

THE TOMBS OF THE MATABELES

FRANK G. CARPENTER VISITS GRAVE OF THE AFRICAN COLOSSUS IN THE MATOPOS HILLS.

FRANK G. CARPENTER, editor of the Oregonian, is on his way to the Matopos hills in an automobile. Racing at 25 miles an hour over the veiled on roads, so muddy that the wheels often spin around without catching.

Dashing on through streams where the water splashes high into the air, and crossing ditches where the machine goes up and down with a jump.

Now honking by swamps, frightening the great black and white herons which live there; now racing with antelopes over the plains and now rushing by Matabele kraals where the natives come out and gaze at us in their half-naked wonder.

These are some of the incidents of a ride I took yesterday from here to the Matopos hills to visit the grave of Cecil Rhodes.

space in which the sheep and goats are kept at night, and outside the latter are the homes of the people. These are circular mud huts, with walls about five feet high and thatched roofs which slope upward in the form of a cone. Each hut has a door at the front and this is the only way into the average home. Let us enter. The floor is plastered with cement made of native mud. It is as smooth as a schoolboy's slate, except at the center, where a hole as big as a good measure has been cut out for the fire. The cooking is all done over that hole, the clay pots resting upon the coals inside it. In a few huts iron kettles are used, but, as in the past, most of the cooking is done in rude jars of clay, made by the natives. In one hut that I entered I saw green corn boiling, and in another a half-naked woman was roasting locusts, while her family squatted about and smacked their lips, awaiting the feast. Very few of the huts are more than 10 feet in diameter and some are much less.

Oom Jaahn and Cecil J. Rhodes.

One of the villages we visited was that of a famous native chief, who led in the rebellion which resulted in the loss of Cecil Rhodes' ghost that he was Oom Jaahn. He is now an old man, but still has a great respect for the man who conquered him. Indeed, he is so afraid of Cecil Rhodes' ghost that he will not go to his grave for fear his spirit may be hovering about it. Not long ago the manager of the Rhodes estate here told Oom Jaahn that he would give him a new saddle and a new pair of bridles if he would travel over the 20 miles between here and the Matopos hills and look at the Rhodes monument. The man replied that he did not want Cecil Rhodes to haunt him for the rest of his life and that he believed it was best to let dead men lie. Nevertheless Oom Jaahn, although he was worth millions, was more fond of the simple life that Wagner himself. One of his residences was the government house at Bulawayo, which had every comfort that money could buy, but his favorite home was a native hut. He had such a hut outside the government house, and often left the latter to sleep under the thatch.

Out here on the farm he had three huts, and in these he spent weeks and months at a time. One hut was his bedroom, and another his kitchen, and the third might be called his drawing or living-room. They are all still standing. His living-room is open on all sides, and consists of a thatched roof upheld by posts covering a space about 40 feet square. Its walls consist of screens of matting which may be rolled up and down shut out the wind. When Cecil Rhodes was here they were usually up, and as the huts stand upon a hill he had a magnificent view on all sides. He took a great deal of pleasure in the great park and gardens which Mr. Rhodes left in all directions, and away off at the other end of these mighty hills among which he loved

to wander and where he directed his resting place should be. Right under the hill there is an orchard, peach, pear, apples and apricots, now in bearing, which was set out under Mr. Rhodes' direction, and looking over the valley one now sees the rich fields of corn which his imagination planned.

A Lover of Solitude.

I am told that Cecil Rhodes liked to be alone. While at the government house he was overrun with callers. When he came here to the farm those who wished to see him had to drive 18 miles out and then in a motor car to the farm. Cecil Rhodes, although he was worth millions, was more fond of the simple life that Wagner himself. One of his residences was the government house at Bulawayo, which had every comfort that money could buy, but his favorite home was a native hut. He had such a hut outside the government house, and often left the latter to sleep under the thatch.

How Rhodes Lived.

This farm was one of the favorite homes of the great white African king, and during my trip I had a chance to see the palace which formed his home upon it. The work palace is ironical. Cecil J. Rhodes, although he was worth millions, was more fond of the simple life that Wagner himself. One of his residences was the government house at Bulawayo, which had every comfort that money could buy, but his favorite home was a native hut. He had such a hut outside the government house, and often left the latter to sleep under the thatch.

Cecil Rhodes' Big Rhodesian Farm.

About 17 miles from Bulawayo was found ourselves in the heart of a big farm established by Cecil J. Rhodes. He bought up nearly all the land between Bulawayo and the Matopos hills, embracing a strip 20 or 30 miles long, embracing a number of rich valleys, or, rather, depressions in the hills. He built a dam holding 1,000,000 gallons of water to irrigate a part of this tract, and so arranged the lands about this that they form one

of the paying parts of his estate. There is a tenant in charge of them who keeps 200 acres in crops of various kinds, and I understand that he is now raising two crops of corn a year. In addition there are tens of thousands of acres of pasture, and a part of this is now devoted to ostriches, a part to cattle and other parts to game. There are even wild ostriches on the property, but, by Rhodes' decree, no shooting can be done upon it.

The Rhodes Zoological Park.

Leaving the farm, we passed through the great park and gardens which Mr. Rhodes left in all directions, and away off at the other end of these mighty hills among which he loved

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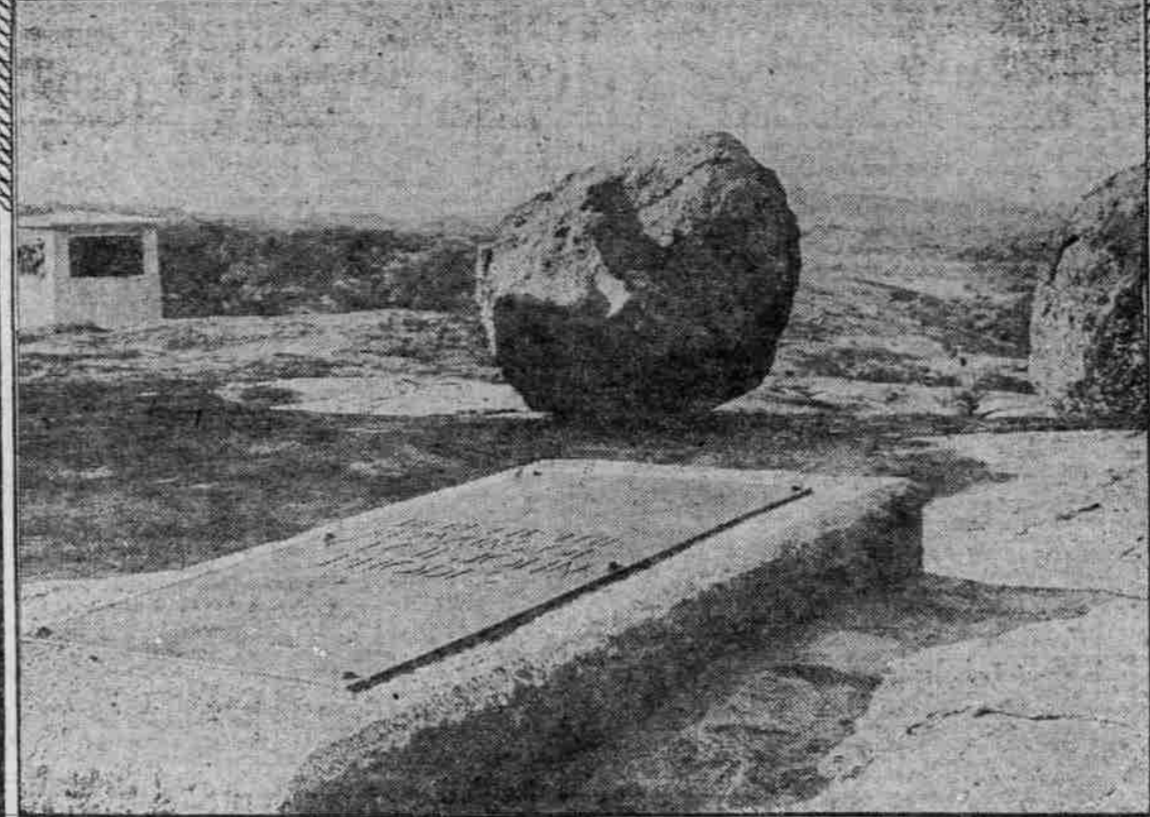
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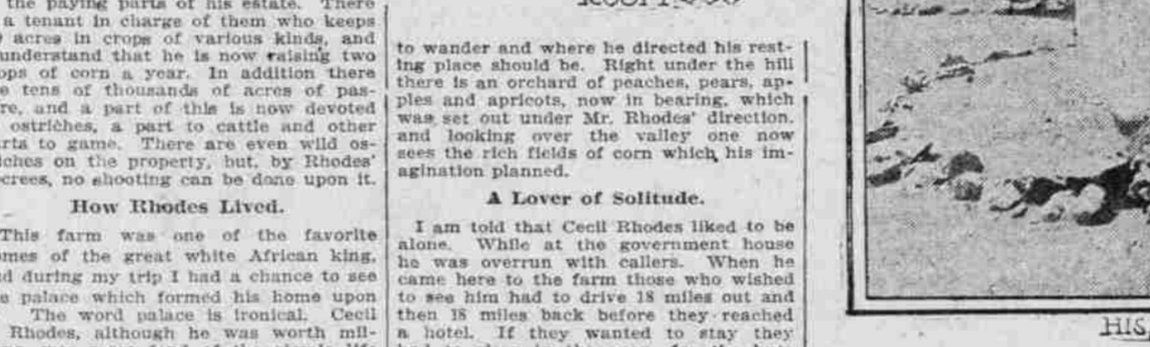
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ON THE VERY SUMMIT, AMID GREAT BOULDERS, IS THE TOMB OF CECIL J. RHODES



RHODES' LIVING ROOM



HIS FAVORITE HOME WAS A NATIVE HUT

nothing like any range I have seen elsewhere. They rise up out of the African veldt in the shape of great masses of granite, ground smooth by the glaciers of a million odd years ago. They are 40 miles long and from ten to 20 miles wide, and they wind their way in and out over the plain, looking as though they might have been thrown up by volcanoes. In some places they remind me of the Saxon Switzerland, and in others of the "Garden of the Gods" on the edge of the Rockies in Colorado. Upon many of them are boulders piled one upon another. And such boulders. You will find nothing like them in any other part of the world. You have seen pebbles so worn by the waters that they are as round as marbles and as smooth. On these Matopos hills there are boulders as big as a haystack lying on these granite rocks which are as smooth as the pebbles. The rocks upon which they lie are smooth. In places they made me think that they might be great wens on the bald head of old Mother Earth, which is here pushing itself toward the sky.

A Great Glacial Garden.

Indeed, the whole range is one mighty glacial garden. The hills, where I visited them, are about 11 miles wide, and all are scarred and worn, with these mighty boulders lying here and there upon them. In some places the rocks are piled up like a fortification, being as evenly laid though the gods had been the masons and had here worked at their trade. Some of the rocks are beautifully colored, and they have been changed as the sun moves over them. Some contain caves, and in these caves the natives of generations ago have

between the farm and the hills and comprise a part of the latter. The park covers 15,000 acres, and there are 15 miles of roads through it, all planted with avenues of quick-growing trees. More than 30,000 specimens of plants are cultivated here, and there is also a large nursery devoted to the development of the forest.

The zoological garden is inside a fence four miles long. It includes every kind of animal that will live in Africa, with the exception of the beasts of prey, such as lions and leopards. There are giraffes, antelopes, elands, and zebras everywhere to be seen. The animals are not afraid, for no shooting is allowed in the vicinity, and they are permitted to live as far as possible in a state of nature.

The Matopos Hills.

I wish I could describe for you these mighty hills which Cecil Rhodes chose as his last resting place. They are

undergoes all the necessary finishing touches. When everything is complete, the vessel enters dry dock, a dock from which the water is pumped out, and which is then hermetically sealed by immense calsons; here her bottom plates are cleared of scale, and her hull is repainted with a fresh coat of paint. Almost three days afterwards she is again floated out of dock, to proceed on her trial trip, during which her compasses are adjusted and machinery trials entered upon.

But to build a giant liner of the dimensions proposed in the new 50,000-ton ocean monster for the White Star line, something out of the common in regard to up-to-date machinery and appliances has had to be requisitioned by the builders.

The large building shops, each capable of accommodating a 25,000-ton liner, have had to be converted into two, so as to give the necessary space; a large floating crane, capable of raising at one lift a load of 30 tons, and a gigantic American crane of the very latest design, built on six pillars, each 176 feet high, are at the disposal of the contractor.

In the latter there will be combined a mammoth traveling crane on the cantilever principle, for lifting and carrying heavy plates and girders, and a hydraulic apparatus for riveting and other purposes. The magnitude of this latter undertaking may be judged from the fact that Messrs. Arrol's contract alone is \$1,800,000.

The cost of the new vessel, including the gorgeous internal fittings, which will transform this great twentieth-century wonder into a veritable Aladdin's palace, may be anywhere from \$1,500,000 to \$1,800,000.

At first the number of men employed in its construction will be comparatively small, but as the work proceeds the number will be increased, until, just before completion, fully 3,000 hands, each at his own specialty, will be engaged in the finishing process, an intelligent foreman being in charge of each squad, while a sub-manager in turn supervises each department of the work.

As a general rule, a vessel of 25,000 tons takes about 20 months to complete, but by putting on additional men the new leviathan, the keel of which will probably be laid in three months' time, will be completed by the late Autumn of 1910.

It is just likely the Olympic—if it is decided to give the giant liner that name—will be propelled by four screws, two driven by high-pressure, quadruple-expansion reciprocating engines and two by low-pressure turbines; but it is not intended that the speed shall exceed 21 knots per hour.

Shipbuilders in Peking having refused to reduce their 10-cent rate of interest, the municipal board has opened official pawnshops, charging only 15 per cent.

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The idea is especially intended for beef tenderloin, but a piece of beef 25 pounds in weight and six inches thick may be roasted as quickly as six pounds of the same thickness. A small roast may be done to perfection in this way also.

Brides and heads of small families often regard roast beef with horror, having left over dishes in mind. It has hitherto been considered essential to juicy roast beef to buy a large piece, but in the new manner even a four-pound roast can be turned out with the desired juice and flavor.

To be sure of this perfection of roast beef the roast should be regarded well in buying. If it is to be boned and rolled, be sure the fastenings, whether skewers or threads, which hold it are loosened. Butchers firmly believe they can't roll such roasts tight enough to suit housekeepers.

If such a roast is too tightly rolled, the ends of the meat swell out, pushing the best portion of the meat up into a hump of purple red fiber, often stone cold as desired, but always the juice to the last drop may be retained.

Incidentally, when every housekeeper means over the high price of beef, this real roast beef cooking, which will be taught in a couple of hundred cities and towns during the coming season of free cooking lectures, is all in the interest of economy.

The great trouble with roast beef is that few women know how to give a fine bit of roasting beef even respectful handling. It is salted and peppered and floured and water is put into the roasting pan, all to make it nice. Not one of these things is done under the new rules, yet the meat will be so tasty that it is almost possible to eat it without salting.

Another argument in favor of the new method is that the loss of weight in cooking is reduced to a minimum. The progress of appliances intended for cooking beef has reduced this loss to about one-fifth. The newest rules reduce it to one-eighth and further provide this loss shall be all fat. In fact, what a man pays the butcher for, he gets when it reaches the table.

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The great trouble with roast beef is that few women know how to give a fine bit of roasting beef even respectful handling. It is salted and peppered and floured and water is put into the roasting pan, all to make it nice. Not one of these things is done under the new rules, yet the meat will be so tasty that it is almost possible to eat it without salting.

Another argument in favor of the new method is that the loss of weight in cooking is reduced to a minimum. The progress of appliances intended for cooking beef has reduced this loss to about one-fifth. The newest rules reduce it to one-eighth and further provide this loss shall be all fat. In fact, what a man pays the butcher for, he gets when it reaches the table.

The only consideration as to time re-

quired concerns the thickness of the piece to be roasted. Up to seven inches this method may be used, even to nine, but not if the latter is to be cooked medium, only in case the meat is to be rare.

The idea is especially intended for beef tenderloin, but a piece of beef 25 pounds in weight and six inches thick may be roasted as quickly as six pounds of the same thickness. A small roast may be done to perfection in this way also.

Brides and heads of small families often regard roast beef with horror, having left over dishes in mind. It has hitherto been considered essential to juicy roast beef to buy a large piece, but in the new manner even a four-pound roast can be turned out with the desired juice and flavor.

To be sure of this perfection of roast beef the roast should be regarded well in buying. If it is to be boned and rolled, be sure the fastenings, whether skewers or threads, which hold it are loosened. Butchers firmly believe they can't roll such roasts tight enough to suit housekeepers.

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