

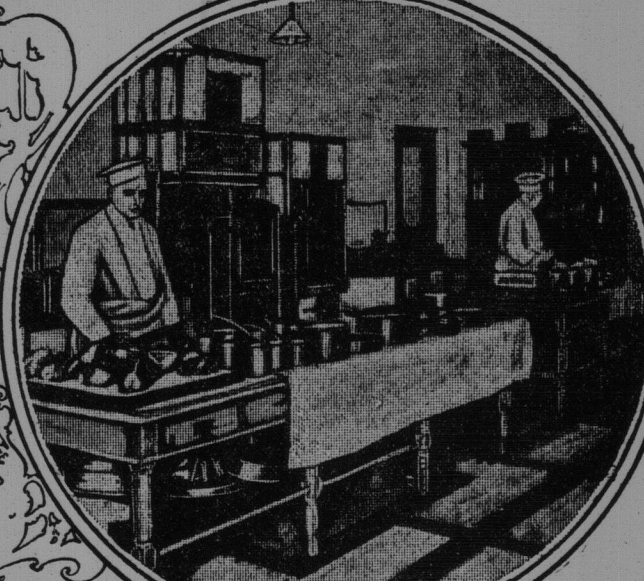
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The Intricate Task of Feeding an Emperor

WHERE GANGS of WOMEN TILL the FIELD.



Where all Hands are Tasted to Prevent Poisoning



The Ordinary Kitchen in Emperor Francis Joseph's Palace

When the family is staying at one of its summer homes in the country, the servants are permitted to fish in the preserves and to enjoy many other liberties. Even the unsalaried apprentices fare pretty well in a financial way, as such tips are deposited with a trusted official of the household, and at the end of the year the total sum is divided among the employees. One visitor to the palace of the Grand Duke of Baden gave \$1200 to this fund.

THE CHEF'S COUNCIL.

Each afternoon the chief steward confers with the official in charge of the household, and the menus for the next day's meals are made up. Early the next morning the steward gives this to the chef who is on duty for the day, and he at once makes his requisitions for supplies.

Only one hour a day is the store-room kept open, so that should the chef neglect or forget to provide himself with everything needed during that time, he must supply the deficiency from his own pocket.

It is the duty of the chef to see that all required dishes are properly prepared, and that suitable wines are sent in with the courses. There is a master of the wine cellar and ten assistants. These men do nothing but buy wine, bottle, label, age and serve it on demand.

While the members of a royal family may be few in number, there are always a great many others who take their meals in the palace. In the palace of the Grand Duke of Baden, for instance, approximately 120 persons are fed every day. In addition, there are more than forty men employed about the stables and grounds who live in their own cottages.

This grand local establishment is by no means as large as that maintained by either the Emperor or the Emperor Francis Joseph.

Similar dining-room arrangements are maintained by the Emperor of Austria and the Grand Duke. The tables of both are served by men who have long worn the palace livery and have learned discretion.

Important matters of State may be discussed in their hearing, but nothing ever leaks out.

Nearly every royal palace is under the care of a master of the house, who has the supervision of all the details of every detail of household economy.

If a carriage is to be sent for a visitor, he attends to it; should the gardens need special attention, he gives the proper direction. When there is to be a great entertainment or state function, he sees to the decorations and arrangements. He is a man of importance in the household and not infrequently the bearer of a title.

THE WAY SHERRY WINE IS MADE.

Few of those who delight in the mellow flavor and the stimulating warmth of sherry wine know how the product is prepared on the sunny vine-clad hills of Oporto.

Between the middle of September and the last of October the sherry vintage occurs. The grapes are cut and left to the sun for two or three days, being covered at night to protect them from the dew.

All the bunches are gone over and carefully sorted, the good grapes being tossed into large square wooden troughs, where men, bare legged and wearing heavy shoes, with projecting iron nails, tramp them out.

Into an adjoining vat the liquid runs, while the residue of skins, stems and pips is put into another trough, and, after water is added, the mass is crushed with a wooden press. The pulp is used for fertilizer and to feed hogs.

The liquid obtained is run into butts and barrels, which are then stored away in cellars. Each barrel has a tin funnel inserted in the bung-hole to permit circulation of air. In each barrel a vacuum taking the space of about four gallons of fluid, is put in to allow the wine to ferment without overflowing.

After the fermenting period of about two months, the clear liquid is transferred to other barrels, carefully, so as not to disturb the sediment at the bottom. The barrels for the ultimate reception of the wine must be of white oak, perfectly clean and smoked with sulphur to prevent dampness. The barrels are then damped and a name given to the wine in the different butts.

Different kinds of wines are obtained from the same grapes, grown in the same vineyard. Some of the wines are so bad that they are sold as vinegar or burned as alcohol.

Alcohol of 95 degrees must be mixed with wine, at the rate of twelve pints to eighty-five gallons for each degree of strength required.



Big Gangs Work Under the Direction of a Gang Master

In certain parts of Eastern England women and girls perform nearly all of the field labor. In sections of Norfolk, Cambridge and Lincoln counties particularly—vast stretches of reclaimed marshland—such gangs may be seen hard at work every day.

It is generally accepted there that a girl must enter a field gang as soon as she leaves school. Indeed, she is reared to regard such labor as her ultimate goal, and rarely thinks of qualifying herself for domestic service.

While still an infant the average "ten" girl is drawn to the field in her perambulator and left to sleep in a shady corner while her mother works. As soon as she is able physically and has passed a certain period in school, she hires herself to a gangmaster. For a greater part of each year after that she toils eight hours a day. Even marriage oftentimes does not interrupt this hopeless routine.

So common has become the practice of women working in the fields that the English Parliament, a number of years ago, felt compelled to devise legislation regulating it.

Each group of workers, or gang, is now in charge of a duly licensed gangmaster who cannot employ any child under the age of 8 years; women must not be employed in the same gang with men.

The fact that such regulations are on the English statute books indicates how general the custom is there.

It has been continually inveighed against, has been accused of being both the domesticity and the morals of village life; and yet gangs of women workers are seen as frequently new as before.

Many of the married women go into the fields only at the busiest seasons. Most of the gangs are composed of girls between 13 and 18 years of age.

This is one of the evils of the system as girls who toil in such gangs usually become coarse in thought and speech.

Sometimes ago the wife of a gangmaster discussed the future of her daughter, who was about to leave school.

"She shall never do a day's work on the land," the mother declared. "I'll get her a place as a servant, even if she does earn less money there."

"But," it was remarked, "your husband is the gangmaster."

"Yes," was the reply. "He says he has heard more wickedness during the two years he has had the gang than in all his life before. Many times he has declared that no daughter of his should go to work upon the land."

It is a peculiar system that fosters the employment of women in agriculture. When a farmer desires to have a certain piece of land worked, he makes a contract with an agricultural gangmaster. The latter brings his laborers, performs the work, and is paid a stipulated sum.

The gangmaster alone appoints the tasks, oversees them, and pays his laborers.

As an instance of the cost of such work, it is stated that one landowner in Cambridgeshire paid a gangmaster \$4.50 an acre to clear his ground of carrot. Each girl received 6 cents a day. It is sometimes the case that girls receive from 60 to 75 cents a day.

Out of such wages they must board and clothe themselves. If they live at home they are expected to contribute to the family revenue.

In many districts it is customary for women and girls to supplement the regular tilling of crops by work on fruit farms. During the strawberry and other small fruit seasons nearly the entire female population of a community is busy before the sun is up.

During the summer it is customary for a woman to look up her house at half-past five in the morning and remain in the fields until evening. During that time her small children are practically homeless when not at school.

Naturally, disorder, uncleanness and household neglect result. At night the mother returns, too weary to do more than prepare a hasty meal for the little ones. House cleaning and laundry work are postponed until a rainy day precludes labor in the field.

Children more than 8 years of age may be employed in the gangs. Usually they work through the summer and fall, and return to school in December, by which time probably they have forgotten about all they had learned the previous winter.

STAGNANT MENTALLY.

In this dreary round their mental stagnation becomes pitiful. They



Little Girl of Eight Plodding in the Field



After the Days Work She Prepares the Family Dinner

grow to be literally "of the earth, earthy."

Reading little, they take scarcely any interest in topics that reach beyond the fields with which they are familiar.

Early marriages are common among such girls. Usually they take their places among the matrons at 16 or a little more.

With her crude idea of wifehood and parental responsibility, however, such a woman rarely exerts any favorable moral influence, either in her home or in her neighborhood.

Her husband is apt to be a member of an agricultural gang, also, with thoughts elevated little above the earth that he tills, and the children of such a marriage have only a continuation of serfdom and field work to expect.

Young men, however, break away from such environment oftener than do the girls.

The man may become a town mechanic, porter, hostler or gardener, and frequently manages to do fairly well when he can muster sufficient courage to turn his back upon the fenland.

Once beginning work in the fields, the girls almost invariably continue at it, even long after they have seen their children plodding wearily in their footsteps.

Now and then one will escape and enter domestic service, only to discover that she fits rather poorly into the economy of a well-regulated household.

Her speech and manner are apt to be rough, she neglects her duties and resents interference. In course of time she drifts back into the arena of growing crops.

As a rule, gang work pays better than domestic service, and many parents prefer to have their daughters toiling upon the land, in order that they may add more to the family revenue.

One would imagine that so much fresh air and active exercise would result in healthy, rosy-cheeked, bright-eyed workers.

It has been found, however, that such labor usually induces anemia. The damp soil that saturates shoes and stockings, and unsatisfactory meals, hastily eaten under the conditions of the girls, probably always finds the girl pale, heavy-eyed and sullen. She may be muscular, but not physically strong.

She grows old so quickly that life for her is generally one long weariness brought here with block and tackle.

When employed in the fields, women wear a loose dress, thick shoes, a large cotton bonnet and a stout apron, tied so as to prevent it from flapping in the wind.

While the sight is always pathetic to the eyes of one taught to reverence womanhood, there is also a certain picturesqueness in a long line of feminine workers, moving slowly and precisely across the fields, playing host or hostess to the evening wedding party.

AFTER THE STORM.

"A canopy had been adjusted to a church in a small town," related the evening man, "and everything, so far as we were concerned, was in readiness for the evening wedding ceremony."

In the afternoon a severe wind storm came up and threw the long stretch of canvas out of alignment. A young man approached and arduously applied himself to the work of readjustment.

"He needed assistance, and the first pedestrian who came along was easily impressed into service."

"Here a dollar for your trouble," said the man generously, as he attempted to press a coin into the other's hand.

"If you who should be paid for your unsolicited service," interposed the assistant as he returned the money. "A pastor of this church, I am very grateful to you."

"As the bridegroom-to-be in the case," laughed the young man, graciously. "I'll make it all right with you later."

MEN AND THEIR METHODS.

"On my morning jaunts," remarked a member of the Supreme Court, in referring to a summer vacation, "I had occasion to pass a market where the most tempting fish dangled at all times to attract purchasers."

"I was soon on speaking terms with the proprietor, and frequently made complimentary allusions to his fish."

"These comments would please him, and invariably he responded: 'Caught them with my own hook and tackle.'"

"I sauntered to his place one evening and observed a huge block of ice with a splendid bass frozen in the centre. I called the proprietor and said:

"Here, Joe, I suppose you got this fish, too, with your own hook and tackle?" chuckled Joe, "this one was brought here with block and tackle."

In the stately Hofburg Palace of Vienna, a lonely old man frequently sits in solitude at his meals. His tastes are simple, his wants few. Even when relatives and members of his court dine with him the menu is not always elaborate.

For all the kitchens of the Emperor Francis Joseph are famous throughout Europe. Recently he had entirely new culinary apartments, with all modern as well as time-honored equipment, constructed under the palace.

While Francis Joseph is himself abstemious, he is frequently compelled, by court and diplomatic requirements, to entertain. On such occasions the guests often number 2000.

The kitchen equipment necessary to care for so many people is equal to that of a large hotel. An army of men is employed, and unless everything is served just right there is an explosion of official wrath. Every dish prepared for the Emperor's personal table is carefully tasted by a high official before it is sent to the serving room.

From the days of Maria Theresa, whose splendid entertainments amazed the courts of Europe, the imperial kitchens of Vienna have been regarded as holding first place among their kind.

The capacity of this culinary plant—or several plants, as there is one connected with each imperial palace—may be judged from the fact that one kitchen, recently abandoned and converted into a riding school, contained nearly a ton.

Until recently at state dinners and court balls a large detachment of soldiers would carry the courses of the meal, in specially made vessels, from the kitchen to the door of the dining hall.

Such service is no longer necessary, as the new kitchens are heated immediately beneath the state dining rooms. A system of electric elevators transfers food and plate more speedily and with greater satisfaction than would be possible by hand.

Most interesting, perhaps, of the new culinary arrangements is the mundhucho, or tasting kitchen, as it might be called, which is directly beneath the Emperor's private dining room.

Here the meals for the private family—in fact, all of gatherings of fewer than thirty persons—are prepared. The cook in this division are supposed to be especially acquainted with the imperial tastes.

A FOOD CENSOR.

Before each meal is served, a high official of the household enters the kitchen and carefully tastes every dish. This is intended, not only to guard against attempts of poisoning, but to insure palatable preparation of the food.

It is well known that the aged Emperor pays little attention to table joys. His tastes are simple. A strong soup, a juicy bit of beef, a few ordinary vegetables and a glass of beer constitute his usual dinner. It is not uncommon for him to scarcely touch anything, ordering the table cleared almost as soon as the meal is served.

To this private kitchen is attached the pastry department and the department in which ice cream and sherbets are made. When the Emperor's daughter-in-law, widow of the late Crown Prince, and her daughter, the Princess Elizabeth, made their homes at the palace, dainties from these departments were in demand every day, but of late the pastry and confection makers have not been kept busy, except upon special occasions.

The other important apartments are the ordinary palace kitchen, where meals are prepared for the general household outside the imperial family, and the great plant designed to provide refreshments upon festival occasions, great banquets and balls, so frequent at the Austrian court.

At a court dinner from 200 to 400 guests may be present; at the palace balls supper is often served to 2000. So well ordered is the service, however, that a meal of almost any size can be served at comparatively short notice.

In the roast room of the great festival kitchen the ancient pit is still employed. There are six systems of ovens. Four ovens occupy part of the pastry room, in one section of which eight experts do nothing but make cake.

Here, too, is what is termed the brio kitchen, the principal function of which is to prepare the refreshing consommé served in the morning hours of formal balls.

Being made from beef, veal, muttles, hares, chicken, quail and vegetables, and requiring at least eight hours for its preparation, the extent of the kitchen outfit devoted to this soup alone is apparent.

When the late Empress had personal charge of domestic affairs the candy kitchen was an important adjunct to the culinary industry at the palace; but of late pot so much attention has been paid to it, although the confections and set pieces manufactured there are still wonders of art in their way.

These immense kitchens, with their corps of chefs, cooks and helpers, entail only a part of the cares that rest upon the shoulders of the master of the household—usually an official of rank who is related to the imperial family.

There are great storerooms, vaults for wines, linen lockers and strong rooms for the valuable china, silver and gold ware, all of which must be carefully looked after.

One large room is set apart for the storage of the imperial silver, which is infinite in variety and incalculable in value. Another apartment holds the big collection of rare and valuable porcelain and the imperial service of solid gold.

This gold service is among the most beautiful and elaborate ever designed. It is used only when foreign visitors of royal or princely rank are the guests of the Emperor.

Originally it was intended to meet the needs of only eighty diners, but a few years ago a hundred additional gold plates were added. As each plate weighs something over two pounds, the value of the gorgeous service may be imagined.

Not an item of food from the imperial table is taken back to the kitchen or the storerooms. Whatever is left becomes the property of the servants. Very often entire dishes are removed untouched; bottles of wine are taken away uncorked. In this way the butlers and waiters not only fare as sumptuously as royalty, but their families also flourish on a princely food.

One of the most exclusive regal establishments in Europe is that of the Grand Duke of Baden, at Karlsruhe, Germany. The Grand Duchess was a sister of the present Emperor's grand father, and her methods of management are followed to a great extent at the courts of both Berlin and Vienna.

In this kitchen, in addition to the chefs and cooks, there are always four or six apprentices, whose term of service is four years. There are always plenty of volunteers for this service from members of the highly respectable families. Although no wage is paid them, the prestige derived is so great as to be eagerly sought, as it insures profitable employment almost anywhere, especially in the big restaurants and hotels of the cities.

The lives of employees in the royal kitchen are exceedingly pleasant. Each gets his bottle of wine and his beer at every meal, and is otherwise treated with great consideration.

Each afternoon the chief steward confers with the official in charge of the household, and the menus for the next day's meals are made up. Early the next morning the steward gives this to the chef who is on duty for the day, and he at once makes his requisitions for supplies.

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