

THE COLONIES AND DEPENDENCIES OF GREAT BRITAIN.

The Girls' Own Tour. Personally conducted by Mrs. BREWER.

INTRODUCTION.

OUR girls know already that Great Britain has possessions in all parts of the world. These possessions are called colonies or dependencies. Some of them we obtained by conquest, some became ours by discovery or purchase, and some were ceded or made over to us. These various colonies are like a family of children, our Queen being the mother of them. When they first become ours they have to be supported and taken care of by the mother country, and gradually they learn to go alone, till in time they become giants in their strength, and are kept in submission simply by the love they bear their Queen-mother and their mother country.

When our friends leave us to go to these far-off lands, either as colonists or emigrants, we like to feel that although they will at first have to live a rough, hard life, and give up many of the comforts of the old home, yet that it is really to another part of England

they go, and that they will hear and speak the same language, be governed by the same laws, and worship God in the same way as in the dear old home. We call that home where the mother dwells, and when colonists and emigrants speak of home it is that special part of our land where dwells our good Queen.

There are always to be found enterprising and restless people glad to go and make homes in our colonies; they can, by so doing, often greatly improve their position if they are industrious; they can buy land very cheap, and the soil, which is rich, gives them an abundant return for the labour bestowed on it. Labour is the commodity of value out there; money can do but little at first; intelligence and industry are the fairies who bring them success and happy homes.

We think our girls will like to make some excursions to these far-off homes in our colonies, so that when they write to or receive letters from their relatives and friends who

dwell there, they may be able to picture in their mind what the places are like, what the habits and occupations of the people are, what the produce of the land is, and what becomes of it—for many of our luxuries and even daily necessities of life are obtained from these thriving children of the mother country.

It would be difficult to make such a selection of our colonies as would please all our girls, some being interested in one and some in another, so I propose we start for Canada, taking Newfoundland, the oldest of our colonies, on the way.

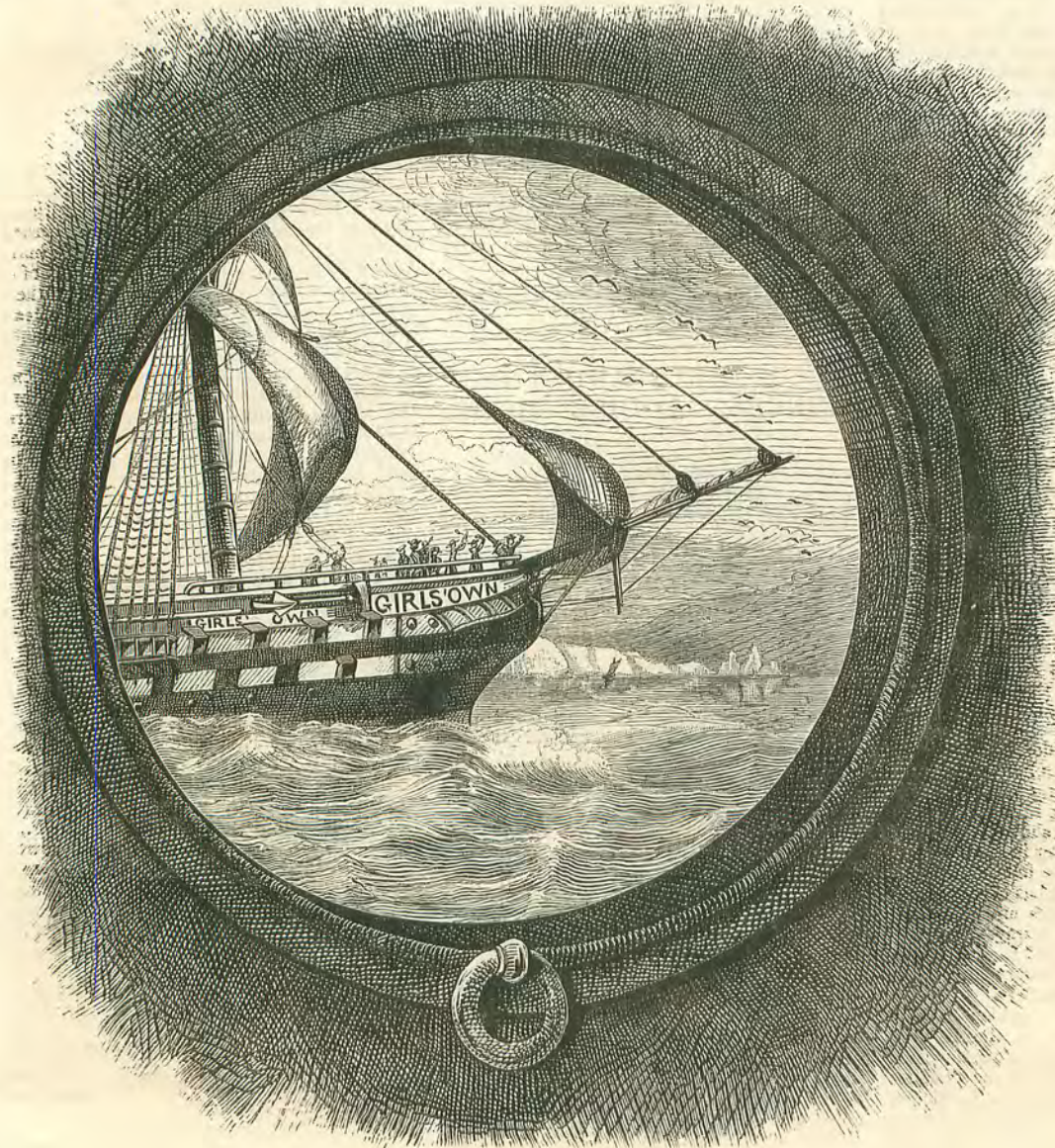
NEWFOUNDLAND.

While we are on our voyage to this ancient and important colony, we shall have some leisure hours, I hope, on deck, to look into its history; and to those who are not good sailors, I would say that Newfoundland lies nearest to us of all our colonies, being only 600 miles from harbour to harbour.

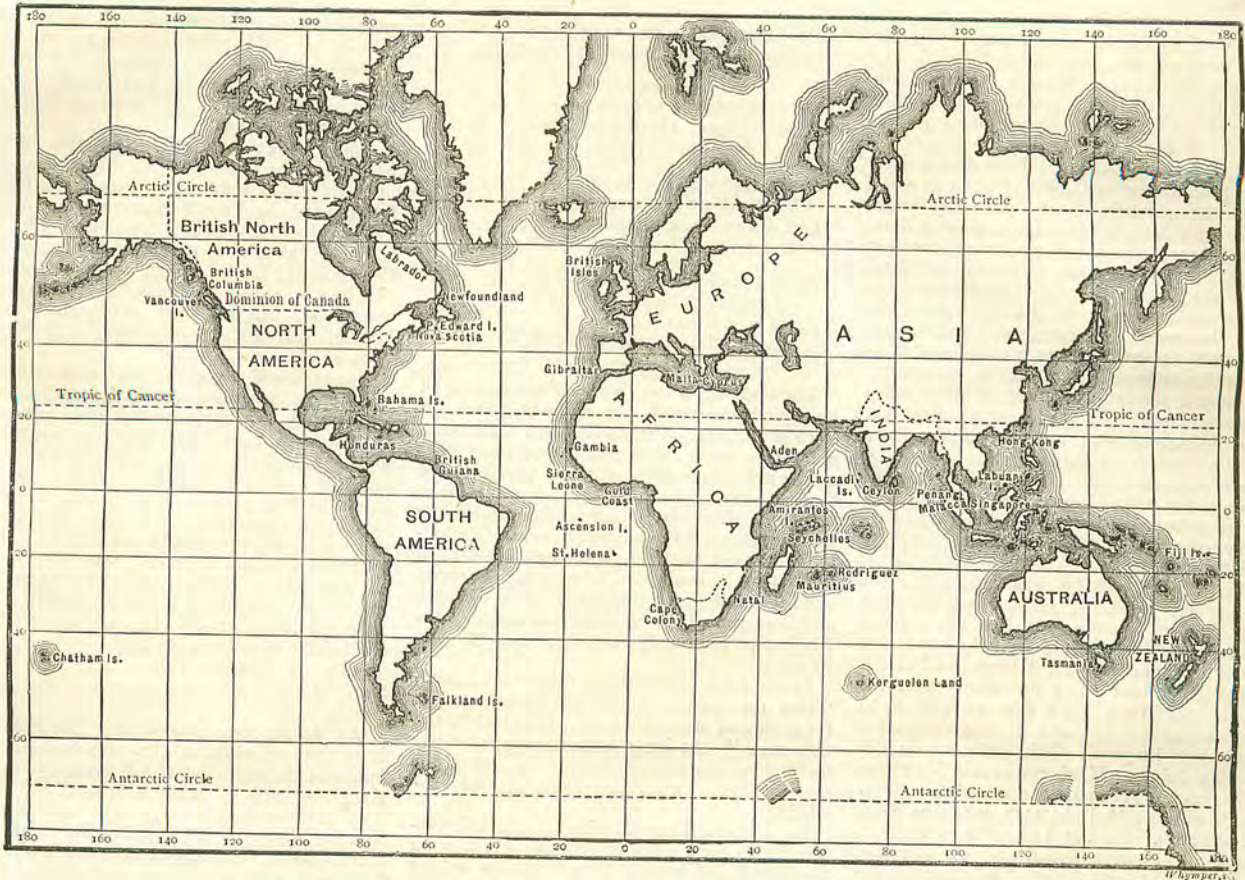
According to tradition, this island was discovered by a seaking or pirate of Ireland named Biarne, who, being driven thither by contrary winds, took shelter near Port Grace Harbour about the year A.D. 1000. Others assert that the Norwegians discovered it in the time of our King Alfred; but as they made no practical use of their discovery, we cannot tell if it be correct.

It was not until the year 1497—that is, five years after Columbus had discovered America—that we learn anything definite about Newfoundland.

Among the navigators to whom Henry VII. gave employment in the hope of adding to his wealth and extending his kingdom was Giovanni Gaboto, a Venetian—or, as we call him, John Cabot—who, with his three sons, sailed from Bristol in May, 1497, expecting to reach China; but, to his surprise, on the 24th of June he made the coast of America, and discovered Newfoundland. You would like to know what it was he discovered. Well, an island everywhere indented by broad and deep bays, a large number of harbours, coves, creeks, and rivers; the shores all rocky, with pebbly beaches, and covered with stunted wood nearly to the water's edge. After taking possession of it in the name of England, he returned in August with ten natives (for



OUTWARD BOUND.



ST. JOHN'S, NEWFOUNDLAND.

at that time the island contained two distinct races of men, viz., the red Indian and Esquimaux), and brought such an enthusiastic account of the enormous quantity of fish on the coasts of the island as to induce many private adventurers to try their fortunes there.

When I was a little girl I used to wonder how John Cabot would have known so much about the quantity of fish by merely sailing about the coasts, and that for so short a time, until I heard something which explained it to me. It was that the water in the island and about its coasts is so marvellously clear that when the surface is still one can see the crabs, lobsters, fish great and small, and thousands of sea creatures moving and floating as distinctly as if they were in the air.

England made many attempts to colonise Newfoundland. In 1597 Queen Elizabeth, who desired to reap some advantage from Cabot's discovery, granted to Sir Humphrey Gilbert (brother-in-law to Sir Walter Raleigh) a patent for "the discovery of or occupying and peopling such remote heathen and barbarous countries as were not possessed by any Christian people."

This Sir Humphrey was celebrated for courage and prudence, genius and learning, eloquence and patriotism. He was a great favourite of Queen Elizabeth, who gave him a small gold anchor, with a large pearl at the peak, which ever after he wore upon his breast. Sir Humphrey's first expedition to Newfoundland failed, and he was compelled to return to England. This gallant man did not like failure. He therefore sold his estate in England to get funds, and set sail from Plymouth on the 11th June, 1583, with five ships and 250 men. On the 11th of July the fleet arrived off Newfoundland, and on Monday, August 5th, they proceeded in state to take possession of the island, in the presence of the masters and merchants of thirty-six vessels of different nations then in the harbour of St. John's. A tent was pitched on shore, the commission of the Queen of England was read in different languages; a turf and twig were then delivered to Sir Humphrey, and he declared the island of Newfoundland to belong to his Sovereign. Obedience having been promised with loud acclamations, a pillar was erected having on it a plate of lead on which were engraved the royal arms of England. Sir Humphrey then sailed away in the Squirrel, which was his ship, accompanied by the Delight and the Golden Hind, to reconnoitre the coast. Unfortunately the Delight was wrecked on a sand-bank, and Sir Humphrey, who keenly felt the loss, declared that he would return to England and fit out an expedition right royally and return in the spring.

He was urgently persuaded not to venture the voyage in such a nutshell as the Squirrel, but to go aboard the Golden Hind, which was much larger. His reply was, "I will not forsake my little company, with whom I have passed through so many storms and perils." They reached the Azores in safety, but they were there overtaken by a storm so terrible that the sailors quaked with fear. Sir Humphrey alone maintained a calm demeanour; he sat quietly reading on deck, and bade his crew be of good cheer, "For," said he, "we are as near to Heaven by sea as by land." At night, black darkness fell upon the ocean, the lights in the Squirrel were seen suddenly to disappear by the crew of the Golden Hind, and that is all we know of the death of this brave gentleman who sought to extend the dominion of England in the Western World.

A friend who is accompanying us on our voyage begs me to call to your memory Longfellow's beautiful poem on "Sir Humphrey Gilbert."

Alas! the land-wind failed,
And ice-cold grew the night;

And never more, on sea or shore,
Should Sir Humphrey see the light.

He sat upon the deck,
The Book was in his hand;
"Do not fear! Heaven is as near,"
He said, "by water as by land."

In the first watch of the night,
Without a signal's sound,
Out of the sea, mysteriously,
The fleet of Death rose all around.

They grappled with their prize,
At midnight black and cold!
As of a rock was the shock;
Heavily the ground-swell rolled.
Etc.

The first effort to colonise which can at all be called successful was in 1623, when Sir George Calvert, afterwards Lord Baltimore, obtained a grant of land, and went out with a number of his countrymen in order to enjoy the free exercise of his religion, which was Roman Catholic. He gave the name of Avalon to the settlement, from the ancient name of Glastonbury, where Christianity was first threatened in Britain. Ten years later some colonists were sent out by Lord Falkland from Ireland, and from time to time followed others from England, Scotland, Ireland, Jersey, and France.

In the reign of Charles I. a law was issued, "that no person should set up any tavern for selling of wine, beer, etc., to entertain the fishermen." As long as this law was strictly maintained the fishery flourished; directly it was dispensed with, the trade sensibly declined.

In 1635 the King (Charles I.) granted permission to the French to cure and dry fish on the island, and in 1660 they formed a colony in the Bay of Placentia, which they long continued to occupy. In those days there was not the kind feeling between England and France that now exists, and you will not be surprised that the bickerings and quarrellings between the English and French went so far as to endanger the safety of the colony.

In spite of disadvantages, colonisation began to make rapid strides in the year 1729, and the colony continued to increase in population and importance, until it received a severe check from the revolt of the American colonies, who, having renounced all commercial intercourse with the mother country, were excluded from the fishery. These colonies had furnished Newfoundland with produce to the amount of £350,000 annually, and it was supposed that they would gladly continue the supply; but, contrary to this hope, the supplies were discontinued and the people almost starved. Up to this time nothing was known of the interior of the island or its capabilities of supplying its inhabitants with vegetable and animal food, therefore, as you see, the people were entirely dependent upon its imports for daily food and clothing.

In almost all other colonies the cultivation of the soil is the first object of the settlers; here, the occupation of the people was confined to the fishery, and agriculture was discouraged as injurious to its interests; indeed, it was an offence against the law of the fishery to clear, to inhabit, or to cultivate the waste lands of Newfoundland.

Previous to 1814 farming as an occupation was unknown. In 1815 the governor of the island was authorised to make small grants of land, not to exceed four acres; in 1824 more liberal grants were made, and in 1825, Sir Thomas Cochrane, the governor, took great interest in agricultural improvements, and made grants varying between 250 and 500 acres. During his government the first main road in the island was projected and completed (from St. John's to Portugal Cove). From this time hundreds of poor and industrious

people became possessed of land, which now affords a comfortable subsistence to their children and children's children. Wherever industry and skill have been exercised in clearing and cultivating the soil, it has never failed to repay the labour.

The first explorer of the interior of the island was Cormack, who, in 1823, succeeded in traversing it from east to west. He found lakes, ponds, and rivers all over the face of the country, so that you see it is well watered; the soil he found covered with a thick moss, and in the centre of the island an abundance of fir, beech, ash, and birch, and, what the girls will appreciate, plenty of wild strawberries, raspberries, currants, gooseberries, and blackberries.

The boys will expect to hear something of the dogs, which are associated in our minds with beauty, sagacity, and fidelity; and will be sorry to learn that they are neglected in the island. On the north coast there are still some splendid dogs to be seen, but those that will meet us at every turn are, as a traveller has remarked, "the most ill-looking set of mongrels that can be conceived." Their habits adapt them as much to the water as to the land, they all like fish better than any other food, and do not mind whether it be fresh, salt, or putrid. They are very fond of children. When very ill and past cure, it is no unusual sight to see them drag their weary limbs to the woods, that they may die unobserved.

As we are now approaching the island, I hope the fog, which is often very dense on the banks of Newfoundland, will permit us to see the grand entrance to the harbour of St. John. The harbour itself is very large and secure; it is land-locked by high hills—the south side has no shore, the north has a strand, which is built over with warehouses and wharves; the entrance to it, called the "Narrows," is very remarkable, and requires very careful navigation; it is about a mile long, and its greatest width is 900 feet. On the right, as you enter, you will see a precipice 300 feet high, nearly perpendicular, above which a citadel is built; on the left, a broken, abrupt, and picturesque mountain 600 feet high, and on a promontory of solid rock near the water's edge is perched the harbour light. When we have sailed through three parts of the "Narrows" we shall get a glimpse of the town of St. John's, which, as we gradually get a fuller view, seems as though it were climbing up a hill.

Having arrived and selected our abode, our first care must be to see and learn something of the fisheries of the island.

Fish of every kind swarm about the coasts; the smaller sort, which come in armies, attract the larger fish, who seek them for food. Even fish have their favourite food, and to the cod and the whale there is nothing like the "capelan" (*Salmo articus*), which has a green back, a silver belly, and scales tinged with red. In June and July they crowd into the shores in countless myriads to spawn; wherever there is a strip of beach at the head of a bay, every rolling wave strews the sand with hundreds of them, leaping and glancing in the sun till the next wave sweeps them off and deposits a fresh multitude. The white foam and the peculiarly bright colour of the fish form such a beautiful sight that I hope we may all get a view of it.

A gentleman, resident on the island, has given such an interesting account of the arrival of the capelan that I think you will like to hear it. He says, "It is impossible to conceive, much more to describe, the splendid appearance on a beautiful moonlight night at this time. The vast surface of the bay (he lived at Conception Bay) is completely covered with myriads of fishes, of various kinds and sizes, all actively engaged, either in pursuing or avoiding each other; the whales, actively

rising and plunging, throwing into the air spouts of water; the cod-fish bounding above the waves and reflecting the light of the moon from their silvery surface; the capelans hurrying away in immense shoals to seek a refuge on the shore, where each retiring wave leaves multitudes skipping upon the sand, an easy prey to the women and children who stand there with barrows and buckets ready to seize upon the precious and plentiful booty; whilst the fishermen in their skiffs, with nets made for that purpose, are industriously employed in securing a sufficient quantity of this valuable bait for their fishery."

And now for the fisheries themselves. First, then, the seal abounds round the island, and its fishery employs a large number of mechanics and labourers, beside the eleven or twelve thousand men actually employed in catching them. The fishing season does not last more than six weeks, and in this short time a sum is realised varying between two and three hundred thousand pounds. The seals, as you know, are captured for their skins and the oil that is expressed from the fat.

In the year 1879 the seals captured yielded 6,233 tons of oil, worth £124,660, and the number of skins 457,855, whose value was £66,770.

The most important of all is the *cod* fishery. This commences at the beginning of June and continues until about the middle of October, and during these months forms the staple occupation of the island. The liver of the cod yields a large quantity of oil; the amount exported in 1879 was 4,466 tons, the value of which was £96,196.

If we desire to see for ourselves anything of the process of the cod fishery we must be down at the shore by earliest dawn—this being the time the boats start for the fishing ground. These boats land their cargoes at least once a day at the stage, which is a platform raised on posts, and juts out into the sea far enough to allow the boats to come close. On this stage, which is covered to prevent injury to the fish from rain, is the salting house, which contains benches for the *cut-throat*, *header*, *splitter*, and *salter*, all of whom have their special work to do on the fish, which they execute in the most rapid manner. The quantity of cured fish exported in 1879 was 994,334 cwts., valued at £727,184.

Newfoundland, you see, draws riches from the depths of its waters, which furnish subsistence to several countries of both hemispheres. A ship filled with cod is like a ship filled with gold, the difference being that the mines may be exhausted, the fisheries never; gold is not reproductive, but the fish are.

Fish is not the only supply we obtain from Newfoundland. The land is giving up treasure as well as the sea: coal, copper, lead, and salt are among its productions; one-sixth of all the copper in the English market is exported from this island. Of course, these treasures have been there since the day that Gaboto discovered the island, but the intelligence and labour of man had not acted upon the soil.

You will understand how advantageous the mines are in supplying employment to the people, who formerly suffered great distress from the enforced idleness when the fishing periods were past.

Shipbuilding is another occupation of the people; a hundred vessels of 4,079 tons burthen were built in the winter months of 1875 and 1876, and what I am sure you will think interesting, the same men cut the timber, built the vessels, and afterwards manned them.

There is a telegraph connecting the mining districts with the capital, and another from the capital to Cape Bonairsta.

There are savings banks to encourage the people to put by their savings. In 1879 there were 2,765 depositors. There are nearly 400 schools, and the Church of England, the

Roman Catholics, the Wesleyans, the Presbyterians, the Congregationalists, all have their places of worship here.

You have in this short visit seen for yourselves how different is Newfoundland at this present time with its population of 161,374, from the time when the first settlers made their homes there. Scarcely can you imagine, when you look around you, that the island was ever considered barren, inhospitable, and quite unfit for the habitation of man. Equally strange does it seem that a clergyman, who, about eighty years ago, visited the villages scattered about the island, spoke of his visit as one of great danger, both by sea and land; and that many of the people whom he visited were, owing to the want of education and religious knowledge, little better than savages.

In saying farewell to this our oldest colony, you will rejoice with me that here, as in other parts of the world, England has been the instrument of extending civilisation and spreading the blessings of the Gospel.

USEFUL HINTS.

QUINCE MARMALADE.—Take the quinces that you have boiled for jelly and mash them with a spoon; to a pound of quinces take a pound of sugar; boil them together until they are well softened; then strain through a coarse sieve and put up in small jars.

APPLE MARMALADE.—Take any kind of sour apples, pare and core them; cut them in small pieces, and to every pound of apples put three-quarters of a pound of sugar; put them in a preserving pan and boil them over a slow fire until they are reduced to a fine pulp; then put in jelly jars and keep in a cool place.

CRAB APPLES.—Select perfect ones; pour boiling water over them, which removes the skin; lay them in water enough to cover them; let them simmer slowly until soft; take them out and drain; make a clear syrup, pound for pound; boil them in it till clear, lay them on dishes to cool, and place them in jars; cook the syrup a little longer, and pour it over the apples when hot; seal.

QUINCE JAM.—Peel the quinces and grate them on a coarse grater; and to one pint of quince add three-fourths of a pound of sugar; boil it half an hour; put in small jars and cover as other preserves.

PINEAPPLE JAM.—Peel, grate, and weigh the apple; put pound for pound of pineapple and sugar; boil it in a preserving kettle thirty or forty minutes.

TOMATO JAM.—Peel ripe tomatoes, taking out all seeds; put in preserving kettle with one half pound of sugar to each pound of prepared tomato; boil two lemons soft, and pound them fine; take out the pips and add to the tomato; boil slowly, mashing to a smooth mass; when smooth and thick put in jars and tumblers.

UNIQUE PRESERVES.—Gather young cucumbers a little longer than your middle finger, and lay in strong brine one week; wash them and soak them one day and night in clean water, changing this four times; line a bell-metal kettle with vine leaves, lay in the cucumbers with a little alum scattered among them; fill up with clear water; cover with vine leaves, then with a close lid, and green as for pickles. *Do not boil them.* When well greened drop in ice water; when perfectly cold wipe, and with a small knife slit down one side; dig out the seeds; stuff with a mixture of chopped citron and seedless raisins;

sew up the incision with a fine thread; weigh them, and make a syrup, allowing a pound of sugar for every pound of cucumbers, with a pint of water; heat it to a lively boil, skim, and drop in the cucumbers; simmer half an hour; take out; spread upon a dish in the sun, while you boil down the syrup with a few slices of ginger root added; when thick put in the cucumbers again; simmer five minutes and put in glass jars, tying them up when cold.

GREEN TOMATO PRESERVE.—Take one peck of green tomatoes. Slice six fresh lemons without removing the skins, but taking out the seeds; put to this quantity six pounds of sugar, common white, and boil until transparent, and the syrup thick. Ginger root may be added if liked.

PEAR BUTTER.—Cut the fruit in small pieces, removing the core, skin, and all imperfections; allow a quarter of a pound of light brown sugar to each pound of fruit, and half a pint of cold water to every two pounds of pears; do not add the sugar until they have cooked an hour or so; then put it in with a quart of cider to each two pounds of sugar, and let all cook slowly until a thick, marmalade-like substance is formed, which will be in about four hours. If it should seem too dry while cooking, add more cider.

PRESERVED GRAPES IN BUNCHES.—Take out the stones from the bunches with a pin, breaking them as little as possible; boil some clarified sugar to nearly candying point; then put in sufficient grapes to cover the bottom of the preserving kettle, without laying them on each other, and boil for nearly five minutes merely to extract all the juice; lay them in an earthen pan and pour the syrup over them; cover with paper, and the next day boil the syrup, skimming it well, for five minutes; put in the grapes, let them boil a minute or two; put them in pots, and pour the syrup over them, after which tie down.

BLACKBERRY JELLIES.—Bruise and boil the fruit, then strain; add half a pound of sugar to each pint of juice; then boil from ten to twenty minutes.

PEACH JELLY.—Wash without removing skins or pips; cover with water; boil until soft; strain; add one-half pound of sugar to a pint of juice; boil twenty minutes.

PLUMS.—Plums are excellent preserved in molasses, but if sugar is used take an equal portion of fruit and sugar; make a clear syrup and boil the fruit gently forty minutes; they will require heating over once if they are to be kept.

QUINCE JELLY.—Slice the quinces without either paring or coring; put them into a preserving kettle and just cover with water; put over the fire and boil until soft; remove from the stove and strain off the liquor; to every gallon add four pounds of white sugar, and boil very fast until it becomes a stiff jelly.

QUINCE AND APPLE JELLY.—Cut small and core an equal quantity of apples and quinces; put the quinces in a preserving kettle with water to cover them and boil till soft; add the apples, still keeping water to cover them, and boil till the whole is nearly a pulp; put the whole into a jelly bag and strain them without pressing; add three-quarters of a pound of sugar to a pint of the juice, and boil together until it jellies.

