

PRINCELY GIFTS.

Large Sums Donated to Educational Institutions This Year.

In no previous year has the cause of education in the United States been so enriched by donations and bequests as in 1899. The institutions of learning have received \$28,720,617, which is \$15,634,467 more than they received last year. There have been twenty-four individual donations this year ranging from \$100,000 to \$15,000,000. The list is as follows:

Mrs. Leland Stanford to Leland Stanford University	\$15,000,000
Estate of John Simmons for female college, Boston	2,000,000
Henry C. Warren to Harvard College	1,000,000
G. W. Clayton for a university at Denver	1,000,000
P. D. Armour to Armour Institute	750,000
Maxwell Somerville to University of Pennsylvania	600,000
Edward Austin to Harvard College	500,000
Lydia Bradley to Bradley Polytechnic Institute	500,000
Samuel Cupples to Washington University	400,000
Jacob Schiff to Harvard College	350,000
Marshall Field and J. D. Rockefeller to University of Chicago	335,000
Edward Tuck to Dartmouth College	300,000
J. D. Rockefeller to Brown University	250,000
Caroline L. Macy to New York Teachers' College	200,000
Edward Austin to Massachusetts Institute of Technology	200,000
H. C. Billings to Massachusetts Institute of Technology	150,000
O. C. Marsh to Yale College	150,000
Andrew Carnegie to University of Pennsylvania	100,000
Unknown donor to Wesleyan University	100,000
George R. Berry to Baltimore Female College	100,000
J. D. Rockefeller to Denison College	100,000
W. K. Vanderbilt to Vanderbilt University	100,000
Unknown donor to Princeton College	100,000
R. C. Billings to Harvard College	100,000

These twenty-four donations aggregate \$24,355,000, or \$11,298,850 more than the total of 1898.—Chicago Tribune.

TWO GRANT MARRIAGES.

Wide Contrasts Between Those of the President and His Granddaughter.

When General Grant took unto himself as a bride Miss Julia Dent of St. Louis he went to the altar, as it were, straight from the battlefield of Mexico. Then by the orders of the war department he was sent away to other scenes, finally going in 1852 to do soldier duty in California, where the monotony



ASTOR HOUSE, NEWPORT.

grew so heavy that the young officer resigned from the army and returned to St. Louis, where whatever he had of a honeymoon was spent. He had been unable to take his bride with him to the camps and the barracks of the South and West. After his return to St. Louis his father-in-law presented him with a small farm, a house and three negroes. The farm was just outside St. Louis. It was in the cabin on this farm that the honeymoon of U. S. Grant was passed. The period had its troubles, though, for the great leader failed to make farming pay and he dabbled in the real estate business in St. Louis as a side issue. Some St. Louis historians assert that the house in which General Grant was married is still standing in St. Louis, but none seem able to point it out. But one of the illustrations shows the honeymoon cabin on the Missouri farm.

Julia Dent Grant, born in the White House, Washington, has recently become the bride of Prince Cantacuzene



U. S. GRANT'S MISSOURI COTTAGE.

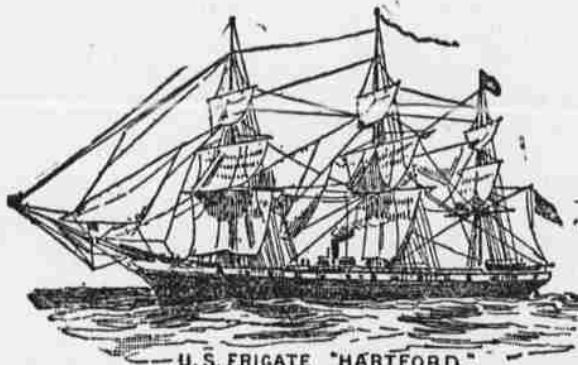
of Russia. The marriage, of which so much has been written, was solemnized in the palace of one of the Astors at Newport, which is under lease to Potter Palmer of Chicago. Of course the ceremony was a brilliant one. But after it there was no hurrying away of the bridegroom to battlefields or dreary frontier posts. The honeymoon began in a palace in America and will continue on the vast and beautiful estates of the prince near Moscow.

Realistic playing: Petted daughter—Tay asked me to play at Mrs. High-up's this evening, and I did, but—Fond mother (proudly)—Were they not entranced? Petted daughter—Hum! When I played 'Life on the Ocean Wave,' with variations, half of them left the room. Fond mother (ecstatically)—That's wonderful. They must have been seasick.—New York Weekly.

A woman who boards is as busy as one who keeps house, but she will never admit that it consists largely of frittering.

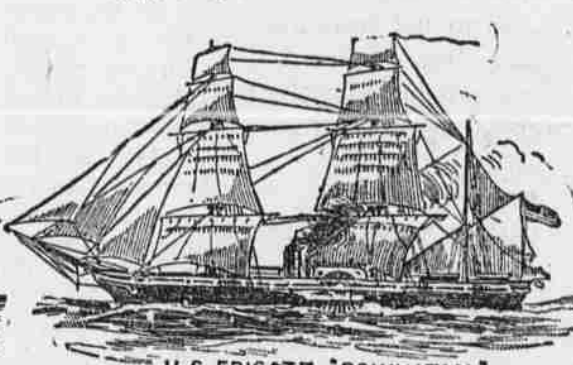
AMERICA'S THREE ADMIRALS AND THEIR FLAGSHIPS.

FARRAGUT



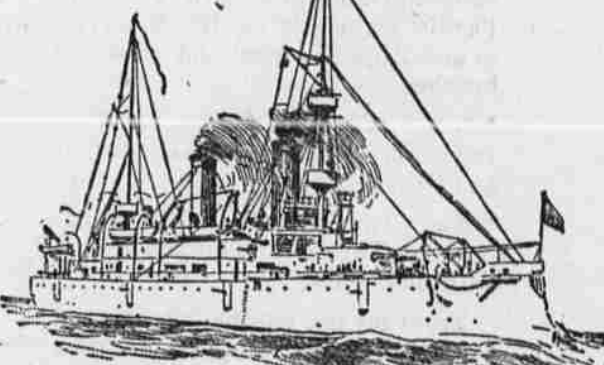
U.S. FRIGATE "HARTFORD"

PORTER



U.S. FRIGATE "POWHATAN"

DEWEY



U.S.S. "OLYMPIA"

ALASKA IS FERTILE.

GROWING THINGS THRIVE IN OUR ARCTIC DOMAIN.

Gratifying Information from the Government's Experimental Agricultural Stations—Early Vegetables Excel in Flavor Those of the States.

The Federal Department of Agriculture has shown that fruits, vegetables and grain are being grown with profit in Alaska, and that our great Arctic domain offers enormous possibilities, hitherto unsuspected, for agriculture on a large scale.

Along the Alaskan coast the soil is capable of producing grain, vegetables, small fruits and forage plants of as good quality and in as great abundance as many of our Northern States, and of supporting countless herds of cattle. In southeastern Alaska is a region as large as all New York, New Jersey and Pennsylvania

parsley, parsnips, peas, radishes, rutabagas, rhubarb, salsify, spinach, sage, thyme, turnips and Windsor beans. All these, including in some cases several varieties of each, except the wax beans and spinach, made excellent growth and produced vegetables and plants that compared favorably with the products of gardens almost anywhere in southern latitudes. The peas were especially prolific, and the turnips, radishes, parsnips, parsley and salsify produced roots as good as can be found anywhere. Some of the turnips weighed five pounds each, and some even ten pounds, and were of excellent flavor. Potatoes also were a decided success. Many of them weighed each a pound or more.

A more important test, however, was made with grains and foliage plants. Oats and barley were grown at Sitka and Skaguay with gratifying results. Several varieties of Norwegian and Russian barley were grown with the same excellent result as with the oats. Of forage plants there were seeded several varieties of Norwegian clover, timothy, hairy vetch and Riga flax, and

soils are so situated as to be well drained they should be capable of producing enormous crops, and, with an abundant and well-distributed rainfall, they



GROWN AT SITKA.
Oats, Barley, Flax, Potatoes and Clover.

would be adapted to almost any kind of crop suited to the general climatic conditions of that portion of the country.

HOTEL SERVANTS ARE HONEST.

They Are Often Accused of Stealing, but Are Rarely Guilty.

"A curious thing happened here today," said the head clerk at one of the leading hotels in New Orleans to a Times-Democrat man. "About a month ago a gentleman and his wife, from Milwaukee, spent a couple of days in the house, and on leaving the lady missed a valuable ring. She was positive she left it on the dresser and equally positive it had been stolen by one of the servants. We set an investigation on foot and promised to forward the ring if found. A little later the husband wrote to inquire whether the search had been successful, and when we replied in the negative he notified us that he proposed to sue the hotel. He claimed we had shown great negligence in not arresting a suspected employee, and his comments were bitter in the extreme. That was two weeks ago.

"Now here is the sequel in the shape of a third letter that arrived this morning. He says that he and his wife reached home a few days ago and in unpacking the luggage found the ring in one of the trunks, and he is manly enough to add a very handsome apology for his hasty conclusions. Strange to say, that is the first time in the history of the house that any guest has frankly admitted such a blunder after taking his departure, and blunders of that kind are of almost weekly occurrence.

"It is the commonest thing in the world at all hotels for persons to go away declaring that they have been robbed by the help. We know the missing article subsequently turned up, because the subject is never referred to during later visits, but in the meanwhile a score or so of humble, but honest and hard-working people, have been placed under a suspicion that is wholly unwarranted and unjust. That is a point the average traveler doesn't seem to consider. Hotel chambermaids are continually returning valuables which they find in rooms. Dishonesty among them is so rare as to be almost unknown."

Lost Child of the Miamis.

In 1770, when a mere child, Frances Slocum was stolen from her parents by a roving Indian band at Wilkesbarre, Pa. She moved West with the ebbing tide of Indians and was finally adopted by a chief of the Miamis. Her parents searched far and near for their mis-

sing child, but were unable to locate her until she had been adopted by the Miami tribe, and when overtures were made for her return she declared that the life in the Indian camp had such a fascination for her that she had no desire to return to civilization. She was extremely popular among the members of the tribe, and the village southwest of Wabash, Ind., where she made her home was known as the "white woman's" village. As she grew to womanhood, adopting the savage customs, attire and language, she married Shepan-nah, meaning the Deaf Man, the chief of the Osage village, and by him had four children, two sons and two daughters. She accompanied her husband to the Osage village and afterward to the Deaf Man's village, and lived there long after the white man had invaded the wilderness and begun to clear up the dense forests.

She-pah-can-nah died in 1833, and in 1847, fourteen years after, she died at the age of 80, loved and respected by whites and Indians alike. Frances Slocum's Indian name was Mah-cones-quah, or "Young Bear." Her daughter, Ke-ke-kah-kushwa, became the wife of Capt. B. Brouillette, and died on March 13, 1847, aged 47. The other daughter was O-zab-was-shing-quah, who married Tah-co-nah, and he dying she became the bride of Wah-pah-pe-tah, and several of her children by the last marriage live on the Indian land south of Wabash in abject poverty. She died in January, 1877, the last of Frances Slocum's children.

Home of the Edam Cheese.

While the Edam cheese is a familiar visitor on the table, not every one knows whence it comes nor how its cannon ball proportions and gay coloring have been achieved. The northern part of Holland is the seat of the Edam cheese industry, and the consequent cleanliness of the relish is therefore doubly assured. In making it the fresh cow's milk is carefully strained and the rennet added. As soon as the milk curdles the whey is drawn off and the curd, thoroughly kneaded, is pressed into molds. This process is repeated until the whey has all been extracted and the curd is comparatively dry. It is then wrapped in a linen cloth and kept for ten or twelve days until quite solid. Then the cloth is removed and the cheese put into salt lye. Afterward a little more dry salt is sprinkled on the cheese, until the maker thinks it is salt enough to insure its keeping. It is next put into a vessel and washed with whey and scraped to remove the white crust. It is next carried into a cool room and laid on shelves, where it is frequently turned. The ripening process lasts from two to three months, the round balls growing the fine yellow or reddish color peculiar to Edam cheese. The cheeses intended to be exported to this country are rendered still more brilliant by dyeing the rind with a vegetable dye.—New York Tribune.

Jealous of a Baby Camel.

At the Jardin des Plantes, in Paris, the inhabitants were surprised recently by the birth of a young camel and the new arrival naturally attracted much attention from the visitors. A large elephant which used to be the center of attraction exhibited signs of dissatisfaction at the success of his young neighbor, but in spite of his trumpeting was unable to reconquer the fickle crowd. At last the elephant filled his trunk with water and discharged it over the persons standing looking at the baby camel.

Astronomy as a science interests fewer people than gastronomy does.

combined, that is adapted in all respects to cattle raising.

The Government is establishing three agricultural experiment stations at different points in the Territory, to test thoroughly and scientifically the capacity of its soil for producing a food supply for its present and future population, and enable the Territory ultimately to become self-supporting with respect to the food it may need.

The stations are at Sitka, on the southeastern coast; at Kadiak, on Kadiak Island, off the southern coast; and at Kenai, on the Kenai peninsula, beside Cook Inlet, about 110 miles to the north and east. The conditions at Sitka represent all the heavily timbered region of southeastern Alaska, with its deep moss and peaty soil. At Kadiak the climate is somewhat cooler, and the soil less peaty, while in the Kenai peninsula there is a large area of agricultural land inside the coast range, which presents favorable conditions for farming, although it lies north of the sixtieth parallel of north latitude.

Last year the Department sent to Alaska a special agent, Prof. C. C. Georgeson, a native of Denmark. He made his headquarters at Sitka and Skaguay, and experimented with seeds of over 100 varieties of grain, vegetables, grasses and forage plants. He also distributed seeds to individuals in other localities in Alaska and made arrangements for co-operative experiments and reports as to the results obtained. All of the seeds were planted between May 18 and May 25. The season was backward, and it was impracticable to plant them earlier.

Of vegetable seeds planted there were asparagus, wax beans, beets, cress, kale, lettuce, mustard, onions,

all were successful, the clover being especially vigorous, measuring over two feet high.

Alaska is pre-eminently a land of small fruits and berries. The flavor of most of the native berries is pronounced to be so excellent that it is said they



POTATOES GROWN AT KADIAK.

are worthy of introduction into the States.

Cattle were introduced in Alaska long ago by the Russians in their various settlements, and, according to reports, they always did well. Professor Georgeson reports that the cattle now found at the little towns along the coast thrive and appear to have become well adapted to the climate. This excellent condition, Prof. Georgeson says, is evidence of the nutritious qualities of the indigenous grasses.

The soils of Alaska are largely of vegetable origin, and to a great degree resemble the black earth of rice lands or peat formations. In the southeastern portion of Alaska there are deep deposits of this rich soil overlying slate or conglomerate bedrock. The organic content of many of these soils is very much higher than in any of the agricultural lands of the States. If these