between Acre and Tyre, and near it a road passed along toward the Sea of Galilee.

ONCE A ROMAN FORTRESS.

The history of the region is not altogether known but, judging from Roman coins and bits of marble sculpture, the site had been fortified in the days of the empire, possibly before that. The castle was built at the beginning of the thirteenth century. In 1229 the lords of Mandelee were in possession and the same year ceded Montfort to Herman de Salza, Grand Master of the Order of the Hospital of Our Lady of the Teutons, who, using the German equivalent, Starkenberg, made the fortification the general headquarters of the Order in Palestine. In 1266 the new Sultan Bibars attacked the castle, but was repulsed. In 1271 he again attacked, this time probably by tunneling under the western end, and was successful. He seems to have broken all the engines of war, or to have taken them away. The excavators found only pieces.

The climate of Palestine is far from favorable for the preservation of iron objects, and this explains why, as regards armor, the excavations were not a greater success. What colored glass windows there were at the time of Bibars were presumably broken by him. Other glassware must have been smashed either by the invader or by the crumbling of the walls; paintings were eaten by decay. But from such fragments as remain Dr. Dean draws the conclusion that the knights of Montfort were living on a high material level.

Glass is apt to be as good evidence of their luxury as any, for armies on the march or accustomed to the rigors of warfare are not usually well provided with it. In Montfort pieces of glass and fragments of ornaments were found.

WELL EQUIPPED WITH BOTTLES.

There were scraps of numerous bottles and flasks, showing the shape to have been somewhat similar to the modern wine flask, the bottom rising a little within the cavity. In some cases the flasks were oval in outline, the necks sometimes short, sometimes long. In a few examples the neck had been made to resemble a string of beads. In one chamber several small bottles were discovered together, along with a mortar, still in its upright position. These, it is said, may denote the one-time existence there of a medieval drug store.

Among the other interesting glass objects were fragments of lamp hangers. These were formed of small lumps of cobalt blue glass and presumably were once affixed to a bowl of transparent glass. The blue lump had been made into a wide hook, to which chains or cords could be attached. The number of these hangers indicates a more or less general use. The most important lamp was a hanging one, shattered but retaining its form. It is transparent above, blue below, and bears on several zones a calligraphic gold inscription in Arabic. This is now in the museum at Acre.

Traces of stained glass windows were found in two of the chambers and in the chapel. According to Dr. Dean, not only was "colorless" glass used, but also green, blue and corn-colored. The pieces show the glass to have been painted in grisaille, with bands and interlaced foliation, as well as human figures. A small fragment of a human head done in white glass grisaille is at present in the Metropolitan Museum.

FINELY CARVED MARKERS

Two blocks apparently of lithographic limestone were picked up in the one chamber of the castle whose roof had not fallen in. Both blocks were chiseled in intaglio—perhaps with the very chisels found in an armor compartment—and both evidently served as molds into which some material, such as leather, could be pressed. The better artistically of the two blocks, retained by the Department of Antiquities of the Government of Palestine, measures seven by eleven by three inches, and was carved on the wide side with a heraldic shield and fleur de lis. The shield bore an eagle, and was evidently the badge of the German Rittecorden. The second, a triangular stone, roughly four by nine by two inches, represents on its main face two fishes, symbols of early Christianity. The other faces have curved and straight designs, possibly to be used for the printing of belts, holders, carriers or similar objects. It is now in the Metropolitan.

In the same room with the two matrices was found evidence suggesting that the decorations produced included paintings. This evidence was a small piece of a wooden panel, covered on one side with canvas and gesso, on which are still to be seen traces of the portrayal of human figures.

STONE WORK WAS MADE ORNATE.

The sculptured stone work of the castle, with its scrolls, bossets, foliation, and an occasional grotesque head also show the desire of the knights for beautiful surroundings. A number of pillar sections, bearing polychrome decorations, and arch ribs painted with transverse bands, were brought to light by the excavators.

Outside the castle proper a so-called "mill arouses further speculation as to the life of the inhabitants.

It stands 600 feet north of the main buildings, and along the bank of the Wady Kurn, a ruin measuring almost 150 feet in length. Many features of the castle are repeated in it. There are chambers with groined arches, delicate capitals and ornamental keystones. The whole building is divided into sections which, from the character of the rooms, might well have been used to house pilgrims.

As far as the recent excavators could tell, there was no great outer ring wall extending around all the buildings, though in the midst of such formidable enemies a wall of some kind would seem to have been needed. Instead there may have been merely a mound surmounted by a palisade and enclosed by a ditch.

As has been said, the armor finds were disappointing; yet they suffice to throw further light on an obscure subject. The pieces found range from arrows, spear-heads and jazerant scales to the "cannon balls" which, scattered through the rooms near the chapel, bear mute testimony to the fact that stained glass windows formed a target.

All in all, the excavations did not do so much to enrich museums as they did to add to what was hitherto known about the Crusaders. Montfort housed men who demanded the best luxuries and comforts the age afforded. In 1270 they must still have been worthy warriors, however, since Montfort resisted the enemy once before it fell.

A photographer says that most politicians are good sitters.. Unfortunately they are seldom photographed in their characteristic attitude sitting on the fence.

All education does to-day is to develop the memory at the expense of the imagination.—Own Johnson.

A New Route Opened

A GRACEFUL CEREMONY

Captain Kirk Thornie of the motorship Benjamin Franklin receiving a souvenir flag from Lord Mayor Watson Boyes of Hull, England, to commemorate the inauguration of direct commercial service to Vancouver, B.C.

Fortune Telling

Skill in Character Reading Helps the Gypsy Girl Tell Your Fortune

"It is all memorized," said a gypsy fortune-teller the other day in explaining her method to a newspaper woman. "It is handed down by word of mouth from generation to generation. All that we learn to acquire is the ability to detect characteristics, mannerisms, of all types of people." Unbending still more, she added, "I said you were nervous. I could tell that from the way your hand twitched when I held it. You also chewed your lips, a sure indication of great nervousness. I saw your wedding ring. It shines with newness. And you are young. You could not have been married long." Lapsing into broken English she spoke of the gipsies, who have about 3,000 fortune-telling booths in this country. "People think we wild. We not wild. We save money and buy property. We rich people, but, like to do this." As the writer tells us, "a swarm of gipsies have established themselves in booths along the coast-wise boardwalks," where "few pleasure-seekers resist the call: 'Tell your past, present, and future for fifty cents? Tell your fortune?' " Published in the New York Times, the article informs us:

Usually the booths are clean. The gipsies have the proud appearance of having recently been bathed and combed; the fingers that lightly hold the hand of the client are well cared for. A pot of ice-water stands on the table across which meet the hands of customer and fortune-teller. The gipsy woman dips her fingers into the pot before going through the motions of reading the lines in a hand at which she glances intermittently.

She allows the hand to rest gently within her own while her glance roves over the clothes, the jewelry, or coiffure of her customers.

Leaning against the outside supports of the booth, which is sheltered from the sun by cheap drapery hung low in the front, stand usually two squat men of dark complexion.. They are the husbands, the winter support of the wives who are their summer support. Their fierce mustachios twirling skyward, their thick hands, their hot black eyes, all aid in forming a picture that reeks of bohemia, a free life and an easy one.

Is it love of adventure that attaches these people to their way of life? Gipsy women scorn the idea, we are told. Said one:

"We own our country home in this town, a long, high, frame house with fourteen light, airy rooms. We American gipsies, we do not roam about the country. We are not like Brazilian gipsies who live in dirty wagons or cars and have no place to call home. in winter we live in New York, on Delancey Street, and send our children to school. They must be educated American children. We live in houses. We are good American gipsies, citizens."

"How many camps are there in this country?" the fortune-teller was asked.

"Oh, I can not say how many gipsy camps there are. Gipsies are divided. There are Brazilian, American, and Roumanian gipsies in this country. Some have their kings still," she said, "but American gipsies have only one boss. He is Washington, the President. We are not dirty. We try to be good Americans.

"We do not steal, we respectable. We will send our babies to college when they grow up—not be dummy, like mother—father."

Then came the fortune-telling:

"For fifty cents I tell you one hand," the gipsy woman said.. "For dollar I read both hands. You want know all or half?" Only half a fortune was wanted.

"You are very nervous," she droned. "You have been married only a short while. You are in danger of losing your husband to a blonde or brunette, both of whom are also jealous and envy you your good job. Beware of eating too much meat. You understand, understand?" The reading was peppered with her queries: "Understand, understand? Tell the truth, am I right Understand?"

She took up her droning. "You will come into some money soon, you will be very happy. You have had some trouble, little trouble with your husband. You will have more trouble. Watch your temper. . You will take a long journey. You are good-hearted, you do things for everybody, nobody does things for you. You extravagant, you spend money foolish. You buy much clothes; your husband no like, understand? You going have two children, you be very happy, you live sixty-five years. Good luck, make a wish."

When the newspaper woman asked if such predictions as the one about the "blonde or brunette" were not likely to make trouble—

The gipsy shook her head with a wise air. "Oh, no, that only makes love bigger and better. When you are in danger of losing something precious you hold it more dear. I took a chance on believing that you held a job;most modern girls work. And for every girl with a job there are dozens of blondes and brunettes who would like to have that job, so that was a safe statement.

She thought the others fully as safe, and explained:

"The warning to beware of too much meat is always good.

"Every one gets some money. No matter how far away from the time I told your fortune, you would always say I predicted it. Of course, you will be happy; no one unhappy all the time. It is safe to tell any person that they will have trouble, that they must watch their tempers.

"Every one takes journeys, at some time or other. No person thinks his heart is mean, or that he is stingy, or that he doesn't do things for people. A customer always believes that he does things for everybody, but nobody does anything for him..

"It flatters a customer to be told that she is extravagant, that she is well dressed. I took a chance in saying that your husband did not like you to be a spendthrift. Every young married couple has its lover's quarrels, no matter how trivial, and they are always called troubles."

"But what about your prediction of two children and a life of sixty-five years?" the customer asked. The gipsy shrugged her shoulders. .

"Who knows? It makes the fortune nicer!"

Gipsies may stick to fortune-telling "because they like it," but it does not appear that they wholly enjoy being gipsies, for the gipsy woman said, half questioning, half pleading, "I do not look gypsy, I look American?" Finally, as if telling her people's fortune, she remarked: "Some day we all be good American citizens with educated children; then nobody think we gipsies."

A High Flyer.
"I hear Mr. Lark is quite a sport."
"Well, he's a high-flier."

Perpetuating Plowing Prowess

INTERNATIONAL PLOWING MATCH AT LANGSTAFF

Lovers of the straight furrow congregated at the Toronto Municipal Farm recently when the annual International Plowing Match was held under government auspices. Ideal conditions marked the opening day. At Left George Lawson, King P.O., director of the York Plowmen's Association and treasurer of the King and Vaughan Plowmen's Association for 21 years. Centre, J. Lockie Wilson, secretary and managing director of the Ontario Plowing Association. Right, Henry Pleasance, Langstaff P.O., one of the most interested spectators, who was a successful competitor in the Maple and Vaughan match fifteen years ago. Lower Center, a youthful contestant in action. He is 12 years old, Bert Tapscott, of Milliken, Scarboro.

Now is the Time For Mushrooms

A delicious sauce to be poured over broiled or baked mushrooms may be made by putting the peeled, broken mushroom stalks to simmer in beef juice extracted from round steak just heated.

Mushroom Consomme

Put three-fourths of a pound of fresh mushrooms in a stewpan with one cupful of water, a little salt and papper, one tablespoon of butter and three gratings of nutmeg. Cook over the fire for twenty-five minutes, then press through a coarse sieve. Scald four cups of sweet milk, and when it reaches the boiling point add to it two tablespoons of sifted flour and one tablespoon of butter creamed together. When the mixture thickens add the mushrooms. Just before taking from the stove to serve add one-half cup of sweet cream. Serve with crisp wafers. Four or five servings.

Mushroom and Veal Loaf

Chop two pounds of cold roast veal very fine, mince one dozen olives and one dozen large mushrooms. Mix all together in a bowl and season it with salt, pepper and onion juice. Have ready one cup of strained gravy or stock and wet the mixture with it. Unless the gravy is quite thick it is well to add one-third package of gelatin. The mixture should not be too soft. Pack in greased mold and set in a pan of boiling water. Put in the oven and cook an hour. When cold and set turn out. Six to eight servings.

Another Loaf

One pound mushrooms, peeled, cut fine, one-half pound fresh pork, two pounds veal, one cup bread crumbs, one-fourth cup milk, juice and rind of one lemon, three eggs, two tablespoons butter, juice of half onion, salt and pepper to taste and a rash of mace.

Put the veal and pork through a meat chopper, soften the bread crumbs in milk, add the seasoning, half of the mushrooms and the beaten eggs.

Shape in an oblong loaf and place in a shallow pan; dredge with flour. Lay several thin slices of bacon on top of the loaf and pour a little water in the baking pan. Bake forty minutes. Baste the loaf frequently with the juice in the pan. Serves eight persons.

Thicken the sauce with butter, season well and add the remainder of the mushrooms, which have been cooked separately, and pour around the loaf on a serving platter.

Macaroni and Mushrooms

Have prepared one-fourth pound of cooked macaroni, drained. Melt one tablespoonful of butter and cook one-half cup or more of mushrooms, broken, and sprinkled with one teaspoon of lemon juice. Cook gently for five minutes and sprinkle over two tablespoons of flour and stir. Add one and one-fourth cups of milk and stir until the mixture boils. Add two tablespoons of butter, salt and pepper to taste; then add the macaroni and reheat over hot water. Turn into a hot serving dish, sprinkle with cheese and serve as soon as the cheese is melted. Four servings.

Mushrooms and Crabmeat

This is after the Spanish way of serving this delicious dish. (It may be made in a chafing dish.) Cook until brown two tablespoons of butter with one spoon of minced pepper (green or red), one-half teaspoon of minced onion and one tablespoon of tomato catsup. To a cream sauce add the pepper mixture with half cup of crabmeat and the same amount of mushrooms that have been cooked in butter. Four servings.

Baked Mushrooms

Peel, wash and drain mushroms. Place them in a buttered dish or baking pan. Season to taste with salt, pepper, lemon juice and minced parsley. Cook in a moderate over fifteen minutes, basting occasionally with butter; arrange on a hot serving dish and pour the gravy over them. Serve with parsley cream sauce made as follows: Scald one cup of thick cream, add one tablespoon of minced parsley, two tablespoons of butter, a dash of cayenne pepper, salt to taste, one tablespoon of thick white sauce and two tablespoon of lemon juice. Reheat over hot water. Four servings.

Mushrooms and Oysters

Peel the caps of fresh mushrooms and saute in butter, then place in a small shallow pan buttered, cap side up. Place on each a large oyster, sprinkle with salt, pepper and bits of butter. Hold each oyster and mushrooms together with a little wooden pick. Bake in a hot oven until the oysters are plump. Remove to small plates and around each pour Bechamel sauce. This is made as follows: Cook one and one-half cups of chicken stock with one slice each of onion and carrot, a bit of bay leaf and parsley and six peppercorns; cook twenty minutes. Strained, there should be one cup. Melt one-fourth cup of butter, add one-fourth cup of flour, stir until well blended and add the stock with salt, pepper and a dash of cayenne pepper. Beat one egg yolk slightly, add to the sauce with a few drops of strong beef extract.

The spell of fine weather experienced of late is due no doubt to the fact that the majority of weather experts are now away on their holidays.

So far as I remember, nobody ever asked whether the bathing beauty could swim.—Henry Ruggles.