

ROYAL CHEFS OF EUROPE

One Field in Which French Ideas Are Dominant—The Kaiser's About the Only Court Without a French Chef—England's Wealth of Gold and Silver Plate.

KING GEORGE V. like his father, never allows a royal menu to be published. If one does appear anywhere it is against his wish. The late King Edward thought that the making public of royal menus saved ostentation and his son shares this prejudice.

King George's new chef is a Frenchman, Henri Cedard, who succeeds another Frenchman, M. Messager. The latter had a salary of \$10,000 a year, and after 25 years in the royal service had become head of the kitchens of the new Royal Automobile Club in Paris.

The most highly reputed royal kitchens in Europe are those at Windsor Castle. They were founded in the sixteenth century ago under the arches of the castle, and have been adopted to modern needs.

They are very handsome. While those at Buckingham Palace are white tiled, the Windsor kitchens are paneled in black oak, a work carried out by George III. at a cost of \$10,000. Each kitchen is in charge of a special cook, an expert in cooking soups or fish, entrees or roasts, vegetables or pastry. There are four sergeant cooks, if the term may be used, under the head chef. For the sweets and pastry there are two special chefs. In all, there are thirty principal cooks.

For cooking purposes there are about eight hundred pots and pans, for the most part in copper, and five hundred and fifty plates, and five hundred and fifty plates. These pots and pans alone are worth \$10,000.

The gold plate which belongs to the British sovereigns is of immense value. Ordinarily it is kept in a safe in walls three feet thick and always guarded by police. There are also bearing the arms of the Tudor kings. Others formed part of the treasure of Tipu Sahib, the famous Indian ruler.

There is one complete service of massive gold, with 8,000 forks and spoons to match. That is for great occasions but there are several other wonderful services in ordinary use. Much of the silver is modern. The plate is valued in millions sterling, although a large part is only silver gilt, and is excelled by the solid gold dishes of several Indian rajahs.

Usually monarchs when in private do not dine at the table. They are too busy. King Edward was a very rapid eater, but his son has to be more careful. Dining with him never lasts more than 40 or 50 minutes.

Each service is presented in double, so that a choice is available, and each bears the name of the under-chef, responsible for it. This is an old custom due to the way cooks in past times had of obtaining all the good dishes and repackaging any share in the banquet.

Since the days of the Jacobites no finger bowls are provided at the royal table. The Jacobites used them to drink the health of the king "over the water."

Not in all royal palaces are there French cooks. The Kaiser must not have one—German public opinion is against it. In fact, for years, a grand culinary quarrel has been in progress in

Germany. There are at least four hundred French cooks in the best houses in Berlin. Even the chancellor has a French cook, but the Emperor, owing to the Pan-Germanic idea, keeps to the native article and has his bill of fare written out in German.

French methods, except when macaroni is dealt with, are the rule at the court of Italy. An Italian who has studied the art of cooking in France, Signor de Amici, is the chef.

The Pope holds by the cooking of his native Venice and has an inordinant fancy for his own special piasta, a complicated dish, which contains rice, two dozen prawns, a pint or more of mussels, butter, cheese, white wine, saffron, pepper, parsley, salt, and so on, and a minute quantity of coffee.

Although in Spain the cuisine of the court is in charge of a Frenchman, M. Capdeville, curiously enough German influence is strong at the royal table. Then there are also the national tastes, to consider, these leading to the production of chicken in a soup of capsaun, dishes floating with oil, cream, tartar upon cabbage leaves, and the famous gazpacho, a peculiar Spanish cold soup which contains tomatoes, cucumbers, onions, garlic, a glass of vinegar, pepper and bread, to which long before serving powdered ice is added.

A queer story is told of how the Emperor of Austria got his cook, Perski, who is a Hungarian. The emperor is not much of an eater. One day he was dining with the Count of Rhenbaum and was delighted with the way in which a wild boar's head was cooked.

Two days afterward an enormous box arrived at Schoenbrunn, where the emperor was in residence, sent with the homages of the court. When it was opened Perski was found inside, no worse for his experience, and the emperor accepting the gift, made him his chief cook.

French influence is supreme in the cuisine of the czars, and has long been. Once the post of chef in Russia was not without danger, for there is a tradition of a cook who, having spoiled a roast, was impaled and himself roasted before his own fire. In the eighteenth century, when French cooking was most famous, a chef at the Russian court got as much as 10,000 roubles a year. What is more, he was not a prisoner when in a fit of pique he left suddenly; the czar sent courtiers after him to induce him to return, and he did so when he had got an apology from the sovereign.

The present czar's chef is a Frenchman, who is also a major domo. He is a regular Parisian, and goes to Paris always to select his best materials. The most important of these are foies gras, truffled, and chickens. He has to provide food each day for 1,000 persons, and meals are provided at the royal table not only for Nicholas II. and his family, but for all the members of the court down to the chief of the military officials.

Czar Nicholas receives \$20,000 a year. One has to remember his responsibilities, each outlet, each piece of bread, each portion of dessert may carry death to the czar in it. M. Cubat keeps his precautions a strict mystery. The truth is that the imperial kitchens are full of secret police-agents who act as dishwashers, scullions, coal carriers, etc.

Coldish fried fish is the czar's favorite dish; chocolate cream delights Queen Wilhelmina of Holland; Adolf Haund lives on eggs and milk; Alfonso XIII. declares that the best meal he ever had was when, detained by a motor car breakdown, he shared

the meal of some carter by the roadside. President Fallieres of the French Republic is all for his own Gascon dishes. He quarrelled with the great blyssed chef, M. Tsch, because the latter would not put garlic into some of the dishes at a state banquet, or introduce the president's local vlands. Tsch had served under men like Czar, not, Felix Faure and Loubet, and promptly pulled off his apron, as the French say.

Now a woman cook serves in his place. It is said that when M. Fallieres goes to his vineyards at Loupillon he has one great feast on garlic soup; but it is also said that he is the author of a recipe for a salmon of the woodcock which is the joy of his friends.

The present French president, as a fact, does not impose his tastes on the guests at the Elysée. The custom is for all official dinners or luncheons to be served by one or other of the leading Paris restaurants. Just as at the Maudslayi House in London, and to a large extent now with state dinners, even at Buckingham Palace or Windsor, most of the dishes are brought in from one or other of the best firms.

UNCLE SAM'S SWEET TOOTH

It Makes Him Eat Twice as Much Sugar as He Did 30 Years Ago.

(New York Sun.)

THE PEOPLE of the United States consume half their own weight in sugar every year. If we take the quantity of sugar consumed in the United States, and add to this the quantity brought from our own islands and the quantity imported from foreign countries, we get an average of 81½ pounds per capita, speaking in round terms, for 1915. That is about a like quantity for 1908. Taking the total consumption and comparing it with the total population in the section known as continental United States, the average yearly consumption of sugar is found to be about 81½ pounds per capita.

In fact, the people of the United States are larger consumers of sugar per capita than those of any other country of the world except England, for which the latest figures show a consumption averaging 86 pounds per capita, against our own average of 81½ pounds per capita. The next largest per capita consumption is in Denmark, 74 pounds; following by Switzerland, 61 pounds; Sweden, 54 pounds; and Germany and Holland each about 42½ pounds.

Not only is the United States the second largest consumer per capita, but the total amount consumed annually is much greater than that of any other country, according to the above figures, more than 2,000,000,000 pounds a year, against about 1,000,000,000 pounds in England, and about 500,000,000 pounds in Germany.

About one-half of the sugar consumed in the United States is brought from foreign countries, about one-fourth from our own islands and the remainder produced in this country. The total production of sugar in the United States now amounts to one and three-quarter billion pounds a year, of which more than a billion pounds is beet sugar, and about three-quarters of a billion cane sugar.

It is only recently that the production of beet sugar in the United States has come to exceed that of cane sugar. In 1900 domestic production of cane sugar was twice as great as that of beet sugar, and twenty years ago was more than sixty times as great, but the growth of beet sugar production has been very rapid in recent years, and in 1907 for the first time exceeded in quantity that produced from cane, and has continued since that time.

The sugar habit is evidently a growing one with the people of the United States, and probably with those of other countries, since the total world production for which statistics are available has increased 50 per cent in the last ten years, and about double in fifteen years. In our own case the consumption has shown a rapid growth, the per capita consumption having been in 1880, 40 pounds, in 1900, 50 pounds, and in 1909 approximately 81½ pounds.

ALEXANDRA'S BUSY LIFE.

Since the death of King Edward, Alexandra, who was the queen, has been left by England as far as possible in the obscurity she desires. Not that the English love her less. It is simply that for national reasons they prefer to complete privacy in her widowhood. But the dowager queen is not idle. She busies herself with charity of all kinds, even more than she did when her husband sat on the throne. For the Christmas Just gone Queen Alexandra distributed \$2,000 in Christmas puddings among the poor children of London. The puddings went to youngsters who would have gone without dessert on that day of days, had it not been for the generosity of the royal widow. Alexandra is beloved by the women and children of England as queen dowager, and as much as she was when queen consort of England, and for many years before.

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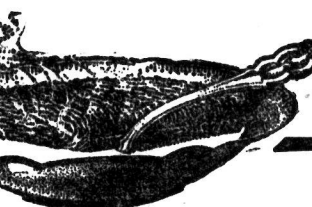
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HERE is a great decorative value in rock crystal in its purest form, the perfect Tama, as the Japanese call the sphere. It is the purest of all materials that the artist can work with, and many charming effects can be obtained by carving cutting and slightly tinting or coloring. Have you ever seen a great object of the kind which has been melted off in the sun or a fragment of ice which has been dipped in hot water for a moment? If so you have seen the effect which the Chinese love to produce on their carved rock crystals.

The crystal itself has the purity of the most perfect ice, but when an object is completed by the lapidary he removes all the harsh lines and produces this beautiful carved object by rounding off the edges and polishing.

In mounting a bit of jade, red tourmaline or amber, the Chinese lapidary sometimes puts upon the setting or all in the interior of the metal above it a beautiful blue material with a greenish shimmer, and it is difficult to make out at first glance what it is, perhaps a metal or a mineral. The magnifying glass shows that it is the blue feather of the kingfisher and as it is placed in a setting with a ridge above it for protection it frequently will stand a good deal of wear.

Chinese lapidary art generally consists in knowing everything that is geometrical. The motives of the Chinese are generally plants, animals, scenes or symbolical ornaments. Everything in their lapidary art is soft and rounded, pleasing both to the eye and to the touch.

Albert Thayer, an American artist, has discovered that the most intense colors properly mingled, as in the wings of birds, butterflies and flowers, blend into a soft tone. Ruby draws only the ideal out of even an iron furnace or a smokestack. Louis Tiffany has always believed in a wealth of softness and color, whether in glass or jewelry. To obtain a brilliant blue he took colorless opals and ground them into regular jelly-like masses and put blue sapphires under them, and then opals under masses of sapphires.

Again, he combined amethysts that were deep purple with deep blue sapphires and combined them with opal matrix of deepest blue and green. Another example is a lamp screen of woven pebbles bound together; every one of these pebbles had been water-worn and slightly iron-rusted, and the blending of the white with the tones of brown in the lamp light produced a most charming effect.

Sweden has an official name, although, containing, in addition to the usual information to be found in the average passport, a Chinese character for each sex for every day in the year. These names are approved by the king. The object is to secure a greater number of names for parents, and to avoid repetition.

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