JAPANESE ARMY FARE.

Nature of Food Supplied to the Mikado's Soldiers.

RARELY HAVE PREPARED RICE.

Fish, Meat, Corn and Cooked Rice Form the Principal Rations on the Island, Rice Water Is Carried in Bottles—Sake Drunk Every Evening.

The Japanese soldier eats three meals a day, and his renowned abstemiousness is a legend, says a writer in the Chicago Record-Herald. He never has been satisfied with a little rice, but now his appetite has increased enormously. He rarely gets prepared rice, but contains is to give him cooked rice with Scotch-boiled potatoes, which, by the way, he likes less than pure rice. This dish is prescribed to increase his physical strength and to guard him against beriberi. At present the Japanese soldier is served with fish and meat. For breakfast he has boiled corn and rice, bean soup and preserved vegetables. For dinner he has fish, meat, boiled rice and corn and cooked vegetables. For supper the menu of the dinner is repeated. Consequently the Japanese soldier sleeps comfortably.

In addition to this he has the privilege of having bread at the station. It is generally white bread, which he calls pan. He hates black bread, or kuropan, as he calls it. He can also procure at the canteen a sort of sweet biscuit, katapan, about as large as the palm of the hand and as thick as the little finger. The canteen is run by the suppliers and undertakers, who have the same fare as the soldiers, but more wine and beer can also be had at the canteen. On New Year's day, the anniversary of the foundation of the empire, and on the birthday of the sovereign the troops get carefully prepared rations, including a cake of soft rice, a white cake and a red cake and katapanta in addition, of course, to the usual fare. So it appears that fish, meat, rice and corn form the nourishment of the Japanese soldiers, a nourishment far superior to that of the ordinary Japanese. In the barracks the soldier sleeps in a wooden bed with wooden covering.

In time of war, on the day of mobilization, the Japanese trooper receives a red bean covering. In the sack, which has many little pockets, he carries dry cranberries and salted pulpum. He has a bamboo tube filled with water. The company wagon carries in addition to dried vegetables, dried fish, preserved meat and the instrument of torture called the "Japanese" or the "Mikado's" bread, but usually well known as "hard tack." The wagon also carries the cooking utensils, the tents, the ammunition, and the rice water. The rice water is carried in bottles. The rice water is made by boiling rice and straining the water. It is a tonic. It is called "Mikado's Water." It is given to the sick and wounded. I found it palatable. It is slightly sweetish and has a slight taste of cinnamon. Now I had not a canteen, but I had a bottle of rice water given me by a wounded soldier