

# RUSSIA'S "LITTLE PARADISE"



Russian Recruits in Crimea.

(Prepared by the National Geographic Society, Washington, D. C.)

While the thermometer was 40 degrees below zero in Moscow recently, almond trees were flowering in the Crimea on the Russian shore of the Black sea. This contrast emphasizes Russia's vastness as well as it brings to notice a delightful spot of the huge country little known in its details to Americans. Yet at the same time, it is a land with certain aspects known to every school child. It is the land of the Cimmerians about whom Homer sang in the "Odyssey" and from whom the peninsula takes its name; the land of the Crimean war, the siege of Sevastopol, and the "Charge of the Light Brigade"; the land in which Florence Nightingale first caused efficient, ordered mercy to have a part in war.

The Crimea is known as "The Little Paradise" to the Tatars, last of the many races to overrun the peninsula before the land fell under the sway of the Muscovite. A traveler journeying from the north is likely to accept this appellation, if at all, with a strong mental reservation as he crosses the almost desert-like plains of northern Crimea; but once over the mountains that rim the southern shore he will approve the description with enthusiasm. There nature has made a wonderful garden spot, the Riviera of Russia, a combination of sea, mountains and riotous verdure that really vied with its famed Italian counterpart in the days when czarhood was in flower.

Though a part of what has come to be looked upon as the whole as "cold Russia," the southern shore of the Crimea brought to the old empire a touch of the tropics. On the mountain slopes and in the sheltered valleys grow grapes, figs, olives and all the tender fruits; magnolias, bays, and myrtles; and a profusion of wild flowers and grasses. That the delights of its mild climate were discovered early is testified by the ruins of Greek, Byzantine, and Italian architecture which are to be found among the mosques of the later Tatars, the palaces of the Russian imperial family and nobility, and the magnificent modern hotels of the pleasure towns to which the prosperous classes of Russia flocked before the World War. Yalta, in those care-free days, was Russia's Nice, Newport and Miami rolled into one.

### Many Fascinating Features.

With a climate that borrows good features from Florida and southern California and had ones from many places, the Crimea is one of the most fascinating bits of territory between Portugal and Cochinchina. Its population a congress of races, its industries ranging from the growing of subtropical fruits and the housing of Russia's elite as they fled from the cold, to the herding of sheep and the growing of grain, it was a place of many sided activities.

As the men of wealth of America have their winter homes in Florida and those of western Europe have theirs along the Riviera, the people of position in Russia had their country seats in the Crimea. And beautiful places they were, for in Russia the rich were very rich. The height of the social season was from the middle of August to the first of November, but there was also a winter and a spring season.

The peninsula is occupied by approximately 600,000 people, mostly Tatars, with a scattering of Russians, Greeks, Germans and Jews. Cleanliness and morality are said to be proverbial traits of the Crimean Tatars, who have been undergoing the influences of russification for several generations. They have taken up vine culture, fruit growing, and kindred occupations with a zeal seldom equaled east of the Aegean.

The Crimea is a peninsula that barely escaped being an island. It hangs from the mainland of South Russia down into the Black sea, like a gigantic watch fob shaped like a flounder. It is attached by the narrow ribbon of the Isthmus of Perekop, a strip of land only three-quarters of a mile wide and only a few feet above sea level. On one side is the Black sea and on the other the stagnant, shallow, melonodorous waters of the Sivatch, or Putrid sea, a lagoon of the Sea of Azov. This is the only broken natural land connection between the mainland and the Crimea, but a few miles to the east a narrow part of the Putrid sea has been bridged by the railroad which enters the peninsula.

Still farther eastward a peculiar natural formation, a mere threadlike causeway of sand known as the Tongue of Arabat, stretches for more than fifty miles from the mainland to the base of the "flounder's tail" that forms the easternmost extension of the Crimea. A canal has been cut through this spit of sand near its northern end to connect the waters of the Sea of Azov and those of the Putrid sea. The intruding or mining of these three narrow land entrances to the Crimea would be a relatively simple matter from the point of view of military engineering.

The greatest width of the Crimea north and south is 115 miles, and its greatest length from "head" to "tail" is 225 miles. It contains about 9,700 square miles, and is thus approximately the size of the state of Vermont or the island of Sicily. Before the World War its population was about 2,000,000.

The Cimmerians, Celts and close cousins of the Welsh, were the first people known to be in possession of the Crimea, at the early dawn of Greek history. They were driven out by the Scythians. Coast communities were established by the Greeks at a later date. The Huns overran the Crimea when they surged into Europe. It was colonized by Byzantine Greeks, Venetians and Genoese. The Tatars later took control and set up a Mohammedan state under a line of khans. The Crimean Tatars, who give the peninsula its name, by reason of their substantial admixture of Greek and other bloods, have lost most of the Mongolian features, being slender in build, possessing aquiline noses, eyes that have lost the Oriental slant, and countenances not quite so inscrutable as the Eastern type. Bakhchisarai, capital of the Tatars, remains little changed today, a slice of Asia in Europe. The dominant feature of the old Tatar city is the palace of the khans.

The Crimea was conquered by Catherine the Great of Russia in 1771 and remained a part of the Russian empire until that political entity's collapse in 1917. The bulk of the population remains Tatar, though there is an admixture of both Greek and Italian blood in the nominally Tatar people.

In the Crimean war fought by England, France and Turkey against Russia the final test of strength came at Sevastopol, on the west coast of the Crimea. Here the factors of unlimited resources operated in the allies' favor. Through their command of the sea they could secure everything needed, while the Russians could bring up their supplies only across the barren steppes, whose highways were marked at every step by the dead and the dying, both man and beast.

### Sevastopol and Its Palaces.

It is estimated that 50,000 British soldiers lie buried in the cemetery outside of Sevastopol. Before the World War this vast City of the Dead was watched over by a German who could speak no English, but who was proud of his privilege of guarding the ashes of those who fell at Balaklava and Inkerman.

Sevastopol remained until 1917 a great military post for the old Russian regime, and it was as well the home port of the Russian Black sea fleet. From there, according to cherished imperial dreams, was to go forth, on the Russian counterpart of "Der Tag," the forces that would wrest the Bosphorus and Dardanelles from the Turk, and place the cross of St. George over Constantinople and the Cross of Christ over Sancto Sophia.

The imperial Large palace, to which it was once decided to send the late czar, is situated at Livadia, surrounded by a magnificent park. It is of recent construction, and was completed only about fifteen years ago. Hard by is the simply constructed Small palace, in an upper room of which Alexander III died. In no other country in the world was the reigning ruler possessed of so many lands or such extensive properties as was the case in Russia.

Southern Crimea is a garden land. Its fruits were famous in the northern Russian markets, and from its grapes a full-bodied, spicy wine was made. Vineyards covered more than 19,000 acres of the Crimea, and from them about 3,500,000 gallons of fine-quality wine was made each year. The waters around the peninsula abound in delicate fish, such as red and gray mullet, herring, mackerel, turbot, soles, plaice, whiting, bream, haddock, pilchard, a species of pike, whitebait, eels, salmon and sturgeon.

# DAIRY FACTS

## PURITY OF MILK IS TOLD BY TEST

Guesswork in cheese factories and milk plants has been further reduced. A simple device known as the methylene blue test reveals the quality of milk accurately and quickly. The cost of the entire equipment is not more than a few dollars. It consists of a few dozen test tubes, two pipettes, a water-bath, an alcohol lamp and a thermometer.

The use of the test in Wisconsin dairy plants has been increasing steadily, says E. G. Hastings, bacteriologist at the Wisconsin Agriculture Experiment station, who described its operation as follows: Ten cubic centimeters of milk as it is received at the factory is placed in a test tube along with one cubic centimeter of a solution of the common dye, known as methylene blue. This is then kept at body temperature in a kettle of water which is heated by the lamp.

The dye colors the milk and the quality is determined by the length of time required for the color to disappear, states Hastings. The lower the number of bacteria the longer the blue color remains. High quality milk will still show the dye at the end of 5 1/2 hours, while milk of high germ content will return to its normal color in 30 minutes or even less.

"Only one small sample is necessary to determine the condition of a patron's milk," declares the bacteriologist, who points out that the test has proved of immense service to milk distributors and cheese makers who receive milk of different quality from a large number of farms. "Through the use of the test, it is much easier to help the farmers improve the quality of the milk which they deliver. Each patron may see the result of his test, and he can easily follow the effect of clean and sanitary practices about the barn and milk house."

## Utility Value of Pure-Bred Live Stock Shown

The greater earning power of improved live stock is shown in a circular just issued by the United States Department of Agriculture to be in striking contrast to the returns from inferior animals.

The publication, Department Circular 235-C, "Utility Value of Pure-Bred Live Stock," an answer to the frequent question: "What results from a utility standpoint can I expect from pure-bred live stock?" The higher price levels which constantly prevail for superior animals, meats, wool, eggs, and the like strongly indicate that the type of breeding animals used has much to do with profit and loss.

The circular contains reports of more than a thousand live stock owners who contributed their experiences in the use of pure-bred sires. It has information on the cost of pure-bred live stock, marketing pure bred animals, registration of pure-bred live stock, incentives to raise superior domestic animals, and similar topics. It is illustrated and contains twenty-four pages.

Copies may be obtained, as long as the supply lasts, on application to the United States Department of Agriculture, Washington, D. C.

## Supply Fresh Water to Cows and Get More Milk

Every body process of the cow requires water respiration, consumption and digestion of food, carrying food in liquor form to all parts of the body, and the throwing off of waste materials. Approximately 87 pounds of every 100 pounds of milk is water and this means that cows must have all the water they want to drink at least two times daily in order to have high milk production.

Dairymen know that it pays to form regular habits for their cows. After a cow becomes used to cold weather she will more nearly drink all she wants every day, but sudden weather changes keep her from it. It is much easier to keep a cow at high production than it is to bring her back after a slump of some sort.

## Dairy Notes

Calves should have salt as soon as they begin to eat hay and grain.

A hand separator that is not properly adjusted will steal part of your profits every day. So will a poor one.

Soy bean and soy-bean hay are high protein feeds and experiments have proved them to be valuable feeds for the dairy cow.

Feeding boarder cows is worse than throwing away money, for it is also throwing away labor.

Because he carefully selects his herd bull, one dairy farmer in another state says that he has increased his annual production of milk one ton per cow in ten years' time.

Added variety to the cow's ration is a good thing if it can be obtained without much additional cost and without lowering the food value of the ration.

## FINISHED FLOORS KEPT IN CONDITION

### String or Cloth Mop Is Almost a Necessity.

(Prepared by the United States Department of Agriculture.)

Finished floors can be kept in good condition with a comparatively small outlay of time and strength, but the method must be adapted to the kind of finish, says the United States Department of Agriculture. A string or cloth mop, such as is shown in the illustration, is almost a necessity in the home where the floors are varnished, waxed, oiled or painted. A cotton flannel bag may be drawn over the broom to serve the same purpose, but is not so convenient.

When the surface of the floor that is not covered by rugs is merely dusty, such a mop enables one to go over it quickly and easily. The mop should not be saturated with oil but



Going Over the Floors With a Dust Mop.

may be slightly moistened with floor oil or kerosene unless the floor is waxed. If it is necessary to give a floor a good oiling, another mop or woolen cloth should be used and kept especially for the purpose.

In general, varnished floors retain their color and luster better if no water is used on them, but if very dirty they may be wiped with a cloth or mop wrung out of warm soapy water, wiped dry at once, and polished with an oiled cloth or mop.

Waxed floors should be swept with a soft brush or mop entirely free from oil. Oil softens wax and should never be used on it in any way.

When a waxed floor becomes dull and grimy it should be given a more thorough cleaning with a cloth wrung out of warm soap water, or better still moistened with turpentine or gasoline. Both turpentine and gasoline are very inflammable, however, and should not be used in a room where there is an open flame of any kind. After the waxed floor is cleaned, rub on a new thin coating of wax and polish with a weighted brush or a woolen cloth.

Oiled floors should be swept with a soft brush and dusted with an oiled cloth or mop. They may be cleaned occasionally with a cloth wrung out of warm soapy water and then polished with a cloth moistened with kerosene or a good floor oil. Excess of oil should be avoided. Water and soap should be used very sparingly on oiled floors. Similar treatment is used for painted floors.

## Various Excellent Uses for Cooked Rabbit Meat

Cold cooked rabbit may be ground up and used just as chicken or other cooked meat is used for hash, croquettes, shepherd's pie, or similar dishes, points out the United States Department of Agriculture. Meat loaf or meat balls may be made of raw chopped rabbit meat in the same way as beef or veal. Sausage cakes may be made from twice-ground rabbit meat with any preferred seasoning. If pork flavor is desired one part fat pork may be mixed with two parts ground rabbit meat. Very good sausage flavor will result from mixing the following proportions: three pounds twice-ground rabbit meat, one minced onion (which may be omitted), one tablespoonful salt, one teaspoonful pepper, one and one-half teaspoonfuls powdered sage, one bay leaf, pinch each of thyme and allspice, four to six tablespoonfuls finely crumbed dry bread or cracker crumbs, one beaten egg, and one-half cupful of rich sweet milk.

## Lettuce Is Favorite of All Salad Vegetables

Many home makers think that a salad without lettuce is as impossible as an omelet without eggs. Though strictly speaking a stalk of celery or a radish eaten with salt is a salad, lettuce is the prime favorite of all salad vegetables. It is also one of the green-leaf group that contains vitamins and minerals. Like the others it supplies bulk too and so helps to keep the food moving through the digestive tract in a healthy way. Lettuce by itself is so mild in flavor that it needs a well-seasoned dressing. Adding a little Roquefort cheese to French dressing or grating a little American cheese over the top after French or mayonnaise dressing has been added is an easy way of giving appetizing flavor to a plain lettuce salad.

## PLAN FOR FRESH VEGETABLES FOR TABLE



Kitchen Garden on a Utah Farm.

(Prepared by the United States Department of Agriculture.)

When you lay out your garden this spring be sure to allow for plenty of fresh vegetables for the table during the summer, as well as some for canning and some to store for winter use. Two vegetables other than potatoes should be served every day, according to nutrition specialists of the United States Department of Agriculture, to supply an abundance of vitamins in the diet. A salad of raw vegetables, or lettuce and fruit, may be counted as one of these vegetables, and if taken in addition to the other two vegetables suggested it increases still further the chance that sufficient vitamins are being provided.

### Succession of Crops.

Plant the garden with one eye on the menu. Certain crops like snap beans, lettuce, peas and spinach can be planted at intervals throughout the season, and consequently they will seldom be missing from the family table, after the first crop has matured. A number of crops can be given a start of ten days to three weeks if the seeds are planted in a window box or "flat." Tomatoes, cabbage, peppers, eggplant, cauliflower and lettuce can thus be started early.

A small garden is not hard to take care of if it is carefully planned on paper before it is set out. On the farm a good-sized space can sometimes be devoted to what is usually known as the "farm" or "kitchen garden." A garden planted in long, narrow rows is easiest to cultivate. One long row may have several different vegetables planted in it.

### Economize on Space

Plant only such vegetables as will yield good returns for the table in proportion to the space they occupy, if available ground is limited. Potatoes, corn, cucumbers, melons and peas require considerable space. Lettuce, spinach, beets, carrots, snap beans or tomatoes are more economical of space and therefore adapted to growing in a small area.

The individual tastes of the family will, of course, determine largely what is to be planted in the garden. All the green-leaf vegetables, such as spinach, cabbage, kale, swiss chard, beet greens and lettuce, are rich in vitamins. Carrots, rutabagas, tomatoes and string beans are also excellent. All vegetables furnish minerals and roughage as well as vitamins, and so are important in the diet of most persons.

## Improved Uniform International

# Sunday School Lesson

(By REV. P. B. FITZWATER, D.D., Dean of the Evening School, Moody Bible Institute of Chicago.)  
(© 1917, Western Newspaper Union.)

## Lesson for March 20

### THE CHRISTIAN'S HOPE

LESSON TEXT—John 14:1-3; II Cor. 5:1-10; I John 3:2, 3.  
PRIMARY TOPIC—Our Heavenly Home.

JUNIOR TOPIC—Christ Preparing a Home for Christians.

INTERMEDIATE AND SENIOR TOPIC—Our Heavenly Home.

YOUNG PEOPLE AND ADULT TOPIC—Beauty and Power of the Christian's Hope.

I. Assurance of a Heavenly Home (Jno. 14:1-3).

The announcement concerning the death of Christ, accompanied with the shaping of events which pointed to a speedy accomplishment of the same, shattered the disciples' hope. The Lord told them that He was going away and that they could not follow Him. This brought great grief to their hearts. They perhaps began to doubt His Messiahship, but He did not leave them comfortless.

1. He asked them to believe and trust in Himself as God (v. 1).

"Ye believe in God, believe also in me." Faith in the God-man, Christ Jesus, will steady the heart, no matter how great the sorrow or intense the grief. If we will but place the cares and burdens of life upon Him our tears shall be turned into joy and our despondency transformed into a radiant hope.

2. He assured them that He was going to prepare a place for them in His Father's house (v. 2). He assured them that that place would have an abundance of room, for there were "many mansions" in His Father's house. We should learn from this that heaven is not an imaginary place. It is a prepared place for a prepared people.

3. He assured them that He would come again and escort them to heaven (v. 3).

Jesus will not wait for His own to come to Him, but will personally come back to the earth and call forth from the graves those who have died in the faith (I Thes. 4:16, 17), and transform living believers and take them all to be with Himself in the heavenly home for evermore. He said, "I will come again." He do not doubt meet His personal, bodily and literal return to this earth.

II. Assurance of the Resurrection of the Body (II Cor. 5:1-10). That which served Paul for his conflict even when physical death threatened was the assurance that even such violence would but hasten his presence with the Lord. As he faced the uncertain future he was sure:

1. That his present body was only a tabernacle, a tent in which he lived temporarily (v. 1). Though this tent were destroyed he had nothing to fear, as there was a building to take its place. This house which is to take the place of the tent is

(1) From God.

(2) Not made with hands.

(3) It is eternal.

Our natural body at best crumbles to dust in about three score and ten years, but the resurrection body shall abide forever.

(4) It is to be "in the heavens."

2. He earnestly longed for the change (vv. 2-4). The human personality instinctively shrinks from a state of disembodiment, but the intelligent Christian earnestly longs for the exchange of the natural body for the spiritual. We long to put off the perishable and take on the imperishable.

3. This plan was wrought by God (v. 5).

God did not fashion the body for death, but for life. God is not the God of the dead but of the living.

4. Believers should be of good courage (vv. 6-8).

While we live in this body we are absent from the Lord, but because of the Holy Spirit dwelling within us, we confidently walk by faith, being more anxious to be absent from the body and present with the Lord.

5. The believer's chief concern in this life should be to please the Lord (vv. 9, 10).

Nothing matters—health, sickness, strength, weakness, fame or obscurity, friends or loneliness—provided at the end of the journey we hear the Lord's "well done, good and faithful servant."

III. Glorified With the Lord (I Jno. 2:2, 3).

We are now God's children, but the change which awaits the resurrection has not come yet. When it comes it will reveal our wonderful future. When the Son of God shall be manifest we shall be like Him in glory. When Christ shall come again the saints shall share His glory. This glorious hope will transform the life. The one who has it will keep himself pure even as He is pure.

IV. Overcoming Temptation

Every time we allow a temptation to overcome us we are weaker. Every time we overcome a temptation we are stronger.—Living Message.

V. Should Not Serve Sin

That henceforth we should not serve sin. There is no necessity to have even a single evil thought.—Echoes.

VI. The Peace of God

The peace of God will keep us under every trying circumstance.—Echoes.