

HOMES IN HAWAII.

Farm Crops That Can Be Profitably Grown—Opportunities For Education—The Musical Kanaka.

(San Francisco Correspondence.)
Much as has been written concerning Hawaiian scenery, it is a subject about which literature can never be exhausted. People of all Nations and of all climates are still continuous in their praise of the tropical verdure and scenery that can be found in the midst of the Pacific Ocean. There has been residence in the Islands for some time a Scotchman—Mr. Charles H. Ewart, of Dalbeattie, Scotland,

No man can go about blindfolded and pick up dollars in the streets, but no country offers a better opportunity and final reward for honest, earnest and constant labor. Especially is this true in the coffee industry. The pretty homes and coffee area of Oahu are an evidence of this.
Butter is selling in Hilo at \$1 a roll. It is quoted in San Francisco at sixteen cents to twenty-four cents a pound. There every field is as dry as



A HOME IN HAWAII.

whose soil was moved by the beautiful vision which he describes in the following poetic language:

"We are in an amphitheatre of mountains rising to an altitude of 8000 and 4000 feet, with a glowing raiment of leaf and blossom from base to summit, save in spots where the red earth peeps through the radiant curtain, as a foil to the flames of iridescent greens, and the fire of the blossoms that have enfolded the hills in their shining embrace. Here and there a pinnacle where a plant has found grace to grow stands out a purple silhouette against the soft blue of a topaz tinted sky. Caves and fissures are cleft in the steep of these mountain walls, and torn from the nearly perpendicular cliffs which surround it, alone and apart, stands a pillar of stone twenty yards wide at the base, nearly a thousand feet high, and pointing Godward through the blue, like the spire of some mighty cathedral. This mono-

bone. In Hawaii every field is perpetually green. The dairy business offers a much better opening than any line of merchandising. And as a by-product to the dairy, hogs will pay magnificently. Pork is retailing at twenty-five cents a pound. The advertising columns of the local papers tell a curious story of the strangely backward condition of some of the smaller industries. 'Ex Australia' peaches, plums, oranges, apples, grapes, nectarines, lemons, celery, cauliflower, potatoes, cheese, roll butter, crab apples, quinces, onions. These are imported from a country over two thousand miles distant.

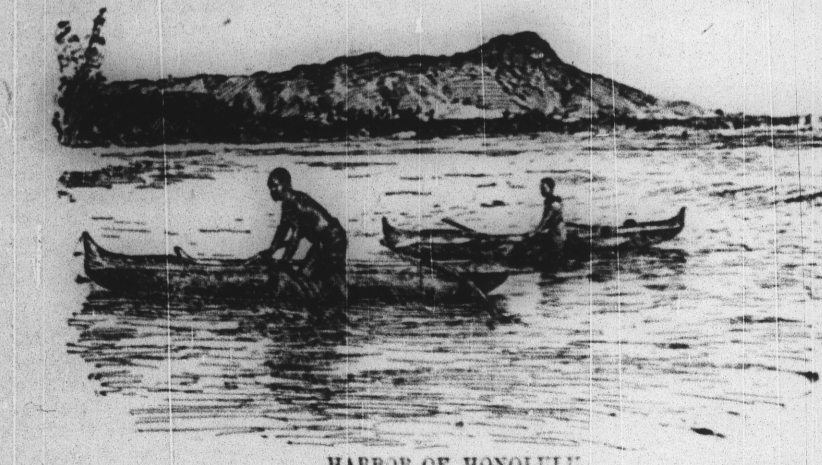


NATIVE HAWAIIAN ISLANDERS.

Hib carved and fashioned by some bygone convulsion of nature when the hills 'glared at heaven through folds of fiery hair,' is swathed in a glorious garment of green and gold chequered with the rose and the azure of the bells of the convolvuli that dangle from the cordon of vines that engirdle it.

The valley in the early morning may be clear of mists, and a soft mountain breeze murmuring among the foliage, but at times it is filled with the noiseless ebbing and flowing of white vapor borne in from the sea, the towers and minarets of the mountains arise clothed with mosses and ferns, and draped with garlands of eddying vines, that cover the face of the cliffs, and droop over the edges of giddy precipices in "cataracts of bloom," till they are swallowed up in the "white mists that choke the vale, and blot the sides of the bewildered hills."

Although sugar cane is indigenous in Hawaii, little attempt was made toward its cultivation until 1835, when a plantation was started at Kani, and several sugar mills were built. These



HARBOR OF HONOLULU.

mills were worked by the aid of mules and oxen, and the process was slow and laborious. What a contrast to the mills of the present day, where the cane is taken and made into crystals of sugar. There is no royal road to wealth in Hawaii, and any one who anticipates such a condition had better stay away.

The English language is practically the only language as a means of communication or instruction in the Hawaiian schools. And here lies the difficulty of the work. Just imagine the teachers of California trying to teach the children of that State through the Arabic language. Yet English is

probably as difficult for the children of Hawaii as Arabic for those of California. History, literature, natural science and even arithmetic must be taught under great difficulties. Educational instruction under these conditions is a well nigh unsolved problem. But conditions are rapidly changing. The English language is coming into use as a means of communication among the graduates of the common schools, many of whom have no other language in common. Thus it is creeping into the homes of the people, even. When the children learn even crude English from their mothers, the teacher's task will be much simplified. For many years there have been schools in Honolulu, and Hilo especially, adapted to the needs of the children of English-speaking parents. Lately similar schools have been opened in a number of other locations, and still others will be opened shortly. These are not essentially different from schools of similar grade in America. A regular public high school is in progress of organization in Honolulu, the greater number of the departments being already in working order. The endowed institution known as Oahu College, has long offered full preparation for any college in America, and many of its graduates have entered leading American colleges on advanced standing.

But the English-speaking children do not enjoy a monopoly of the privileges of education beyond the common school course. The Kamehameha Schools, with their magnificent equipment and no less magnificent endowment, are open to those of native Hawaiian blood and to no others. Manual training and industrial education are leading features of these schools, and few similar schools in America are so well equipped for work on these lines.

The natives are very fond of music. The guitar on account of the softness of its tone, is their favorite instrument. The royal Hawaiian band, which a few years ago made a tour through the United States, was composed of native Hawaiians, all of whom were accomplished musicians.

Where There Are No Old Maids. In Greece it is considered an everlasting disgrace to remain an old maid. Girls are betrothed very often when still tiny babies.

Marriages of love are absolutely unknown even more so than in France. And the father is most particular that the intended husband must have an ample provision to support a wife and family. For the girl a dowry is not so important as in France, but a certain amount of linen and household furniture is required. The whole training and education of a Greek girl is simply a preparation to render her brilliant in the society of the great world. Her toilet is a subject of constant anxiety.

Although most Greek girls are naturally very pretty, they begin to paint and powder from a very early age. Cheeks bright red, eyebrows and lashes deepest black and veins delicately blue. The result is that she is a withered old woman at forty, and nowhere are squalid women to be found than beneath the blue skies of lovely Greece.

Next in importance to beauty comes the language. Every Greek family who can afford it keeps a French nurse or maid, and French is universally spoken in society. Painting and music are quite unnecessary, but girls are carefully trained in dancing and drilled to enter a room and sit down with elegance.

Successful Woman Farmer. Miss Mary E. Cutler, of Holliston, Mass., is one of the most successful agriculturists in that State. It is now almost thirty years since she undertook to manage Winthrop Gardens, as her place is called, and, while she still retains active supervision of it, her hardest work has been done.

She had been her father's right hand for some years in his struggle against rocks and weeds, which were the principal product of the land when he bought it, paying \$250 for the whole sixty-eight acres. When he died suddenly she left the little schoolhouse where she was teaching and assumed the entire management of the place. Her brothers had left one to become a lawyer and the other a physician in distant cities. She sought out their interest, and, contrary to the advice of her friends and relatives, undertook to be a practical farmer.

Miss Cutler was not afraid of failing, but she took no risks. At first she raised only those things that had already been grown with success upon the farm, and she retained as her superintendent a man who had been employed by her father for a number of years. Affairs turned out well. The woman farmer familiarized herself with every bit of the land she possessed and studied its possibilities. She practically directed the men and she was equally active and alert on the road and in the markets disposing of her crops.—Chicago Chronicle.

As Rare Now as the Dodo. What has become of the woman who used to feast on chocolate eclairs at noon and drink ice-cream soda at 4 o'clock in the afternoon? She is as rare as the dodo.

Vanity, undoubtedly, is partially responsible for the diets and regimes adopted by the modern girl. It is logical, thinking creature with more than a superficial understanding of the laws of cause and effect, and knowing that a beautiful complexion, fine figure and repose of manner are synonyms of good blood, perfect digestion and calm nerves, she acts accordingly.

This tendency to be "strong minded" in the choice of her food is displayed conspicuously at the hotels and restaurants which the modern woman makes her own at luncheon hour. These "snack shops," as Little Billie would call them, are all in the shopping district. The hotels in Fifth Avenue and in Broadway below Thirty-ninth street, the famous pink and purple Tea Room, a certain English bun-shop and a Viennese cafe are the principal haunts of the hungry shopper. Several of the big shops have a restaurant in the same building, but the average woman likes a brief respite from habes with bundles and flees to Broadway for her noon-tide bite.

Her luncheon is usually out of all proportion to her size, which shows



Gowns For Nightwear on Trains. Pretty gowns for nightwear on steamers and trains in cool weather are of twisted flannel. They are in striped pink, blue and in darker and less attractive colors. They are pretty made with feather-stitched trims down the front and collar and ruffles at the wrists embroidered in simple designs. They are said to wash admirably.—New York Times.

The Cruise Bottle. The cruise bottles of shimmering jet spangles and fine beads, embroidered in a spreading design or seen in close bands on neck and chignon, was a very conspicuous feature of the variety in dress at the Horse Show. This glittering armor was not always of jet, however, for both gray and white chiffon, heavily embroidered with steel or silver, were prime favorites. Engine bottles of iridescent spangles on black net were also to be seen.

Where There Are No Old Maids. In Greece it is considered an everlasting disgrace to remain an old maid. Girls are betrothed very often when still tiny babies.

Marriages of love are absolutely unknown even more so than in France. And the father is most particular that the intended husband must have an ample provision to support a wife and family. For the girl a dowry is not so important as in France, but a certain amount of linen and household furniture is required. The whole training and education of a Greek girl is simply a preparation to render her brilliant in the society of the great world. Her toilet is a subject of constant anxiety.

Although most Greek girls are naturally very pretty, they begin to paint and powder from a very early age. Cheeks bright red, eyebrows and lashes deepest black and veins delicately blue. The result is that she is a withered old woman at forty, and nowhere are squalid women to be found than beneath the blue skies of lovely Greece.

Next in importance to beauty comes the language. Every Greek family who can afford it keeps a French nurse or maid, and French is universally spoken in society. Painting and music are quite unnecessary, but girls are carefully trained in dancing and drilled to enter a room and sit down with elegance.

Successful Woman Farmer. Miss Mary E. Cutler, of Holliston, Mass., is one of the most successful agriculturists in that State. It is now almost thirty years since she undertook to manage Winthrop Gardens, as her place is called, and, while she still retains active supervision of it, her hardest work has been done.

She had been her father's right hand for some years in his struggle against rocks and weeds, which were the principal product of the land when he bought it, paying \$250 for the whole sixty-eight acres. When he died suddenly she left the little schoolhouse where she was teaching and assumed the entire management of the place. Her brothers had left one to become a lawyer and the other a physician in distant cities. She sought out their interest, and, contrary to the advice of her friends and relatives, undertook to be a practical farmer.

Miss Cutler was not afraid of failing, but she took no risks. At first she raised only those things that had already been grown with success upon the farm, and she retained as her superintendent a man who had been employed by her father for a number of years. Affairs turned out well. The woman farmer familiarized herself with every bit of the land she possessed and studied its possibilities. She practically directed the men and she was equally active and alert on the road and in the markets disposing of her crops.—Chicago Chronicle.

As Rare Now as the Dodo. What has become of the woman who used to feast on chocolate eclairs at noon and drink ice-cream soda at 4 o'clock in the afternoon? She is as rare as the dodo.

Vanity, undoubtedly, is partially responsible for the diets and regimes adopted by the modern girl. It is logical, thinking creature with more than a superficial understanding of the laws of cause and effect, and knowing that a beautiful complexion, fine figure and repose of manner are synonyms of good blood, perfect digestion and calm nerves, she acts accordingly.

This tendency to be "strong minded" in the choice of her food is displayed conspicuously at the hotels and restaurants which the modern woman makes her own at luncheon hour. These "snack shops," as Little Billie would call them, are all in the shopping district. The hotels in Fifth Avenue and in Broadway below Thirty-ninth street, the famous pink and purple Tea Room, a certain English bun-shop and a Viennese cafe are the principal haunts of the hungry shopper. Several of the big shops have a restaurant in the same building, but the average woman likes a brief respite from habes with bundles and flees to Broadway for her noon-tide bite.

Her luncheon is usually out of all proportion to her size, which shows

that healthy blood has not been able to eliminate feminine perversity from the logical woman's character. A big, broad shouldered girl will eat a slice of rare roast beef and drink a cupful of hot water with the same cheerful heroism as would her brother, when the fragile little person with the aureole of curls, whom one would expect to dine off a butterfly's wing, thinks nothing of demolishing a big English chop, a baked potato and a salad.

Sops and oysters, patties of all kinds and rich salads are indulged in by the less Spartan-seek women, but the oldest feast of meringues and cream-puffs, ices and ice water has gone the way of fainting-fits, hysterics and other uncomfortable things.—New York Commercial Advertiser.

Women a Success in the Postal Service. First Assistant Postmaster-General Heath has transmitted to the Postal Administration through Second Assistant Shallenberger a comprehensive report on the employment of women in the Government service.

He states that there are 71,022 post-offices in the United States, at each of which there are several employees, who lawfully may be either men or women. Postmasters at third and fourth class offices select their own employees without consulting the Department, and it is accordingly impossible to give the exact number of women employed in the postal service.

There are, however, 7670 women Postmasters, and perhaps 80,000 women to whom the oath of office has been administered to qualify them to assist in conducting the business of the Postoffice. There are 167 women employed in the Postoffice Department proper. Women, the report says, are employed in all branches of the postal service, except letter carriers, clerks in the railway mail service and post-office inspectors. They are not debarred by any rule or regulation from entering any branch of the service. In fact, there are post-offices in the United States at which there are only women employed. The same salary is paid them as to men for the same character of work. In the Postoffice Department the salaries now paid to women vary from \$240 to \$1800 per annum, according to service performed. There is no rule preventing them from receiving more than that, and as postmasters or assistants they sometimes receive much larger salaries.

Some of the most faithful and efficient employees in the postal service are women. Continuing the report says it has been a mooted question for many years with the heads of the executive departments, whether women can render as good general service as men, because the latter may be transferable at all times to any positions, whereas women may be confronted with duties in a sense indefinite or which require too much manual labor, but it is seldom that duties devolve on any clerk or officer which cannot be performed by women.

The conclusion of the Department is that although the services of women have proven almost if not equally satisfactory with those of men, the report is based on a request of the German Government as to what has been the general experience of the Government with women employees.

Fashion Fancies. Bright flannel shirt waists. Iridescent crystal shades for lamps. Various patterns of chiffon and lace.

Immense circular buckles of steel for hats. Velvetene waists, plain, dotted, plaided and checked.

Black embroidery or passementerie combined with silver.

Ready-made scrolls of colored braid edged with gold cord.

Handsome gold and Rhinestone buttons for fancy silk waists.

Black net blouse fronts patterned with jet and red or green spangles.

Black and white neck ruffs edged with a cluster of vari-colored stripes.

Black and white neck ruffs edged with a cluster of vari-colored stripes.

Black and white neck ruffs edged with a cluster of vari-colored stripes.

Black and white neck ruffs edged with a cluster of vari-colored stripes.

HOUSEHOLD MATTERS.

A New Potato Salad.

Boil three large sweet potatoes. Cut into half-inch squares. Cut two stalks of celery into very small pieces. Season with salt and pepper and pour over a French dressing made as follows: Three tablespoonfuls salad oil, two of vinegar, one teaspoonful of onion juice, one teaspoonful each of salt and pepper. Let salad stand in refrigerator two hours. Garnish with pickles, pitted olives and parsley.

Economical Use of Soap-Meat.

Mrs. Rorer's recipe for devilled beef is somewhat different from that usually given. She suggests that an economical use of soap-meat, in should be chopped fine, and to a pint of it is added one tablespoonful of chopped parsley, one-half tablespoonful paprika, a teaspoonful of salt, and of onion-juice, and a pinch of ground mace. These ingredients are mixed thoroughly through the beef. Into a saucepan is put a tablespoonful of butter and one of flour, which is stirred smooth for a moment before adding a pint of milk. Stir the sauce until creamy, and stir in carefully three hard-boiled eggs, which have been processed through a sieve. Garnish with toast, and serve very hot.—New York Post.

Eggs Should Never Be Boiled.

"Eggs should not be boiled at all," writes Mrs. S. T. Rorer, in the Ladies' Home Journal. "Allow four eggs to each quart of boiling water. Put the water in a kettle first, then carefully with a spoon drop in the eggs, cover the saucepan and keep it where the water will remain at 180 degrees Fahrenheit for five minutes. The whites will be slightly coagulated and in a creamy condition, the yolks cooking at a lower temperature will be slightly coagulated. If the water boils the whites will be hardened and rendered indigestible. If the quantity of water is lessened, or the number of eggs increased, a longer time must be allowed, or the water kept at a little higher temperature, say 183 degrees Fahrenheit, but the former proportions are much better."

Dressing For Roast Chicken.

To make a dressing for roasted chickens, clean and rinse the heart, liver, gizzard and neck of the chicken and put them over the fire to cook in a generous quart of water. Let them boil until they are tender and the water is reduced one-half. Drain off the water, chop them very fine and return them to the liquid in which they were cooked. Mix a heaping tablespoonful of flour with one-third of a cup of cold water and stir it into the mixture. Season with salt and pepper, and place the pan containing the mixture over the back of the fire to cook slowly for fifteen minutes. Meanwhile, put the roasted chicken upon a heated platter, remove the surplus fat from the drippings in the pan, add a small cup of water and place the pan over the fire. Turn the chopped giblet mixture into the pan, mix all well together and let them come to the boiling point, then turn the sauce into a gravy dish to serve.

Green-Pepper Croquettes.

Green-pepper croquettes make an attractive looking dish, and they are also, if carefully prepared, very acceptable to a palate satiated with the common round of vegetables. Good-sized firm peppers should be selected. A thorough washing is the first step in the preparation, then the removal of the seeds, with the after parboiling of the skins. When these are cool they are stuffed with minced chicken, veal, sweetbreads—any meat that would be desirable in croquettes—well seasoned, and combined with cooked macaroni or bread-crumbs. Set them in a pan with a little water, to prevent burning, and bake until they are evenly and nicely cooked. Served on a pretty shade of blue china, the popular green and blue effect is most pleasingly obtained, and the prettiness is further heightened by the white of the cream sauce which is poured over them.

Household Hints.

Vinegar added to boiling beef makes it much more tender.

Salt added to cooked fruit, especially in pies, improves the flavor.

A tin kettle or coffee pot is easily cleaned by being rubbed with woolen rag soaked in soda.

Two parts of turpentine and one part of furniture oil makes a good polish as one can desire to have.

When you wash your hair brushes, put a little ammonia in the water. The brush must be well rubbed on a rough towel, and then placed upright in the sun until dry.

The ends of towels are always quite good when the middle is one gaping hole. If these are cut off and hemmed, they make nice soft washcloths and good dishcloths.

To shine boots quickly, do not blacken, but rub with a piece of orange. Let the piece dry in, and then polish with a soft brush, when they will shine like a mirror.

The sticky fly-paper used in summer to catch flies is said to make an excellent mouse trap. Lay a sheet of it in front of the hole from which the mouse enters, and it will hold them fast until you can capture them. The same paper can be used again and again.

Common baking soda is the best of all remedies for scalds and burns. It may be used on the surface of the burned place dry or wet. When applied promptly the sense of relief is magical. It seems to withdraw the heat and with it the pain, and the healing process soon commences. It is the best application for eruptions caused by poisonous plants, as also for bites and stings of insects.