URUMEA.

TRANSLATED FROM THE SPANISH.

How beautiful are the maidens of Guipuzcoa! Who does not admire their rosy cheeks, their red lips, their soft and expressive eyes, their finely carved heads, their smooth hair, their tall and graceful figure, their movements so full of spirit and dignity.

How beautiful are these women of Guipuzcoa! Who can resist their enchantment; with a look, with a smile, they enchain the will so firmly, and enslave the heart so proudly.

And among the daughters of Guipuzcoa, not the least beautiful or graceful or charming are the maidens of Donostia, ancient Izurun, that, like a white dove, at the foot of a green hill is nestled on the banks of the crystal Urumea, lulled to sleep by the dreamy love notes of the Cantabrin sea.

Poor Pedro Lartaun! A few months ago he was the most jovial, most happy of young men; a few months ago his face had always a smile, and his cheeks were always rosy; but alas, one day his blue eyes met the chestnut ones of the prettiest maiden of Donostia; a glance from her sweet eyes struck deep into his heart; and from that day poor Pedro became gloomy and silent; from that day he began to fade away; the calm fled from his cheeks, and peace from his heart.

Look at him! He is more like a specter than a man. He resembles a corpse that had come from the tomb, where his soul would not let him rest. And all this, not because Maria Loidi did not love him; oh, no—she had told him that a thousand times; but Pedro was a poor orphan, without friends, without a future, and the consent of father and Maria opposed their happiness; and to crown his misery, the demon of jealousy was tormenting the tender heart of the youth. The wretched Pedro had lost all hope; he had resolved to leave his native land; to fly to the other side of the world, to place the big ocean between himself and the one he loved. The silly boy did he imagine that absence from his country would restore the calm to his heart! He would have to fly away from his heart itself, and that was impossible. Wherever he should go he would carry with him the pain of his misfortune; he might find the smiling plains of America, and leave behind the stormy sea, but not the less would he carry with him the stormy sea of his own breast.

Poor Pedro! Slowly, as if in spite of himself, and with useless delays, he went toward the post where he had to embark; he went like a criminal to the place of his execution. The streets of the city were deserted and silent; all the inhabitants had gone to the pier to say good-by to their relatives and friends and neighbors who were to sail across the s a.

"How sad the city is," exclaimed Pedro; "nearly as sad as my own heart. Alas for me! Maria looked on me with favoring eyes, and even her father was good to me, I was cheated into dreams of happiness. I dared to tell my love, and Maria confessed hers. Oh, they lie, who say one dies of happiness too; for why did I not die then? What a smiling future lay before me at that moment; it seemed to me as if all men ought to envy my luck; but what a little time it lasted! The ship that was their arrived from San Sebastian, this stranger, this hateful Luis Bidarray.

"The father received him with kindness, he covered him with attention, for his riches had aroused the desires of the old man, and I felt that he wanted to marry his daughter to this Luis. Yet Maria continued to love me, or at least she told me so every day; but at the same time she treated this foreigner with favor, she seemed enchanted by his conversation, she smiled on him with sweetness. She was much more kind to him than to me. Jealousy was killing me—my heart was on fire; I could not live so; I desired to end it at once for all; I asked Machin Loidi for the hand of his daughter, and he did denied me roundly. Then in a moment of madness I asked Maria to be married secretly; I begged her to leave her home and to follow me to a strange country, where nothing could destroy our happiness; but she said she did not want to give food to the gossips; that she never would falter in her duty; that she could not disgrace her family; that she would not be my wife without her father's consent. Alas, however much she longed to follow me she could not wish to drag her from her father's hearth, where she is happy and lacks nothing. I could not wish to have her take the chances with one so unfortunate as I, whose future promises little; but if she loved me truly, could she have given me so cruel an answer?

"To be sure she cried when I said I was going to America, but ought she to answer with tears? If she loved me she would have tried to keep me here, or have promised to remain with me when I might make a fortune and return to my country. The hope of winning her would have given me strength, and by the grace of Jaungo ka I might soon have been rich—richer than this Luis. Then I could have returned to my country and have filled with gold the chests of old Machin, and have carried off his daughter, dearer to my eyes than all the treasures of the world. Alas for me! Mar i does not love me! Maria does not love me; she loves this Luis Bidarra. These Frenchmen are gallant, they have a smooth tongue, they repeat the flatteries so sweet to a woman, and I do not wonder that this Frenchman has won away the heart of my Maria."

At this moment the young man entered the street where Maria lived, and in spite of his sad temper he turned a questioning glance at the window of the house from room to room, for still he could not go without one look more at the face of his angel. On noticing that her window was shut, and seeing no one at the other windows or balconies of the house, the young man let his eyes fall and sighed sadly. But as he lowered his eyes, he trembled with joy to see the beautiful Maria at the threshold of the door; she was waiting for him.

Pedro shook like a leaf. As he approached the girl his heart beat violently, and a thousand opposing impulses battled in his bosom. At the door of Machin Loidi's house the young man stopped, but so great was his emotion that he could not salute his loved one. She looking at him with an indescribable expression, exclaimed:

"Why do you wish to leave our Basqueland? Where will you find a country so beautiful as this which is the home of the lucky children of Aitor?"

"At the other side of the sea is a land a hundred times more beautiful than the foggy country of the Basques. The trees of that fair country produce fragrant pineapples and savory guavas; delicious fruits, not like these here—miserable berries and sour apples."

"Miserable berries and sour apples are sweet to the taste of the sons of this land; and what does it matter if the fruits are sour, when our hearts are not?"

"There the lotos grows to incomparable beauty, tulips and roses adorn the immense plains, magnolias perfume the air, and the water lily stirs gracefully on the bosom of the lake."

"Better than these sleepy flowers I love the white bell blossoms that adorn our fresh green meadows of Guipuzcoa. More pleasing to me are the golden celandine, the purple fox glove, and the fragrant violet."

"There the trees are giants, the woods are thickets where birds of gay plumage abound."

"In our woods of heavy oaks and tall beeches, we hear, at the end of the day, the sweet notes of the nightingale. I prefer our blackbird to any painted parrot."

"There the plains are immense as the ocean; the vision discloses a limitless horizon not at all like that in our restricted valleys."

"Those great plains are sad; I love the green and narrow fields, hemmed in by high mountains and watered by a clear river that runs in the shade of the leafy chestnuts."

"The rivers of that region are not like those of Urumea, for here we can talk from bank to bank without rais ing the voice. In the waters of the latter might be turned into one of these grand streams; and not increase the amount as much as a drop in the sea at high tide."

"Ah, our clean rivers! Our gentle Urumea that comes from the mountains of beautiful Navarra to kiss our Basque plains of Hernania and Donostia. She has drunk the tears of sorrow and grief of a hundred generations of Basques; our warriors found new vigor bathing in the waves, often colored by Basque blood. The Urumea is a river of our race."

"There they have grand mountains, giant piles crowning the volcanoes that throw up to heaven a torrent of lava."

"But our Jaizkibel is beautiful; at its foot is the impetuous sea in all its fury; beautiful, too, is the tiarra of Aya, lit by the last rays of the sinking sun, and even more beautiful is the lofty peak of Hernio, half hidden by the shining snow. What matters it that we have no volcanoes? Their fires do not help to kindle the heart; they are good only to aid the sad fires of a Father's house."

"There riches are the reward of work; there the poor man need not always remain so, however much he may toil on the ingrate earth with the sweat of his brow."

"Oh, no! this land is not ungrateful; here, too, the laborer can grow rich, or at least attain a modest independence."

"This brave Basque ought to remain all his days tied to the barren soil like a timid child to his mother's apron strings. How often has the smiling nymph appeared to me over the green waters of our bay, inviting me with her sweet voice to follow her to the other side of the ocean, and offering me as spouse the treasures. I wish to obey the beautiful sea-nymph. I wish to follow the steps of those daring Basques that have crossed before me and returned laden with riches."

"This false siren has enchanted you with her evil smiles, with her melodious accents and her lying promises to the credulous Basques. How many who have listened like now in the terrible abysses of the waters? And of those who reached the profhised land, how many perished in a miserable existence? How few acquired the riches they dreamed of? and even the fortunate ones sighed to return to their native land?"

"Is it possible to find a country so sad as this? Yonder, all breathe hope; the air is clear, the sky blue, the sun afire?"

"But I love the white haze that rises from our rivers, the thick cloud that caps the tops of our mountains, the rain that swells our torrents and floods our pastures, the snow that covers our fields and hills, the pale sun that warms us but does not burn. Among these the body is strong and the blood fresh and the head clear."

"And the heart cold; is it not so? The women of that clime love with a passion, and when once they give their hearts, no matter how humble the man, they do not forget him for one more favored by fortune, nor do they treat with new love or with affection in the presence of the old one."

"Ah, now I see well enough your wicked thought; now I know what you mean; but ought the Basque maidens to fall in hospitality? Ought they to appear stingy before a stranger? And if it is natural to receive him graciously, how much more kind should they be to the brother who visits our country—for Luis Bidarray is no stranger; he is a brother; he has Basque blood in his veins. Luis Bidarra has left his side at Roncesvalles, where the pride of the French was humbled."

"The women born under a tropical sun are not cold like those of this clime; they love burningly and laugh at obstacles."

"Go, then, to this wonderful place; get one of those women to love you and be happy if you can."

"Happy! Oh, no. I shall never be happy. When once I am in the ship that is to carry me to America, I shall never take my eyes from the shore, and when at last the dear land, where I could have been so happy, has sunk out of sight, then I shall live as in a tomb. I can never more look at anything with joy, and the last bit of happiness will fly from my heart forever."

"You are crying—and do you really want to go away? Oh, you silly, senseless boy, truly do you deserve my pity. But I love you with all my soul, and I shall die of grief if you go away. I don't want you to leave me. Give me your hand and come—my father is waiting for you. He may be a little hard, but not of stone as you think him. My dear mother has begged him so earnestly that the good old man, who always liked you, has yielded to her entreaties; he wishes to see us married right away. Come, Pedro, come. I shall take care that the paleness of our sun and the coldness of our clime make no difference to you. I shall atone for it all by the warmth of my heart."

Oh, forgive me, Maria—my angel. I was a fool."

"Yes, but let us forget the past and think only of the future. Praise to Saungoikoa, who gave us happiness on the shores of the Urumea, who saw our youthful games in the shade of these trees, and praise to this sweet land where rests the bones of our fathers."

A Fancy.

And why is the baby so dumb?
So lately in spirit has been
Through the heavenly portal,
That still in that memory pure
The vivid impressions endure
Of region immortal

And could the dear lips only speak,
They'd give me that knowledge I seek,
Which must not be given;
So lingering her boon will refuse
Till its heart, like its father's, shall lose
Recollections of heaven.

—*Franklin E. Paxton, in the Current.*

California Oranges.

A friend in St. Louis said to me: "If you write anything about orange groves don't tell us that the ripe oranges and the blossoms may be seen on the trees at the same time, for that is a very ancient chestnut." While I can't forbear stating that it is a fact, yet I will not discant upon it. Of course, the orange is one of the greatest products of this country. And its value has greatly increased since the Atchison & Topeka Railroad has been built. As Mr. John F. Humphreys, of Los Angeles, puts it, the freight to the East has been reduced on oranges $1 per box, and as Southern California ships 500,000 boxes per year, that is just $500,000 which goes into the pockets of the producers that the railroad used to get. From a recent report of the shipment of oranges from San Gabriel, in this county, it appears that 435 carloads were shipped at that place between January 1 and June 15 of this year. Of this number St. Louis got fifteen carloads and Chicago eighty-eight carloads. The great number of carloads shipped to Chicago, no doubt, may be traced to the influence of the recent Citrus fair held there.

It is estimated that the yield of oranges in Southern California this year will not be up to the average. Something over 300,000 boxes is expected to be the entire product. Florida produces 1,500,000, and importations from outside of the United States amount to about 2,000,000 boxes. The Florida crop is all marketed prior to March 1, and nearly all of it a month earlier than that date. The California crop is marketed mostly in the months of February, March and April. The foreign grower expects oranges to net him $1 per box, while the Florida people expect to net $1.50 per box, and the Californians say they see no reasons why they should not realize equally as great a profit. But in a circular issued by the San Bernardino Immigration Society it practically admits what my experience has shown me, that the Florida orange is a better orange than that grown in this State. I quote as follows:

"It is said that the Florida orange is sweeter than the California orange. This, as a rule, is probably true, yet a chemical analysis shows that there is more sugar in the California than there is in the Florida orange; but there is also more acid in the former, and more sour, but at the same time it gives it more character—it is a richer flavored fruit."

I imagine that the general public would prefer a sweet orange to a sour one, rather than the tart, sick soldier approached Mobile his aide saw that he was rapidly becoming very ill, and telegraphed ahead for assistance to convey him to a hospital. Dr. Hutton, the medical Superintendent of the Marine Hospital, was at the depot with attendants and a carriage. The invalid was comfortably placed in it with the gentlest and most assiduous attention but he died within sight of the building, a stranger in a strange land.

The next day Dr. Hutton—who has be remembered here as a former Detroiter—telegraphed to the family of the dead officer in Arizona for instructions as to the disposal of the remains and received in reply:

"Bury him where he died."

As soon as the Mobile Rifles had heard that,

"A soldier of the legion
Lay dying in Algiers,"

They hastened to render help. But he was already dead and it only remained for them to do honor to his memory. This they did by taking upon themselves the performance of the last rites as though the dead stranger had been one of their own comrades. They carried him draped with flags to the National Cemetery and gave him all the honors of military burial. In the afternoon of one of the hottest days of the Southern summer they marched in procession over the two miles of dusty road and as the sun went down fired a farewell shot over the stranger's grave. Then covering it with flowers they left him in the peaceful bivouac of the dead.

The deceased soldier was a Philadelphian, and when the Mayor of Philadelphia heard of the "brotherly love" of the Mobile Rifles he sent them an autograph letter of thanks, accompanied by a beautiful floral tribute.

Surely this little incident is an earnest of united lindnesss and a proof that ever and always

"The heavest are the tenderest,
The loving are the daring."

—*Detroit Free Press.*

A colored gentleman who is engaged in the money-lending business at Quitman, Ga., always refuses to let out money to any of his own ra e, no matter how good or how numerous the security.

DOMESTIC HINTS.

STUFFED STEAK.

Take a good slice of steak, about one pound, cut in one piece and pretty thick; then prepare a breakfast-cupful of bread or hard scraps of bread, and pour over them as much hot milk or water as will just soak them; if too moist, squeeze out as much as possible. Beat it up with a fork to break any lumps, then add one tablespoonful of suet chopped finely, one tablespoonful of parsley chopped up, one small onion chopped, half a teaspoonful of salt, a little pepper, and mix all well together; use a little flour to mix into a large ball. Roll it up in the steak, and tie it into a nice round shape with string. Dust all over the outside with flour. Put into a small stewpan one tablespoonful of dripping, and let it get quite melted; put in the steak, and fry it all around carefully till the outside is quite brown, then put in a very little water, perhaps half a teacupful, and cover down the lid; let it stew very slowly, turning it over often; add from time to time a little water. Let it cook one hour and take off the string and serve with the gravy over it.

VEAL PILLAU.

This is a savory and economical mode of preparing veal, three pounds being cut from the neck and shoulder of veal, the bones and trimmings being needed are a cupful of rice, three tablespoonfuls of butter or a quarter of a pound of salt pork, an onion, three large tablespoonfuls of salt, half a strained tomato and four cupfuls of boiling water. Cut the veal into small pieces and season well with salt; chop the onion fine, and put it into a stewpan with the butter; stir until the onion turns a light straw color; then add the veal, and stir until that is browned also; then add the rice, the tomato and the onion; add the tomato and a cupful of water, and simmer gently for an hour and a half; now add the other three cupfuls of boiling water, the salt, pepper and the rice, after washing the latter carefully in three waters; stir the mixture to the boiling point, then cover closely and set back, where it will cook slowly for an hour. The rice will absorb nearly all the liquid and be tender, yet every grain should be distinct. Turn the pillau out upon a platter and garnish.

TOMATO SOUP WITHOUT MEAT.

One quart of stewed tomatoes, one quart of new milk, one rolled cracker, one teaspoonful of soda, a small bit of butter and a little salt. When tomatoes are sufficiently cooked add the soda, then the cracker, butter and salt. Heat the milk in a saucepan and pour into the kettle, and as soon as it boils remove from the fire and serve it at once.

TOMATO CATSUP.

Take half a bushel of tomatoes, wash them and cut them in pieces; put them in a preserving kettle with one quart of water and boil until soft; then pass through a sieve and add half a pint of vinegar, one tumblerful of salt, four red peppers, one ounce of whole cloves, one ounce of whole black pepper and two ounces of whole allspice. Spices should be tied in muslin bags before being boiled. Put the whole on the fire and reduce one-half. When cold bottle the catsup and cover the corks with melted beeswax. The bags of spices must, of course, be removed before bottling.

MACARONI AND TOMATO.

If you wish to prepare a quart dish for your table, fill your dish about third full of macaroni; put it in a saucepan and cover with plenty of boiling water to allow for swelling, and boil twenty minutes to half an hour; it must be soft but quite whole; drain off all the water; stir in a piece of butter the size of a small egg and a small cup of grated cheese, and place in your dish; stir over it a quart of well-stewed tomatoes while hot and bake an half hour, or until the top is brown; season the tomatoes to taste before adding to macaroni.

RULE FOR COOKING CABBAGE.

Boil the cabbage gently until cooked, and drain it; put two ounces of butter into a saucepan, let it get quite melted, and, when melted, put in the cabbage with some salt and pepper; add half a pint of cream or milk, and one teaspoonful of flour, stirring constantly with a wooden spoon. Simmer until the sauce is reduced and serve hot.

COLD SLAW.

Put three teaspoonfuls of vinegar in a saucepan with a little salt and pepper; beat two eggs very light and mix with a tablespoonful of flour, a teaspoonful of butter, a teaspoonful of sugar and half a teaspoonful of ground mustard. Set the saucepan on the fire and stir until it boils stir in the eggs, rapidly turn the cabbage into the mixture, and stir well. Make enough for two days at once, and it keeps perfectly, and as an excellent relish for all kinds of meat.

He Was a Genius.

A lady living on Main street left a bowl of milk standing on the pantry shelf. Out came a mouse and spied a cool drink of the delicious beverage. Unfortunately for the little feaster it fell into the flowing bowl. Now, to die from the flowing bowl the mouse felt would be a great disgrace. But the question was to sink or swim. The mouse immediately put on its thinking cap and began to swim the milk by swimming back and forth. In a couple of minutes the butter came, and then this smart mouse stood upon the shelf, but with quantities of butter sticking to its paws, for she tracked in all about the clean pantry. The mouse story of churning butter, which is a true one, is a great witness in favor of the honesty of our milkmen, for had it been as poor in quality as some milk the mouse would have drowned.—*Danbury (Conn.) News.*

"What power will the Prohibitionists exercise in the coming political campaign?" asks an exchange. Well, if they are true to their principles, it will be a water power.—*Norristown Herald.*

MAD KINGS.

The Rulers Who Have Come Crazy Before King Louis of Bavaria.

The late King Louis II. of Bavaria was of a mad family. If accounts are correct, his father was of unsound mind, and his brother is known to be an imbecile.

Dr. Ball, in his "Lecons sur les Maladies Mentales," describes a form of insanity that very well fits the case of King Louis. There is, he says, a kind of maniacal excitation and disordered action of all the faculties, without any clear derangement of intelligence. Ideas are quickly flowing and exaggerated, but there is no incoherence. The patients often show a remarkable development of certain intellectual powers, especially in poetic or artistic directions. Their minds are filled with speculations and new projects, and the moral sense is greatly weakened or perverted. Dr. Ireland finds another royal illustration of this psychosis in Mohammed Toghlak, sultan of Delhi, in the fourteenth century; and, as we will show later, it has plainly affected the Tsars of Russia, and very likely members of other royal families.

The German writers have given to this form of insanity the name of paranoia, and this was the diagnosis made by the late King's physicians.

In earlier times there were many royal families in whom mental disease and decay showed itself. Uncontrolled exercise of power, the free opportunity for the indulgence of every appetite and caprice, seem surely to bring on disease either in the individual himself or his descendants. In modern times monarchs have to regulate their conduct and restrain their passions more than formerly, and in consequence royalty is a much more healthful institution than it used to be.

In the Claudian-Julian family, beginning with Julius Cæsar himself and ending with Nero, we have an almost unbroken line of attainted, insane, bloody-minded rulers, but probably the disease developed late in life, from exposure and excesses, and did not much affect his health. Augustus, his grand-nephew, had, it is believed, writer's cramp; Julia, his daughter, seems to have been little better than a nymphomaniac. She had an imbecile son. Tiberius was a monstrously heartless, cruel, and licentious. In his later years seems to have lost all moral sense, and illustrated the most shameless sensuality and cruelty. Caligula, reputed great-grandson of Augustus, was epileptic as a boy, badly formed and weak-minded as a man. He stuttered, was insomniac, and apparently had hallucinations. Claudius was also weak minded, and had epilepsy, with tremors of the knees, shaking head, and dribbling lips.

In Russia, the present Tsar's Romanoff has many striking evidences of the development of mental weakness and defects. The sister of Peter the Great was a brilliant woman, but his two brothers were weak-minded and had physical defects. Peter himself, though a man of genius, bore traces of the family neurosis. He had, at times, suspicions and, when young, the victim of a morbid antipathy to the water. Peter's daughter Elizabeth was a dissolute and hysterical woman. His grandson was weak minded, coarse, and of extremely licentious. The Emperor Paul, who succeeded Catharine II., was, according to Dr. Ireland, unquestionably deranged. His whims and fits of unreason were much more coarse and brutal in their tendency than those of King Louis. He suggested the same malady implanted on a man of less refined taste and refined sensibilities. Paul was treated finally in much the same way as King Louis, and the latter followed his predicte, he was summarily strangled. The house of Romanoff has improved in the last three generations, if we believe Dr. Ireland, the constant infusion of Teutonic blood.—*Medical Record.*

Towlerly's Assistant.

A New York correspondent writes to *The Indianapolis Journal* as follows: William O. McDowell, whose selection by Mr. Powderly as his assistant in the settlement of the southwestern strikes, and who now again comes to the front to serve in a similar capacity in the street-car strikes in this city, is an interesting man. He has a penchant for big enterprises, rivaling in ambition that of Col. Sellers. He is at present a manufacturer and dealer in coal in the Sea-beach railway, a corporation that started in a few years ago to break the combinations of high-fare lines to Coney Island, went to pieces itself for a time, was reorganized after the usual fashion, and is now doing well. Until his present appearance as labor's right man, McDowell has been little heard of since the time, seven or eight years ago, that he was captain and all hands of an association that was to make New Jersey the greatest state in the union, and in many factories of the trips a visit to the Pennsylvania railroad docks in Jersey City. The initiation was a feature of the attractions