

Malays are Shifflers and Lazy

NOT A SULLEN, REVENGEFUL PEOPLE BUT THRIFTLESS, IDOLENT AND PEACEFUL

PENANG, Nov. 23.—(Special Correspondence.)—The Malay Federation consists of the four states of Perak, Selangor, Negri Sembilan and Pahang. They occupy the greater part of the Malay Peninsula, which lies between the Straits of Malacca on the west and the China Sea on the east. The first three named have a combined coast line on the Straits of Malacca of about 150 miles, while the latter borders on the China Sea and has a coastline of about 130 miles. The combined area of the four states is a little less than that of the State of Maine. The whole of the peninsula is tropical in character and is well watered by innumerable streams, some of which are navigable for steamers of light draft as far as 50 miles from the sea.

An agreement was signed in July, 1895, between the rulers of the Malay States and the English government, whereby the federation was formed and the different countries passed under the protection of British rule. The arrangement is simply that the rulers of the above-named states agree to accept an English officer, to be styled the Resident-General, as the agent and representative of Great Britain, and to follow his advice in all matters of administration other than those touching upon the Mohammedan religion. The necessity for federation resulted from constant quarrels and factional fights between the different states. It has proved to be a great improvement over the old regime. The disbursement of public money is so arranged that a shortage in one state is made good by another in more prosperous circumstances.

Malays Not Industrious.

The population of the Federated Malay States is a little less than 2,000,000. The Malay is not industrious. As far as his capacity as a workman is concerned, he is numbered among the most unreliable races in the Orient. He labors at agriculture in an indifferent way, and devotes some of his time to the collection of forest produce. He engages in fishing and boating, being particularly expert in the latter. It is said that he is always a good sportsman, working harder and with more enjoyment with that object in view than for the sake of promoting his own profit.

Those who know them best despair of the Malay ever being capable of much improvement. The lower tribes are so shiftless and lazy that they are satisfied with a bare existence. The better classes have more pride, but are still too indolent to work, preferring to live by taxing the Chinese, who control nearly all the business of the country. The Malays are generally misunderstood. Instead of being the sullen, revengeful characters commonly portrayed in books of travel, they are merely a thriffling, indolent race, having too little ambition to do anything but peaceful. They have so little energy that they show no resentment whatever toward foreigners for taking the leading in commerce, agriculture and mining pursuits of their country.

The Chinese are in the lead in almost every branch of the industry. In numbers they outstrip every other nationality and their domination is almost complete. This is not surprising. The result has been the same in other parts of the world where the more energetic and hard-working, economical Celestial has been permitted to try conclusions with any race on his native heath. That easy-going child of the Malay, who is hardly expected to resist the rivalry of the Chinaman when the strongest nations are crying out against his wearing competition.

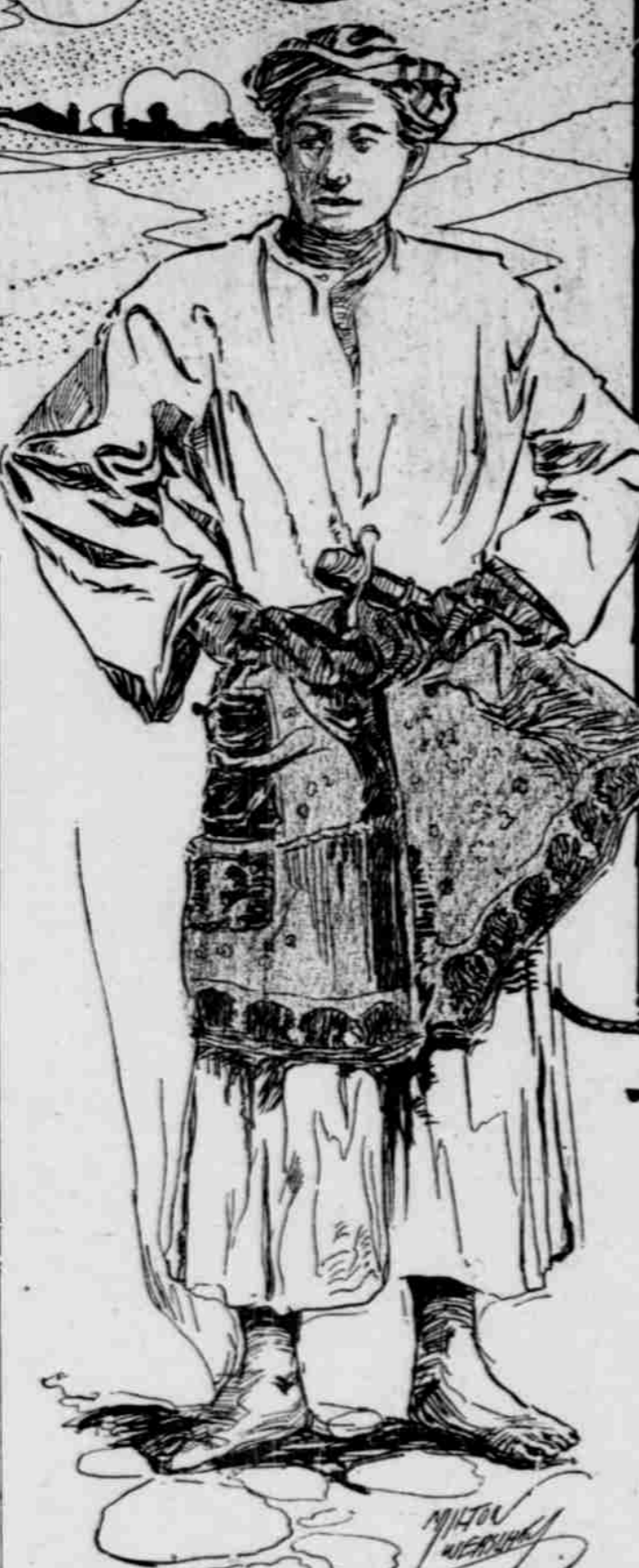
Chinese Control Tin Mines.

The Chinese practically monopolize the tin mining industry. Although they work with the most primitive appliances, their system is so economical that they are able to realize a profit from land which an European could not work at all. The tin fields are found in alluvial flats with the ore-bearing stratum resting on a slip of gray or white clay bottom, varying in thickness from a few inches to six or eight feet. The method of working the mines is to remove the earth covering the tin-bearing strata, then raise the "wash dirt" to the surface, where it is separated by exposure to a stream of water. The water takes the tin to the bottom and the water they use is generally pumped by old-fashioned Chinese overhead water wheels and endless chain pumps.

Most of the Chinese mining is done on the truck system, all food and supplies being furnished by the mineowner, or those who advanced the money to work the claim. Many of these mines are operated that could not be worked if it were not for the gain derived from the sale of food to the coolies. Nearly all the most engaged in this work are brought into the country on what is known as the contract system, their fare being paid by someone who controls their wages until the obligation is discharged. Another arrangement is for a money-lender to advance the capital for a crowd of coolies to work a claim, and after settling with him for the price of food and all supplies, whatever profit remains is divided equally among the men.

Agriculture is Primitive.

Only a very small area of land is under cultivation in the Malay states. Agriculture is in a very primitive state. This is explained by the scant population, and the ease with which the natives can sustain life. In some districts the density is only six to the square mile, or one to every 300 acres of ground. In some portions of the country the traveler will not



A CLUMP OF BAMBOO AND MALAY WOMAN

see a human habitation for days. By working at intervals in the mines, or by keeping a small garden or patch of rice land, the ordinary Malay secures enough money to make his existence comfortable and easy according to his standard of life. Although corn is grown in considerable quantities, it is always of a very poor quality. Potatoes cannot be raised except in the higher latitudes. Such vegetables as onions, carrots and tomatoes can only be cultivated at an elevation, and the seed must be imported.

Methods of White Planters.

White planters who open up coconut or rubber plantations manage to derive profit by utilizing the land between the young trees by planting various subsidiary crops, such as bananas, Chinese yams and vegetables. In clearing a piece of land for a plantation, the dead wood is piled and burned on the ground, because the ashes enrich the soil and tend to destroy the breeding places of white ants and coconut beetles, which are most destructive pests. Cheap Chinese labor is the saving feature of these plantation schemes. If the planter does not care to bother with subsidiary crops, he sublets his land to a Chinaman for from \$2 to \$10 per acre per annum, and the latter agrees to keep the estate free from weeds and



MUHAMMADAN TEMPLE IN PENANG

to see that the drains are always in good working order.

The cause of education has met with little encouragement in the Malay States. Schools have been established in the villages and country centers wherever it was thought possible to get 25 or 40 pupils together. In some places the parents take advantage of the opportunity to secure education for their boys, while in other localities the holy men interfere and warn the people that the children should be kept at work in the rice fields when they are not studying the Koran. The attempt to instruct girls in sewing, weaving and other feminine accomplishments has met with very little response from the people. It is unlikely that there will ever be such encouragement to the cause of female education. The prejudice of the people may be overcome in time, but the outlook is very discouraging.

One of the great hindrances to the advancement of the country is the same that confronted our authorities in the Philippines, namely, the use of many different dialects among the population. The difficulty of teaching English to the Malay children is that they have a little opportunity to speak the language out of school hours. A sufficient number of them cannot be induced to attend school to warrant the hope that it will ever become the common language. In one thickly settled locality an English school had to be abolished because only three pupils attended. It developed that these were the sons of the Sultan, and as soon as the novelty wore off they lost interest and failed to attend.

As an encouraging contrast to this may be cited the increase of desire for education in the Philippines, where over 200,000 children of the masses are in daily attendance at the common schools. The difference is accounted for by the fact that the Filipinos are Catholics and the Malays are not. Whatever may be said in disparagement of Spanish rule in the southern archipelago, there can be no disputing the credit due the friars for introducing Christianity. The Filipinos are not the highest type of believers, but they are better appreciated after seeing the Malays.

Malays Are Fishermen.

A large portion of the east coast Malays depend principally upon the fishing industry. On account of their catch being used almost entirely for home consumption, there are no restrictions in the way of taxes. There are hundreds of kinds of sea fish in the waters along the coast, and they are obtainable in large quantities, but this supply is not available for the use of the inhabitants of inland districts, because it is impossible to keep the fish fresh for more than a few hours. In the interior all Malays have equal right to fish in his own property. The fishermen in most of the eastern countries are known as a bad lot, and there are often serious disturbances among them.

The national sport of the Philippines is cock-fighting, but the Malays amuse themselves by matching pugnacious little fishes called Karin. These tiny warriors are so vicious when two of them are pitted against each other they will fight to the death. Great interest is displayed in a match of this kind, bets being freely laid on the outcome. A popular form of fishing which is now prohibited by law was dragging the fish by means of the tuba root, then spearing them as they floated helplessly on the surface. Before the prohibition law was passed a tuba fish was the stock entertainment of the Malay Rajahs on their state occasions.

The State of Pahang boasts the highest summit of the peninsula. It is called "The Mountain of Opposition," and has never yet been ascended by man. The nearest the natives approach is to be approached to the summit is a distance of ten miles. This mountain is set apart and does not appear to belong to the range which penetrates the interior. The natives believe that there is a great store of treasure on top of this impenetrable pile which is being jealously guarded by demons. It is also believed that the spirit guardians never sleep and have the power of visiting bodily harm on any human being who attempts to rob the mountain of its treasure. This opinion was very much strengthened by the recent death of a European who was drowned while endeavoring to cross one of the upland streams.

Included in the population of the Malay states are several tribes of aboriginals, who are never seen in the vicinity of towns or villages. They live entirely in the jungle. They wear no clothes at all except twisted strips of bark for waistcloths. Their weapons are bows and blowpipes, from which they eject poisoned arrows and darts. For taking larger game they use poisoned bamboo spears several feet in length. It is said that the vocabulary of their dialect is so small that they have no words to express numbers higher than three or four. These jungle dwellers avoid the approach of strangers with the instinct of wild animals.

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THE MAKING OF AN ORDINARY COOK

Using Leftovers, Continued, by Miss Lilian E. Tingle, Director of Portland School of Domestic Science

SCALLOPED DISHES—Dishes of this class offer opportunity for the use of left-over vegetables, as well as meat and fish. Fish is particularly good for this purpose. The sauce used may also be a "left-over" and so may the bread crumbs. Browned bread crumbs generally used for the surface, but when used to any extent to make up bulk in the dish, white crumbs are more delicate. I find it convenient in my own house-keeping to keep on hand several grades of breadcrumbs: (1) Dry, white crumbs from the crumbs of loaf bread that have been browned in the oven. The bread is dried and crushed in the mincing machine or with a rolling-pin. The crumbs are then sifted and put up in properly labeled cans ready for use. Croquettes, cutlets, fried fish and other egg-and-cream dishes are thus easily and quickly prepared, as well as scallops, puddings, dressings, etc. In the latter dishes the use of sifted crumbs will make all the difference between the "resurrection puddings" so generally despised by children and bachelors, and a bread crumb, wholesome dish of unsuspected ancestry. For particularly good puddings or dressings, I prefer to use freshly-made white crumbs from the center of a loaf. Scalloped dishes are perhaps most attractive in small individual shells or china cases. If a larger

dish is used, take care that it is not too deep, so that the middle layer may be warmed through without too great drying of the outside. Grated cheese is a very good addition to many kinds of meat and vegetables. The term "au gratin" indicates its use. Thus, "scalloped au gratin" means cooked cauliflower broken in pieces and reheated in cream sauce, with grated cheese between the layers and buttered crackers or bread crumbs protecting the top. Parmesan cheese (a very hard greenish Italian cheese) is very generally used, but good American cheese will do, if it is thoroughly dry and hard so that it can be properly grated.

3. Creamed dishes—These are so generally known and easily prepared that little comment is necessary. Proper preparation of the fish, such or vegetable to be reheated and careful seasoning are the main points. Ready-prepared roux is sometimes convenient for cream as well as for brown sauces. It can be made when butter is cheap, and if put up in small covered jars will keep for several months in a cool place. I have been asked to give exact directions for making it. General directions have already been given:

(1) Clarify the butter; that is, melt it, skim and pour away the clear oil, leaving behind any buttermilk or sediment present.

(2) Put the clarified butter in a clean pan and add an equal quantity of dry, sifted flour.

(3) Stir until the flour is cooked, but not brown. This gives "blonde roux,"

used for white sauces. Pour into jars at this point if "blonde roux" is needed. If you want roux proper for brown sauce (as mentioned in the last lesson) take the next step.

(4) Allow the flour to brown slowly in the butter, stirring vigorously all the time, and occasionally removing the pan from the fire. If liked, a little onion may be added to improve the color and flavor. Do not let it brown too much, or a bitter flavor will result. "Strong coffee" with a little cream in it is a good description of the color you should aim for.

"Blonde" or white roux will require 10 or 15 minutes' cooking, and brown roux 20 to 25 minutes. A soup or sauce thickened with this has a much richer flavor than one thickened with raw flour. It may be quickly melted and the liquid added, or it may be stirred into hot (but not boiling) liquid. In any case, the sauce should be allowed to boil several minutes to thicken; but (as stated in a previous lesson) the boiling must be before, not after the addition of meat, fish or eggs, when any warming over is done in sauce.

5. Curries—There are at least as many kinds of curries as there are kinds of pie—and I believe that is saying a good deal. Taken in moderation, they are generally wholesome; but "a great heap of rice and a small portion of curry" should be the rule. Curries are best made from fresh materials, but many leftovers (meat, fish or vegetables), can be utilized in this way. A rich sauce is made, the chief flavoring of which is

pared, and, of course, far inferior to the freshly ground spices which go to the making of it in India. One important ingredient is turmeric, which gives the characteristic yellow color. Many people who dislike curry as ordinarily prepared, enjoy it when made with the proper seasonings, but less powder, so that it is not so hot. Remember that brown gravy with curry powder stirred into it is not curry. The flavor of curry may be varied almost indefinitely, but speaking generally, it should be spicy and hot, with a flavor of onion, a faint touch of acid (to be obtained in this country by a sour apple or lemon juice) and often with a vague suggestion of sweetness. A few raisins are helpful in securing this last. Fresh grated coconut or a few shredded almonds are good additions. The accompanying rice is all-important. This must be hot, dry, and white, each grain being distinct. To achieve this buy good "boiling rice"; wash it in several waters (but do not soak it), and put it into a large quantity of fast-boiling salted water. This is one of the few instances where a "galloping pot" is allowable—the motion keeps the grains separated. In about 20 or 25 minutes test a grain by rubbing between the finger and thumb. If soft, drain the rice in a colander (the rice water can be kept for soup), and after draining pour over it a little cold water, or allow water from the faucet to run through it. This washes away some of the starch and prevents stickiness. Now keep it in a warm place covered with a cloth, to dry like potatoes. Give it a little shake occasionally. In

servicing make a border or mound of rice and pour the curry in the middle. A border mold is useful in making a neat dish.

11. Fritters and Krumekies—Fritter batter is usually prepared in one of two ways. In the first and easiest, a little baking powder is added to the flour, which is sifted (with salt) into a mixing bowl. A hole is made in the middle and an unbeaten egg (or eggs) with a very little milk is added. The mixture is beaten with a wooden spoon to break into lumps. This is best done at the "sticky stage," before very much milk has been added. Milk is added until a batter is obtained of such a consistency as will easily coat the object to be fried. Sugar and flavoring may be added for sweet fritters.

In using the second method, you separate the whites and yolks of the eggs. Mix a batter, as above, with the yolks, using no baking powder, and add a little melted butter or olive oil. Then beat the whites until quite stiff, and fold them into the mixture. For the latter the proportions would be two eggs, one-half cup milk, one cup flour, one-fourth teaspoon salt, two teaspoons oil. For the former, one egg, one and one-half cups flour, two teaspoons baking powder, one-fourth teaspoon salt and two-thirds of a cup of milk. Remember that the plainer the batter (as regards eggs) the stiffer it needs to be. In making fritters you may either have the mixture in large slices, and coat the pieces one at a time, or have it added to the hot oil in very small pieces, and drop it into the fat by spoonfuls. Be careful in the

latter case that you do not make the batter too thin. Deep fat is necessary for successful fritters. Instructions for deep frying have already been given. Test as for "uncooked mixtures"; fry a delicate golden brown, and drain on paper. Greasy fritters are unwholesome and altogether inexcusable.

There is one interesting Italian dish that might be imitated with advantage. You are served with a heap of golden brown fritters of different sizes and shapes, garnished with parsley and potato, and a great cheese. One investigation you are likely to find several different kinds of vegetables and meat (fish, too, sometimes), all served together, in a mass of grated cheese. One investigation you are likely to find several different kinds of vegetables and meat (fish, too, sometimes), all served together, in a mass of grated cheese. One investigation you are likely to find several different kinds of vegetables and meat (fish, too, sometimes), all served together, in a mass of grated cheese.

An culinary authority for whom I have the greatest respect says: "We know that the most can never be made of scraps by those who are tied to a few cut-and-dried recipes. This is of all others the branch of cookery in which common sense is the most important ingredient."

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