* HAVANA'S AMERICANIZED POLICE, * must be kept back.' 'Tes, sor'-and Inoticed that it was Private Shaun-nessy, a good old vet, and passed on. Casually turning around, I beheld the One Thousand of Gomez's Veterans, Drilled by West Point- greatest commotion and rushed back. "Stop, stop!' I yelled, 'I don't want you to kill them!" ers, Now Keep Order in Her Streets.

forms. During the past few months a band of nearly one thousand men have been drilling under the direction of United States army officers, and at the same time becoming fully nequainted with all the duties which "one of the finest" is supposed to know. The larger number of the new force had served in the Cuban army, but in their selection no distinction has been made because of previous affilicitons, the preference being given affilications, the preference being given to those who were physically superior and who understood the peculiar conditions of government and people which obtains in Havana. When John McCullagh, the famous

A

ex-Chief of Police, went from New York City to Havana to help reorganize the force, and the police system gener-ally, he undertook a more difficult task than he had at first anticipated. Under the recent Spanish regime there were three different kinds of police, each responsible to a different head, and whose duties, often conflict ing with each other, created friction and jealousies. Under the new rules and peakonsies. Under the hew fulles governing Havana's constabulary this conflict of authority has been avoided. There is but one executive, General Menocal, Chief of Police, whose powers are supreme, and responsible to no one except General Ludlow, the Military Governor of Havana. There is no Board of Commissioners, but in other respects it is patterned closely upon New York's police organization. There are six inspectors, twelve cap tains, twenty-four lieutenants and sergeants, and nearly one thousand patrolmen, all of whose duties are clear and well defined.

Frederic Remington gives in Collier's Weekly an entertaining account of police conditions in Havana before and after the Americans reorganized

the force. He says: The last time I was in Havana Wey-The last time I was in Havana Wey-ler sat in the palace and dirty Spanish soldiers prowled the streets by day and by night. These much starved and abused men held up the honest wayfarer on the principal streets and got from him wherewith to buy bread. The stretches down by the wharves were little battlefields for decently dressed men after dark. The old Hav.na gendarme walked about or leaned against buildings, firing their cigarettes, but no one ever took them cigarettes, but no one ever took them seriously-they interfered with no-body, no matter what his purpose might be.

The Prado at evening was a gay Scene, with its swarms of Spanish officers and pretty women strolling slowly about to the music of the mili-tary bands. Much more cheerful than in these days bare to be the strong with the in these days, I must confess; but the back streets were made dangerous by starved soldiers; the insurgent bands raided the country about to the out-posts on the neighboring hills, and the people in the theatres insulted Americans, thirsted for their blood, Americans, thirsted for their blood, brinning and told them so by word of mouth. Consul-General Lee employed his time in saving American newspaper Correspondents from the Cabanas, and the United States Government signi-tions. There on the streets of the strange tropic city they are as impersonal as the United States Government signi-tions. The subscription of the streets of the strange tropic city they are as impersonal as the United States Government signi-tions. The subscription of the streets of the strange tropic city they are as impersonal as the United States Government signi-tions. the United States Government signi-fied no more to these poor ignorant souls than a yesterday's edition—the man Lee in person was the United Etates of America. He was not sup-ported by Washington, but he pound-ed the table in Captain-General Wey-ler's presence, talking loud and vigor-onsly, to good effect. This has all changed. The city is divided into four districts, and our in-

divided into four districts, and our in-

REMARKABLE TRANSFORMATION WROUGHT. One morning not long ago the good people of Havana woke up and found themselves in possession of a brand-new, made-to-order police force, fully equipped and clad in handsome uni-forms. During the past few months a band of nearly one thousand men with anguage heree and rout and pictur-esque. No one understands the lan-guage, but every one comprehends that the vicinity of the big man with the gun should be vacant and hushed. At night the streets are quiet -al-most descrted—and the criminal knows that the inarticulate Yankee will show this the dead at the least sup

CLUB DRILL OF THE FOURTH BATTALION-"PRESENT ARMS!"

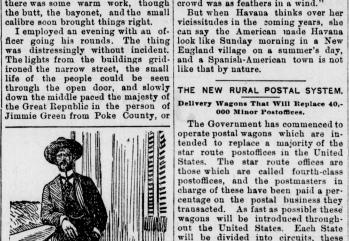
soldier know what else to do? At first there was some warm work, though the butt, the bayonet, and the small But when Havana thinks over her



CHIEF OF POLICE.

Paddy O'Brien from "de Ate Dis-Jimmie and Pat with the "setting up," the silence of discipline, the

It all made me sigh for the riot and roar of Whitechapel or the lower East Side, or some of the ginger of Chicago after candle-light, and I appealed to my officer friend. I asked him to kindly hit some passing straggler over the head with bis six-shooter, since I cand make nothing out of all this but could make nothing out of all this but a pastoral. "Well," he said, laughing, "it was



"The crowd was flying from the quickly placed 'butts to the fronts,' and Private Shaunnessy 'soon had room. "'My dear man, you must not kill

them,' I said. "'I was not killing them, captain. I thought it best to assume a threaten-

ing attitude—sor.' "Another soldier in dispersing a

esque. No one understands the lan-guage, but every one comprehends that the vicinity of the big man with the gun should be vacant and hushed. At night the streets are quiet—al-most deserted—and the criminal knows that the inarticulate Yankee picion, because how can a Yankee

NOVEL PATH FOR CYCLISTS. Elevated Affair Nine Miles Long in Southern California.

the mountainous region about In the mountainous region about Los Angeles and Pasadena, in South-ern California, the lot of the wheel-man is not an altogether happy one, for cycle paths are unknown there and beyond city limits the way for riders is so rough and rolling that the pleasures of cycling scarcely compen-sate for the pains. A change is about to come over the face of these condi-tions, however, by the construction of the most novel and elaborate wheel-way in this country and probably in the most hovel and elaborate wheel-way in this country and probably in the world. An elevated cycle path of framework nine miles long has been designed to connect the two places. Pasadena and Los Angeles are sis-ter atter and the mether of the second

ter cities, and the problem of trans-portation between them has been slow to find solution owing to the rolling character of the intervening country and the waterways. The amount of traffic between the towns demanded facilities, and as ways to furnish these were found the travel increased, until now they are bound together by a chain of four railroads, three of

a chain of four railroads, three of steam power and one electric. After the last link was added to this chain there remained a large contingent of the population in both cities that was still unprovided for. There was not a fit route for cyclists. The lack of good roads between Los Angeles and Pasadena has been keen-ly felt for years, and the hills inter-vening made the construction of an ordinary cycle path impracticable. The trip northward to Pasadena is an uphill grind. In spite of these dis-comforts many made the inter-city The trip northward to Pasadena is an uphill grind. In spite of these dis-comforts many made the inter-city trip for business or pleasure, and not-withstanding all disadvantages the ranks of the cyclists increased, until there are at least 30,000 in Los An-geles County alone. This growth in the face of discouragement suggested the commercial wisdom of catering to the commercial wisdom of catering to so persistent a sport, and the genius

for the emergency appeared in the person of Horace M. Dobbins, of asadena, who organized the California Cycleway Company. Capital was



ELEVATED CYCLE PATH NINE MILES LONG

quickly forthcoming and plans were drawn for an elevated balcony, stretching between the sister cities, exclu-

Ing between the sister cities, exclu-sively for cyclists. The franchise and right of way have been secured. The path will be supported by pil-lars of different heights, to equalize the grade, and the floor will be of boards. The width will be about ten feat and each side will be indeeed boards. The width will be about ten feet, and each side will be inclosed by lattice work rising to a height of about four feet. The path will be lighted by a double row of lights, placed so as to alternate as they do on the East River Bridge, and half way between the cities a park and casino will be established by the company. will be established by the company. The tariff for the use of the structure has been figured down to a nominal basis, on a plan of "issuing annual passes with a share of stock. The cycleway will start from a central point in Pasadena and winding down the Arroyo Seco on its eastern side will cross the Los Angeles River some distance below Benna Vista streat and distance below Beuna Vista street and terminate at the plaza in Los Angeles. Wheelmen and wheelwomen will be able to glide along this smooth way almost without exertion going south to Los Angeles, looking off upon the rolling scenery or down upon the woods, the fields, the hills and holwoods, the heavy roads from which lows, the heavy roads from which they are freed, and the car tracks that cannot jolt them. Reversing the ride and traveling north from Los Angeles will be no hardship, for the grade has been laid out so that it is almost im-

Battle Ship Maine's Memorial Chapel.

The chapel of the new naval academy buildings at Annapolis, Md., which are to cost in all \$6,000,000, will be

Leyson Island, which lies about gantic birds' nest. About twenty. five different species are found there, including ducks, boobies, gulls and frigate birds. On this speck of land ----FOR FARM AND GARDEN. V. V V V V V · V · V

Manure for Early Potatoes.

Manure for Early Potatoes. It is hardly possible to make land too rich where the early crop of pota-toes is to be planted. The rich soil nsures early growth of the plants, and hat they will come up with thick, igorous stalks, which is the unfailing sign of a good crop. Too much man-re will cause rot in potatoes late in the season, but with early potatoes the crop is generally harvested before it has time either to mature or rot. Generally the early potato crop may be got off in time to plant cabbage for a late crop, and there will be richer wow while the potatoes were growing. wee while the potatoes were growing.

Cultivate Digestive Pow

The ability to digest its food prop-erly is, after all, the most important and necessary characteristic of any really valuable animal. It is possible really valuable animal. It is possible to increase digestive power, and it can be done even before birth, by seeing to it that the dam bearing young is always supplied with good, nutritious food in proper quantities. A sow with pigs, which is kept in cold quar-ters and poorly fed, will almost cer-tainly drop two or more runts in her litter. It is hard work making a runt pay its keep. The extra food it gets would have paid much better if fed to an animal properly born. All young would have paid much better if fed to an animal properly born. All young animals have weak digestion. If they are never allowed to surfeit them-selves this will grow stronger. By the time a pig is four or five months old it will make faster growth, though aot in proportion to its size than it did first. It is a larger animal and can digest food that it could not while it was younger.

it, was younger.

Feeding Sitting Hens. A hen does not know much at the best. If she once begins to sit, even though it be on an empty nest, her attention will be so entirely devoted to the business she has undertaken that she will remain on the nest without taking time to take necessary food and drink. Such a Len very quickly runs down in flesh, and is also probably permanently injured for egg produc-tion. Nature cannot sustain life withtion. Nature cannot sustain not pro-but food, and if other food is not pro-ided, it is onite probable that what vided, it is quite probable that what eggs she has in her ovum that are not forward enough to lay will be absorbed. and aid in keeping up the hen's vital-ity, such as milk may be when a cow is partially starved. At least once a day the hen should be pulled off the aest, and not allowed to go to it until the heat taken beth material marked she has taken both water and grain. The best grain of all for a sitting hen if you want to cure her sitting fever is wheat. We have usually found that if hens were fed wheat while sitting, and after their chickens were hatched, that they would not remain with their chickens longer than to give them time to learn to roost before they would begin to lay eggs again. If a hen is too old to break up thus, she is too old to be longer kept for profit

Grafting and Budding Trees

The proper season for grafting or budding trees is when the buds begin budding trees is when the buds begin to open upon the stock to be grafted, but it is better that they should not have started on the scions, which is the reason for cutting the scions in winter and keeping them in a cool place until wanted to retard their growth. We have successfully set scions cut the same day, but they were from trees not as far advanced as the stock, either by reason of being a later variety or growing in colder soil, later variety or growing in colder soil, but as a rule would have scions cut in winter, but when not frozen.

As so many trees have been injured As so many trees have been injured by the weather the past winter many may desire to graft seedling trees to set in place of those killed, or to con-vert old trees of undesirable varieties into better sorts. They may be grafted at almost any age after one year old, and for young trees where the scion and the stock are nearly of the same size, splice or whip grafting is the best method. After the stock is two inches through, and upon limbs of that size in old trees, cleft grafting is usually done. We have seen limbs much larger, cleft open, and two or more scious put in, taking pains of course to match the bark of the scion with that of the stock or branch in which it is set. In such case usually all are cut away the next spring, but the most thrifty one, though some-times two are left to form a crotch in the tree, but such crotches are more liable to be weak and split down than one formed naturally by a branching limb. In grafting branches of old trees do In grafting branches of old trees do not cut away more than one-third of the old limb in one year, as the loss of so much foliage may injure it. If it is desired to change the character of the whole tree, it is better to take three or four years for the work. We do not like to graft a late apple or pear into the stock of an early-rip-ening variety, or a sour apple into a sweet, as we think the character of the fruit is often, of not always, afthe fruit is often, of not always, af-fected by the character of the stock. And we would not set a rapid-growing and we would not set a raphd-glowing sort into a slow-growing stock or any into a sort liable to early decay, as when the scion outgrows the stock it is a deformity, and if stock dies young the branches must die. Not all orchardists or nurserymen would 8118tain us in our opinion upon the first named points, but we were never con-vinced that we were wrong, though we Vincea that we were wrong, though we have seen three or four kinds of apples grafted and growing well upon one tree. As a curiosity it was a success, as the apples varied in size, color and time of ripening, but it is desirable only where one has not room for as many trees as he desires to have va-victice

Some growers often prefer badding to grafting, and it is quite as easily done if undertaken when the sap has started enough to allow the bark to separate readily from the wood that the bud may be inserted. It is most usually practiced on all stone fruits, though some succeed well in grafting the num trace. Apples and pasts are the plum trees. Apples and pears are not budded as frequently as they are grafted, but it is sometimes done, and

grafted, but it is sometimes done, and we know of no objections to it. It may be less difficult than splice graft-ing on trees two or three years old. A sharp knife and a good quality of grafting wax or waxed cloth are the main requisites in either grafting or budding, after, of course, having good stocks and good scions. In cleft graft-ing a chisel or other tools to split the stock, and a wedge to hold it open

ing a chisel or other tools to split the stock, and a wedge to hold it open until the scion is in, are needed un-less the knife is a strong one. After grafting, when the buds on sciona have started well, loosen the bandage, that it may not be too tight, and see that the wax is covering all the wound. After budding, in the next spring or often in the fall, the branch of the old tree should be cut off above the bud to allow the new branch to come up into place.—Amer-ican Cultivator. ican Cultivator.

Expert Cheese Making. Have a good set of scales and a nice Have a good set of scales and a nice clean strainer in a clean vat. Examine each can of milk as it is emptied into the weighing can. Have a sample tested and pay according to test. As the milk is being weighed, the tem-perature should gradually be raised to 85 degrees. The milk should be stirred gently to keep cream from ris-ing and to insure an even temperature. stirred gently to keep cream from ris-ing and to insure an even temperature. Add coloring if wanted and stir to mix it in thoroughly. Do not apply ren-net for 10 or 15 minutes after steam has been turned off unless milk is overripe. Add good rennet (diluted with water) enough to coagulate it fit for the knife in 30 minutes. Then cut lengthwise with horizontal knife, commencing before the curd is hard, moving very carefully not to disturb commencing before the curd is hard, moving very carefully not to disturb the mass. Then cut crosswise, with perpendicular knife, then lengthwise. The curd will be about the size of dice. Turn the curd with the hands dice. Turn the curd with the hands very carefully, going twice around the vat. Loosen particles at sides or bot-tom of the pan, then turn curd over carefully with hands, going twice around the vat again before applying the heat. It pays to be very careful in handling while the curd is soft. After heating, stir constantly, keeping all the particles of curd separate, raise temperature say two degrees per raise temperature say two degrees per hour until the curd is cooked, never

hour until the curd is cooked, never above 98 degrees, or 96 degrees in dry and clear weather. Run off the whey until there is just enough to cover the curd, which I would stir so as to expel the whey and get it well and ovenly cooked. When the curd is fairly firm and shows one-eighth inch of acid by the hot iron test, the whey should be drawn off and the curd dipned into a sink and stirred the curd dipped into a sink and stirred until fairly dry. One of the fine points is to know just how much moisture to leave on the cheese at this stage. If the acid is developing fast the curd will need to be stirred drier than otherwise. Spread the curd evenly over the racks in the sink about five inches deep, being careful to have it the same depth at the sides and ends as in the middle. After it has matted, cut with a thin-bladed, dull pointed knife into strips about eight pointed knife into strips about eight inches wide, turn over, doubling the pieces at the ends of the sink. In about 15 minutes, cut through the centre and turn again, putting the outer ends in aud doubling if the acid is developing slowly, but if fast, do not double. Sometimes it is necessary to pile. An even temperature of all the curd is important. When sufficient acid is developed (one inch by acid the curd is important. When sufficient acid is developed (one inch by acid test to two inches on cool day) cut into pieces about five inches square ready for the curd cutter. After mill-ing, stir well. When it has a nice cheesy flavor, cuts smooth and close and shows butter when squeezed in the hand, apply the salt, 2 1-2 pounds to 1000 pounds milk, well stirred in. After standing 15 minutes it is ready for the press. All cheese should be for the press. All cheese should be uniform in make aud size and finish. Put to press at 84 degrees, increasing pressure gradually at first. Take out in 45 minutes, pull bandage and leave or winkles. Put on any addts nights

000 of the minor rural postoffices will be done away with by the use of these perceptible. wagons. Millions of Birds on Leyson Island

will be divided into circuits, these circuits being of the length that a wagon can cover in a day. The postal clerks in charge of these wagons issue money orders, register letters and

transact a general postal business. The mail is delivered either at the houses of the people along the route or placed in what is called a rural free

delivery box near a residence. The postal clerk has one key to this box

and the occupants of the residence the other. In this way the postoffice

DELIVERING LETTERS AT THE ROADSIDE

UNDER THE NEW SYSTEM. A HORN

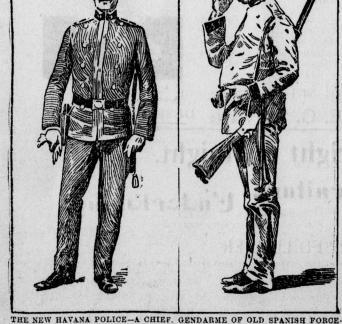
BLOWN BY THE DRIVER NOTIFIES THE

FARMER FOLK THAT THERE IS MAIL

comes to the people instead of their

going to the postofice. The inventor of this postofice wagon is Edwin W. Shriver, of West minster, Md. It is estimated by the Postofice Department that about 40,

FOR THEM.



THE NEW HAVANA POLICE-A CHIEF. GENDARME OF OLD SPANISH FORCE (Drawn for Collier's Weekly by Frederic Remington, at Havana.)

fantry soldiers walk along the streets more interesting at first. There was with loaded Krag-Jorgensens over a function here, and I was told off with compelled to club their shoulders, and no city in the my company to keep the crowd back. to prevent the their houses in of infantry does not understand the umn, and as I passed along I said to barrow full of e Spanish language, but he compre- the sentry at that point, 'The crowd in a short time.



the birds lay, hatch and die by mill They gather on the railroad track in such numbers that they im-pede the progress of the mule cars, and a man sits in front of the car with a stick and pushes them out of the



way. The inhabitants frequently are compelled to close doors and windows to prevent the birds from coming into their houses in numbers. A wheelbarrow full of eggs may be gathered

dedicated to the men who were lost in the wrecking of the battle ship Maine. This new chapel will occupy the highest point on the grounds and will be one of the prettiest buildings in the group. Mr. Flagg's plans for the chapel, which



are now in the Treasury Department, provide for a domed building in the form of a quatre-foil. Above the prin cipal entrance will be placed this in-scription: "To the Glory of God in Memory of the U. S. S. Maine and Its Crew, Who Were Destroyed in Havana Harbor February 15, 1898." The foundations of the chapel are 160 feet square and the dome's beight 150 feet, so the uew chapel is no small affair.

no wrinkles. Put on cap cl ths nicely, then put back in press, adding pres-sure gradually but not too strong, Turn cheese in the press in the morning and leave under pressure until the press will be needed for next batch in the afternoon.

An even temperature of about 70 degrees is important. In summer doors and windows should be open in the evening after sundown and early in the morning and closed shortly after sunrise, to keep out the heat. An ice box is good. On col days, leave shutters and windows open on shady side of building. Plenty of light and air is good, but keep it out of direct draft and out of direct sun-

light. In cooler weather, a stove or steam heat may be used to keep the temperature up to 70 degrees. The whole curing room should be clean and in order, and the shelves need to be dusted every day when new choese is put upon them. Turn every day un-til three or four weeks old, when this will be fit to ship. - Thomas J. Dillon in New England Homestead.

Animals Which Enjoy Joke

Animals Which Enjoy Jokes. Many animals not only enjoy having fun, but play practical jokes on each other. The stork has a singular habit of standing on one leg and in that at-titude he tries to meditate on the transitory events of life. While deep in a revery, and perhaps a little ab-sent-minded, he will take up a position near the water. A pelican will waddle up and with a chuckle send the poor stork splashing into it. This is fan stork splashing into it. This is if for the pelican, but the stork fails appreciate the joke. fan