

Chemawa Indian School.

8. The Domestic Science department has a separate building especially adapted for the purpose and the facilities of Chemawa in this line are equaled by only one other school in the Service.

9. In the Literary Department, the instruction covers the branches taught in Grammar schools of the country.

The school was established by Major Wilkinson, February 25, 1880, being the second oldest Non-reservation school in the United States. From a small school of twenty-five children it has grown step by step from year to year. Last year was the most prosperous in its history. The total enrollment for the year being 775 pupils, having an average attendance of 615. The school year closed with 382 boys and 266 girls on the rolls. Under the new regulations it is now up to the parents and the guardians and the pupils to decide which school they desire to attend. Certainly the attendance the last year speaks volumes for the continued prosperity and good name of Chemawa.

Now a last word to the Indian parents and Indian young men and women desiring an industrial education at the Chemawa school. If you desire admission this term write at once to Supt. Chalcraft, and fill in the following blank, cut it out and send it to Supt. Chalcraft, who will immediately send you application blanks.

Name

Age

Tribe

Father

Mother

P. O.

R. R.

EGGS THAT KEEP FOR A CENTURY

When Li Hung Chang made his tour of the world his commissariat carried with it a supply of Chinese preserved eggs for the venerable ambassador's special use. Some of these eggs were exhibited in New York while he was staying here, and a few experts had the temerity to sample them. "They were not so bad, after all," was the verdict of one American connoisseur, "although by their looks, you would think they would come under the ban of the pure-food law."

The eggs were encased in clay and when unpacked looked like pieces of pumic stone. They are preserved in this way by the Chinese for a century or more. The process of keeping is very primitive, but as effective as it is simple. The eggs are first boiled hard, and then while they are hot they are wrapped in soft clay and packed away.

In this condition the Chinese claim they will keep forever and not lose their flavor or wholesomeness. Indeed, they consider that age improves the flavor. Li Hung Chang's commissariat brought the eggs for his personal use in bags placed in rice husks, but as the clay was hard there was not much danger of breaking them. When opened the "white" was found to be almost black and the yolks green. The flavor, however, was preserved. The Chinese chop these preserved boiled eggs and decorate most of their viands with them. They also enter largely into all sauces.

Duck eggs are also preserved by the Chinese in somewhat similar fashion. There is a considerable trade in duck eggs of the Peking and Muscovy breed, and many Chinese in this country import them from China in preserved condition. The duck eggs are boiled and preserved in a paste of charcoal instead of clay—Ex.