

BOYS AND GIRLS

Bible Butter.

(By Mrs. Ghosn-el-Howie, in 'Onward'.)

We know little about dairying here (in Syria), consequently I was trying one morning to improve my knowledge of 'butter' by the help of the Concordance and Bible, and the information in Gen. xviii., 8, that Abraham took 'butter' and milk and a calf which he had dressed, and set them before the three angels, caused a little discussion between my husband and myself, as to what kind of butter Abraham set before his guests.

An American or an Englishman would naturally think that by 'butter' the delightful product of churned cream was meant; he knows no other kind of butter, but we know that in this country, where

buy butter in the market. There is daily communication between our mountain village and Beyrout (twenty miles to the southwest of us), therefore we are able to obtain butter whenever we choose to send for it, but there is only a limited demand for it. The natives, as a rule, do not use it; in fact, only the better class of natives, who assume Frangi (French) modes of living, patronize it.

Therefore, the question was still unanswered. What kind of butter did Abraham make? While we were discussing the subject, a maid appeared at the study door with a letter in her hand, saying that a beggar at the door had presented it, and was asking alms. It must be a kind of respectable beggar that travelled about with testimonials, we thought, and we read the doc-

and sealed by three men of position in Jaffa, Haifa, and Acca, and the unfortunate subject of it cordially recommended to the sympathies and charity of the public.

'The arrival of this man is very opportune,' said my husband; 'he will be able to answer any question you like on the subject of "butter." Suppose you go down and interview him.'

The suggestion was adopted with alacrity, and in a few minutes our interesting visitor, a genuine Bedawy type, with his head almost entirely enveloped in the folds of his kafeyeh (large handkerchief kept in position with two thick coils of camel's hair), initiated us into all the mysteries of desert dairying, and we understood for the first time what is meant by the 'butter of the Bible.'

The butter that Abraham made and that the Bedawy of to-day uses, is made of churned lebben. When travellers speak of lebben, they call it 'curdled' milk, 'clotted' milk, or some such epithet, for this is the nearest description they can give of it, because the thing is not known in America or England, unless it has been introduced lately by the Syrians, who have emigrated in considerable numbers to the United States. I do not think I am wrong in supposing that my readers would like to know how lebben is made, and although I am not given to writing cook-book recipes I will venture this one, for it cannot be imitated, and therefore I am safe.

'You take, say, six pounds of milk and heat it to a little below the boiling point; take it off the fire, put it in a crock, and stir into it a dessertspoonful of old lebben (that is, lebben of a previous make; you may have a little left over from breakfast, or your neighbor will give you a little). Then you set it aside for eight or ten hours (say overnight), and it is ready for use. The old lebben has acted as leaven, and has permeated the whole, and caused the milk to become thick, 'clotted,' if you like.

Now, in order to make butter, the lebben is put into a skin bottle or earthenware crock, and rolled backwards and forwards until the butter 'comes.'

Our princely visitor told us many more things of interest, but one must not tell all one knows at once.

Dr. Howie asked him why he had not complained to the Wali in Aleppo about the raid? He said he had done so, but the Wali had given him no redress. He merely said, 'Bring the robber to me, and I will see what can be done,' and this is a fair specimen of how justice is done, or rather is not done, in this country.

The Photograph Button.

(Hope Daring, in 'Michigan Advocate'.)

The Murphys were at supper. It was not a daintily spread table such as you sit at three times each day. There was no cloth, the heavy earthenware was cracked, and the steel knives and forks were rusty.

Nor was the food tempting. There was a baker's loaf, a tumbler of black molasses, and a pound of bologna sausage. This last was served upon the coarse brown paper in which it had been wrapped at the market.

The Murphys found no fault. Indeed, John looked across at his father and wondered how it came about that they had both molasses and sausage at once.

There were only those two. Mr. Murphy was unshaven and ragged, he earned good wages, but alas! the corner saloon took the



AN ARAB WOMAN CHURNING.

butter was apparently known four thousand years ago, it is not used by the natives now (that is, butter made from cream). Therefore, the question arose, what kind of butter did they use then or do they use now?

Dr. William Thomson says, 'Neither the ancient nor the modern Oriental makes butter at all as we understand the word.' From further remarks on the subject, I conclude that our proper Frangi butter was not a commodity in the Syrian market in Dr. Thomson's day, but I am thankful to say that of late years the natives have been taught to make churned butter, and now foreign residents in Jerusalem, Damascus, Beyrout, and possibly a few other places, can

ument with interest. It was in Arabic, and stated that Ameer Khaleel Sachre (a prince of a Bedawy tribe) was a shepherd on a large scale, or rather a sheep importer, that he had travelled from Meaffany, a town near Bagdad, through northern Syria to Erzeroum, where he had purchased four thousand sheep, and on his way back (with his seven brothers and thirty-two hirelings) to dispose of them in Damascus, was attacked by Ebn al Rashed, a powerful Bedawy chief, known as Sultan el Barr (Desert Monarch), with one hundred and ninety-eight horsemen.

The hirelings fled, one of the brothers, who attempted resistance to the royal robber, was instantly speared through, and the sheep driven off. The document was signed