

NEW DISCOVERIES IN AMERICA'S BURIED CITY.

EXPLORERS' UNEARTH HUGE BUILDING IN CASA GRANDE, ARIZONA BUT RACE OF PEOPLE WHO BUILT IT IS STILL A MYSTERY.

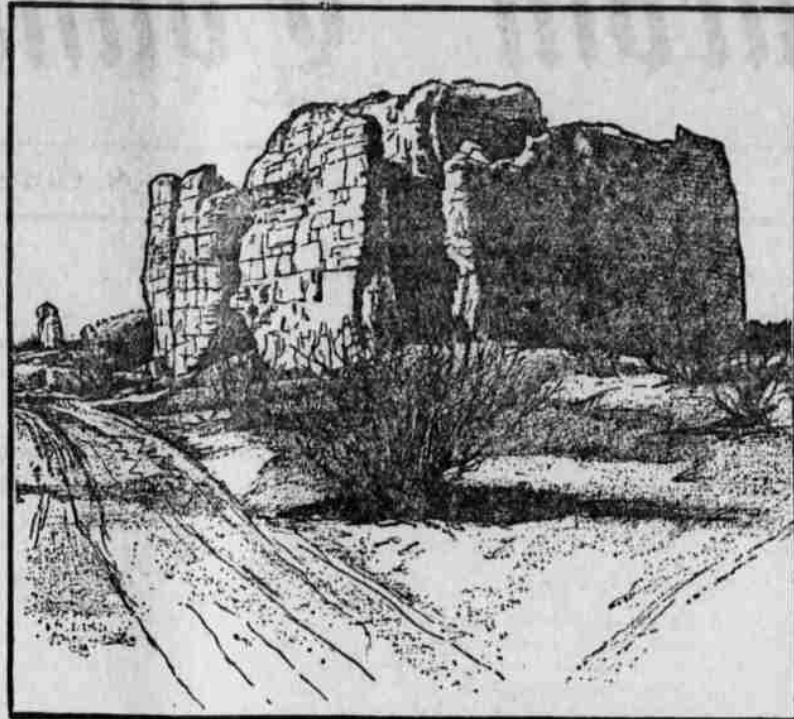
SCIENTISTS of the Smithsonian Institution are excavating, restoring and placing on exhibition down on the desert plains of Arizona the homes of a prehistoric people who lived there, are grouping these homes into villages and cities, and going still further and showing the lives of an empire of people who lived in these valleys centuries ago and irrigated them as they will again be irrigated when the government of to-day has completed their reclamation. An American Pompeii is destined to result from these restorations.

The restorations were begun at the old Casa Grande ruins, which have been a show place since white men first went to the Southwest. Of the hundreds of ruins that are scattered throughout the region, these were the best preserved. In the story of a vanishing race they had probably been the stronghold of some stubborn chief, whose people had held out for hundreds of years after their fellows had perished.

Great walls stood gaunt upon the barren plains when scientists first visited this section. They still stand, but little worn by the passing of two centuries, and form the basis of the thorough investigation that is now going on. The principal buildings in any given village occur in groups. In each of these groups there is one great central building which evidently must have been the seat of government and the residence of the ruler. Near it are the places of worship where the people evidently met to perform their ceremonies to their deities. There were immediately adjacent other houses of considerable size that were unquestionably the houses of members of the ruler's family or of other prominent personages of state. There was an adjacent open space evidently used as a playground and possibly as a parade ground for the drilling of soldiers. Certain it is that the open spaces also had something to do with the ceremonies of the people, for they were always toward the rising sun from the houses of worship, and these people paid homage to the sun.

Then, finally, around this group ran a great wall that shut it in, gave it protection from intruding rivals in time of war and privacy from the rabble in times of peace. Within this wall was all that pertained to the affairs of the ruling families. Outside of it were built the homes of the common people, some of them sufficiently large to leave a mark on the plain.

The Casa Grande ruin attracted first attention when restoration was considered, because it was the best preserved of all the ruins. It stood on a mound, as do all the important ruins. The presence of these mounds as the site of ruins is partly due to the fact that high places are chosen on



RUINS OF THE "CASA GRANDE," IN ARIZONA.

which to erect the great houses, but chiefly to the fact that deserted buildings catch the drifting sands of the desert and great, falling walls of adobe add material bulk to the mound. Then there was the practice of building one house on the ruins of its fallen predecessor, and so each generation of ruins added height to the mound that now remains.

The Casa Grande itself was a four-story building composed of terraces. It is not positively known that the first story was ever occupied, for it appears that the walls for it were built up and then filled with earth and thus used as a foundation for the stories above. The first story or foundation was of the same height as the surrounding heavy wall. Each story above it was smaller than the one below, giving the whole the appearance of a terraced pyramid.

The manner of getting from one story, or terrace, to the one above was by means of ladders on the outside. The first terrace ran around each story and formed a promenade, or lookout, as lounging place, as the occasion required. The ground plan of this main building shows five spacious rooms. It was probably a building of twenty rooms in its prime, which is no small structure for any civilization of the date in which it was erected.

All of the buildings of the different groups are similar in construction and in material used. All are built of the earth of the surrounding country, and are not dissimilar to the adobe houses that the Mexicans of the same region are building to-day. They were roofed with dirt supported by rafters covered with layers of the arrow weed from the river bottoms that are to-day used in the building of the shacks of the Pimas, who live in the vicinity. While the Casa Grande ruin is in itself of the greatest interest of them all because it is the best preserved, it is in no way a remnant of a greater civilization than hundreds of others in the Gila and Salt River valleys.



Doughnuts.

One cup of sugar, one-half cup each of sour cream and sour milk, one teaspoonful of grated nutmeg, one-quarter teaspoonful of baking soda (scant), two well-beaten eggs, three cups of flour sifted several times. Mix well and roll out to desired thickness, then allow the doughnuts to stand on the board while you heat the deep fat, as this gives them time to rise a little. When the fat is boiling hot cook to a golden brown, turning while cooking.

Cranberry Jelly.

Wash a quart of cranberries, drain them and put at once into the inner vessel of the double boiler with the water still clinging to them. Cover closely and cook until broken to pieces, then pour into a jelly bag and squeeze out all the juice. Measure this and to a pint of juice add a pound of granulated sugar. Return to the fire, boil up once and pour into a mold wet with cold water. Set away to stiffen to a firm jelly.

French Pickles.

One hundred small pickles, sliced and salted over night in one and one-half cups of salt. In the morning drain and add two and one-half quarts of vinegar, six green peppers and six onions, both chopped; two cups of brown sugar, one and one-half tablespoonfuls of whole cloves, two tablespoonfuls each of mustard seed and celery seed, two tablespoonfuls of turmeric powder. Cook all together until yellow.

Lemon Pudding.

One quart of sweet milk, one pint of bread crumbs, one cupful of sugar, a lump of butter the size of an egg, yolks of four eggs, grated rind of a lemon; bake one-half hour, then take the whites of the eggs, one cupful of sugar and the juice of the lemon. Beat the whites until stiff; add the sugar and lemon juice; spread it on the pudding; place in the oven and brown.

Sausage Buns.

Make a crust as for pie, adding one teaspoonful of baking powder. Roll the dough out into a sheet a quarter inch thick, cut in squares the size of your hand, remove the skins from the sausages and lay some sausage in the center of each square. Roll up the dough, folding under at the ends, and bake in a dripping pan. Eat hot.

Molasses Cookies.

One large cup of butter and lard mixed, one cup of sugar, two-thirds of a cup of molasses, one-half cup of hot water in which one level teaspoonful of soda has been dissolved, one teaspoonful each of cinnamon, ginger and cloves, and flour for a stiff dough. Roll out, cut into shapes and bake quickly.

Raisin Pie.

Put over the fire in a saucepan a cup of water, a cup of seeded raisins, a cup of sugar and a pinch of grated nutmeg. Thicken this mixture after boiling for a few minutes, with a little corn starch or flour, and bake with a top crust, cutting slits in this to let out the steam.

Cheese Cakes.

To 10 cents' worth of unsalted cottage cheese add two tablespoonfuls of milk, two beaten eggs, sugar to taste, a little salt, a tablespoonful of melted butter and lemon or almond or vanilla flavoring. Mix in a few curants and fill a rich open crust with the mixture. Bake to a golden brown.

Celery Relish.

One-half peck of tomatoes chopped fine, six onions and three green peppers chopped fine, two pounds of brown sugar, one-half of a cup of salt, two ounces of white mustard seed, three pints of vinegar and five cups of celery chopped fine.

Apple Snow Cake Filling.

Grate one large peeled apple, add a cup of powdered sugar, the beaten whites of two eggs and beat for as long as you can to make it very light. Twenty minutes is not too long. Spread on cake layers.

Potato and Pea Soup.

Peel and cook twelve small potatoes until tender, drain and mash, add a quart of canned green peas, a quart of milk, a tablespoonful of butter rubbed into one of flour, salt to taste and cook, stirring until smooth.

Short Suggestions.

Whiten tallow for cosmetic purposes with a piece of alum and saltpeter.

As all the polishing soaps and powders are dear, it may be useful to some economical minds to know that brown paper and vinegar will go a long way toward removing rust and stains from tin.

THE WOMEN OF JAPAN.

Essentially Home-Lovers, with Little Time for Society.

In observing the woman in Japanese society it must be borne in mind that what appears on the surface is mostly the reverse of actual conditions, writes J. Russell Kennedy. A correct estimate of the social relationship of man and woman in Japan cannot be formed without a careful study of home life, which to an alien is very hard to understand, or even to see.

Reports sent abroad by foreign observers have mostly been founded on what could be seen and judged according to our standards. For instance, when a husband and wife are seen walking on the streets the latter is almost always the parcel bearer and the husband goes free-handed, generally a few steps ahead of his wife, as if she were his servant. Again, in going into a house or room, it is the husband who enters first and the wife follows him.



TYPICAL JAP WOMAN.

The seat of honor is always occupied by the gentleman. The Westerner is apt to infer, therefore, that women in Japan are not duly respected, and are under the iron hand of man. Nothing could be further from the truth.

There are exceptions, of course, but the Japanese woman is so educated that the less she can show of her influence over her husband the better for that influence and for her own standing. The model type of woman is she who exerts her influence by "the mute eloquence of duties well performed." Women there are who would be just as outspoken and demonstrative of their influence over men as their kinsfolk of the West, but such in Japan belong

TO MARY IN HEAVEN

BY ROBERT BURNS

Thou lingering star, with less'n'g ray
That lov'st to greet the early morn,
Again thou usher'st in the day
My Mary from my soul was torn.
O Mary! dear departed shade!
Where is thy place of blissful rest?
See'st thou thy lover lowly laid?
Hear'st thou the groans that rend his breast?

That sacred hour can I forget,
Can I forget the hallow'd grove,
Where by the winding Ayr we met,
To live one day of parting love?

Eternity will not efface
Those records dear of transports past;
Thy image at our last embrace;
Ah! little thought we 'twas our last!

Ayr gurgling kiss'd his pebbled shore,
O'erhung with wild woods, thick'n'g green;
The fragrant birch, and hawthorn hoar,
Twin'd am'rous round the raptur'd scene.

The flowers sprang wanton to be prest,

only to the lower classes. The higher the station of life the more humble and modest will be the demeanor of the woman. The mannish woman receives just as much contempt as the effeminate man. The subdued appearance the Japanese wife generally presents to an outsider is no reflection of the treatment she is receiving at the hand of her husband. On the contrary, the more womanly a wife appears, the greater the amount of influence she exerts over her husband and also of respect she commands from him.

In most cases the woman is the soul of the household. She is held responsible for the health and education of the children, not only before they are old enough to attend the school, but even afterward. But the living moral power and sentiment are principally the fruit of the mother's daily effort.

The housewife in Japan, say with two or three children, has very little time for society. In fact, society life, as it is understood in Europe and America, has no existence in real Japan. The sense of responsibility the wife feels for the welfare of her husband and children is too great to allow of personal pleasure to the exclusion of



ROBERT BURNS

The birds sang love on ev'ry spray,
Till too, too soon, the glowing West
Proclaimed the speed of winged day.

Still o'er these scenes my mem'ry wakes,
And fondly broods with miser care!
Time but the impression deeper makes,
As streams their channels deeper wear.
My Mary, dear departed shade!
Where is thy blissful place of rest?
See'st thou thy lover lowly laid?
Hear'st thou the groans that rend his breast?

duty. The wife so inclined is sure to become a subject of remark by her neighbors.

Getting Into Practice.

It is often pleasanter to theorize than to perform. A young law student, says a writer in the Philadelphia Inquirer, was making a study of certain processes of his future profession. He showed an inclination to sit in the house and speculate idly, instead of doing some of the domestic tasks which stood waiting.

"Deduction is an interesting process," declared the youth to his father. "For example, there is a heap of ashes in the yard. That is evidence that the family has recently had fires."
"Well, John," interposed his father, "suppose you pursue your studies a little farther by going out and sifting that evidence."

A Prospective Shelter.

A well-known Senator was asked why some politicians were always making such a howl about the preservation of our forests. "Oh," he replied, "they probably never know just when they may have to take to the woods."—From Success Magazine.

NEVER USED A TELEPHONE.

A London Judge's Somewhat Singular Claim to Fame.

The cable tells that a certain London judge boasts that he never has used a telephone. We forbear to give his name, because it is incomprehensible that such a stupid blockhead occupies even a subordinate place upon the London bench, the Brooklyn Eagle says. It is farthings to sovereigns that this Southwark judge eats with his knife and never has used a napkin at his meals. Indeed, in some of the high-priced London restaurants Englishmen are not served with napkins unless they especially order them. Then they are notified that they will be charged "tuppence extra" for the luxury! Most Americans are supplied with serviettes without inquiry, but the napkin is always charged in the bill.

Why should one marvel at the dull stupidity of a Southwark judge when there is not a telephone used in the Bank of England? Indeed, the number of telephones used in New York is almost double that installed in "dear ol' Lunnion, don't cher know." The fey anglo-manics still permitted to live among us ought to affect the same sort of primitive customs. They ought only to shoot on St. Stephen's day and to install the Hocktide games of Hungerford. And, in view of the constant discords that are occupying so much space in the newspapers to the detriment of real news from all parts of the world, some one among them ought to revive the Dunmow Flitch, a pretty thought under which a flitch of bacon was bestowed upon each married couple that had contrived to live together for a year and a day after the wedding without a quarrel. Some broad-minded philanthropist who is shocked by the growling frequency of divorce should transplant this pretty custom to our land.

We already have the "guys" on Thanksgiving day. The "mummers," a diversion for aged mendicants, will doubtless appear upon our thoroughfares before many years. It is so delightful to imitate the customs of "that dear old England." They are "a droll people," those English! That's what the French say, and they understand their neighbors across the channel much better than we do.

Improved Pumping System.

In California, where many wells yield both natural gas and water, it is stated that a system has been tried whereby the gas is separated and utilized in an engine to pump the water.

We are beginning to wish we had enjoyed our strawberries and melons more when they were in season.