

CHINESE BOY.

THE CHILDREN OF CHINA.

Almost every Chinese child of high station carries a fan. Fans are the rattles of Chinese babyhood. A Chinese nurse diverts her young charge with views of her swiftly-moved, gaily-painted fan. With that same fan she cools for him the torrid air of the Chinese sum-mer, and when he grows strong enough to walk, and totters about, with Asiatic masculine arrogance, upon his well-de-veloped yellow legs, his

apple-faced mother, if forced to criticise his mo-mentary mode of life, is very apt to score his yellow shoulders with her pink perfumed fan, though, to be honest, a Chinese child is almost never struck.

Many Chinese children who have scarcely a gar-ment, and rarely have a good dinner, have fans, and are experts in their use. for in China the manner in which the fan is carried. opened, used, and moved is almost as significant as it is in Corea. The nakedest Chinese boy will almost be sure to own a kite. Chinese children are as skilful as Japanese children in kite flying, and are almost as fond of it as are the chil-dren of Siam. They also delight in rolling the hoop and in playing battledoor and shuttlecock.

It is more than religion the Chinese to with opez.

have obeyed, and in all things to follow in the footsteps of those ancestors. This held China to-gether for centuries, but now the reluctance of the Chinese to make use of methods and implements of war that were unknown to their ancestors threatens to make China, if not a nation of the past, at least a nation torn and dismembered. The late war with Japan should teach China the necessity of the arts of Western civilization.

A large portion of the Chinese are enough, none, or nearly none, of them can swim. But almost every Chinese child is an expert fisher, and exceedingly fond of the sport. Fish and rice form very largely the diet of every Chinese child. Except among the very poor, the children and the women cat apart from

The children of wealthier people eat considerable poultry and unlimited fruit. Among the poorer Chinese the girls are taught to cook, to do all sorts of household work, and to sew roughly. I have eaten some delicious dinners cooked by a Chinese girl of twelve. Indeed, cooking is the great national talent of the Chinese.

The boys of the poorer classes are

taught one or more of a thousand ways of earning a living. I remember one merry little fellow who lived alone with his grandfather, who was blind and lame, and the small fellow (I think he could not have been more than eight, perhaps not so old) was the real breadwinner of the family. They had a hatching establishment, a small hut with a very low roof, on which the sun in summer beat down fiercely. Near the hut



CHINESE MOTHER AND CHILDREN,

was a good-sized pond, divided by boards and stakes into small sections. On the floor of the hut they hatched ducks' eggs, and when the ducklings were sufficiently hatched they were put affoat upon the pond. People came for miles, bring-ing from a dozen to some hundreds of eggs. Those eggs were wrapped in coarse napkins, put on the floor of the hut, and left there till the sun had done the natural work of the mother duck. The process, if I remember, took the better part of a month. I have seen the floor of the hut completely covered with eggs. But it was said that the small boy never made a mistake. At all events, his customers seemed satisfied to a mar that they invariably received the result of their own eggs. I never he complaint. Pall Mall Budget. I never heard of a

ABOUT CRABS.

BY ELIZABETH PATTERSON.

Most people who live along the coast are familiar with the form and eatable qualities of the ten-legged, aggressive crustaceans which swarm in the coves and inlets of the east shore; but go back into the interior, even a few miles, and

the crab is comparatively unknown. Doubtless it would surprise many to learn that there are thousand of people along the coasts and bays who take an outing among these creatures with as much zest as an angler takes his among

the finny tribes.

Crabs begin to be caught on the open sea coasts in April, and buck in the shallows and inlets in May and June; but they are at their best in August. As cold weather approaches in autumn they leave shore and seek deeper water, and still later drop out of the inlets in-to the bays and there burrow in the mud, where they are often caught with the oysters. They are hatched from eggs, and the small ones shed their shells once a month till they get their growth; after that they slough once a year. They live to be several years old.

Fishermen ordinarily balt for crabs with pickled eels, which they catch in February and March, and pickle in barrels; and it is customary to use short lines and sinkers, but no hook, the balt being tied directly on the line. Some-times a row-boat carries out a "trota rope a hundred and fifty feet in length, with many foot-lines attached at intervals, also baited. This line, with an anchor and a buoy at each end, is reeled off from the boat and drawn taut, the baits being allowed to rest on the bottom for twenty minutes or more.

Then the boat is rowed back and the rope holding the balted lines is lifted little by little by one person, while another standing near is ready with the hand-net to capture the crabs as they rise to the surface. Ordinarily the crabs are so intent on feeding that the hand-net can be deftly pushed under them, though some are so shy that they drop the balt and sink back into the water without giving the man with the net any chance to get near them.

The pull on the line in raising is sufficient to move the boat along without rowing, and as each bait is examined the rope is allowed to slip back into the water and become a further enticement to the crabs who greedily gather to the round it.

Crabs are ready to fight on the smallest provocation, and when jostled together, even with their own kind, they seize hold of each other in the most

vicious way, so that a mass of them is

much relish as any other dainty; and they can be captured as well with crab-balt as with anything else.

If the day is favourable, a sailboat with short lines and trot-line may get as many as forty or fifty dozen crabs, although sometimes it does not bring in half that number.

The transformation from the variety of hues into the solid red is a very curl-ous effect of the fire. The living crab The living crab ous effect of the lire. The living crab has the back-shell of a greenish-brown colour, the breast is yellowish white, the limbs have a good deal of blue on them, while the joints are red. When taken from the kettle the whole crab, except the breast, is a dark red.

The common edible crab of the United States is distinguished from lobsters and other long-tailed crustaceans by shortother tong-tailed crustaceans by short-ness of body, the abdomen or so-called tall being reduced and folded under the thorax and constituting the apron. Crabs are found in almost all seas, but most of them having limbs formed for walking rather than swimming are found near the coast.

Our edible crabs are found from April

to October in most bays and sounds, as well as on the ocean beach and in the inlets, rivers, and creeks of tidewator, and in many places are so numerous that there is no market for them. Often several thousand will be caught by one tehorman in a day and will be cold by tisherman in a day, and will be sold by him to some neighbouring cannery for once cent a dozen, or ten cents a bushel.

The process of shedding the old shell

The process of shedding the old shell and producing the new one is one of the most remarkable things in nature. The old covering is not cast off in sections, but in a single piece; nor is it done at any fixed time, but when the soft parts have grown too large for the old shell. Another extraordinary thing about a such is his power to reproduce his limbs.

crab is his power to reproduce his limbs. Soft crabs remain soft in the water only two hours; at the end of that time they can bite, and in twenty-four hours will be quite hard again. They do not feed during that time, but hide in the sand or grass while they are helpless. If taken out of the water, they will not become hard at all. Soft crabs can be kept about twenty-four hours when packed in ice and seaweed. The "paper-shell" is the soft crab when it paper-snei! is the sort crab when it is beginning to get hard. If when you press in the back with your thumb it springs out again, it is a "paper-shell." The "peeler" is the hard crab when getting ready to shell. The price of soft-shell crabs is usually high, and it is difficut to get them to market alive.

"MY TENTH POCKET."

This does not mean that a man should have ten pockets. Many nave, but the majority are able to carr, their money, knives, strings, handkerchiefs, revolvers, etc., in a less number. And what would

a woman do with ten pockets!
A friend wrote: "When your letter came I reached in my tenth pocket and found the inclosed. I usually find some there for such calls."

I wonder whether the reader does not understand that the pocket referred to

Now, some of you do not believe in the tenth idea. Well, never mind about that just now. It is a fact that a good many bright, intelligent and careful peo-But we shall not discuss the question of the amount. None of us can mis-understand the direction of the Lord by Paul, found in 1 Cor. 16. 2, "Let every one of you lay by him in store, as God hath prospered him." This means a fund put aside for the Lord's work, to be drawn on when calls come. If you interlaced, every claw having hold of have no better name for this place of another one. They are cannibals, too, deposit, why not adopt my friend's name, and cat each other when dead with as and call it "My Tenth Pocket."



CHINESE RAMPAN.