SOME WEDDING CAKES.

REMARKABLE ACHIEVEMENT OF ENGLISH ROYAL BAKERS.

The Great Cakes Which Figured at the Weddings of Queen Victoria, the Prince of Wales and Other Royalties—Interesting Facts About Wedding Cakes.

Only a very small percentage of the readers of this article will be able to recall her majesty's wedding day, Monday, February 10, 1840, when the theatres were open free to the public, writes a London correspondent. In the evening a banquet was given at St. James Palace, and covers were laid for 130 persons. There were three tables, and at the upper end of the Queen's table stood the two chief wedding cakes. This cake was made by Messrs. Gunter, of Berkeley Square, and before being sent to the palace it was exhibited on the firm's premises to more than 21,000 persons. It is said that besides the two principal wedding cakes there were nearly 100 smaller ones, which were subsequently cut up and distributed, practically, all over the world.

The second wedding cake that figured on this historical occasion was designed by Mr. John C. Mauditt, yeoman confectioner to the royal household. It weighed nearly 300 pounds, and was 14 inches thick and 12 feet in circumference. On the top was seen a figure of Britannia blessing the bride and bridegroom, who were somewhat incongruously dressed in the costume of ancient Rome. These figures were nearly a foot high, and were, of course,

MOLDED IN SUGAR.

At the feet of prince Albert was the figure of a dog, denoting fidelity; while at her Majesty's feet were a pair of turtle doves, denoting the felicity of the marriage state. A large Cupid was also seen writing the date of the marriage in a book, and at the top of the cake were many bouquets of white flowers, tied with the true lovers' knots of white satin ribbon. Among the decorations of this wedding cake may also be mentioned four white satin flags, on which were painted the royal arms.

The next free theatrical night marked the marriage of the Prince of Wales, on March 10, 1863. On this occasion a splendid wedding cake was made by her Majesty's confectioner, M. Pagniez; but one of equal importance was made by the royal confectioners, Messrs. Boiland, of Chester. This is what is known, as a "three-tier" cake, and around the base were festoons composed of the rose, thistle and shamrock, entwined with the royal and Denmark arms. On the tiers were placed alternately reflectors and figures of seraphs with harps; also, satin flags, on which were painted miniature likenesses of the Prince and Princess. The whole was surmounted by a temple embedded in orange blossoms and silver leaves, on the summit of which was placed the Prince's coronet and a magnificent plume of ostrich feathers. The cake, which stood nearly 5 feet high was of colossal proportions.

I may mention, incidentally, that the largest cake ever made by Messrs. Gunter was that which figured among the jubilee presents. This cake was 13 feet high and weighed a quarter of a ton, its value being about £300. The smallest wedding cake made was ordered by a lady for a child. It was a doll's wedding cake, 3 inches high, and weighing about 4 ounces; it cost 10s. because it was perfect in every respect, and the confectioner had great difficulty in getting molds small enough.

It is interesting to know that each of the royal bakers has

A DISTINCT RECIPE,

which is guarded like a Cabinet secret. Roughly speaking, a bride cake takes about half a day to bake, but after the tins have been removed from the oven and the cake turned out the serious part of the work only commences, for a wedding cake has to be at least six months old before it is fit to be eaten. During this time it is kept in an enormous warehouse, called the "cake room," and each firm keeps a separate staff of artists employed in making new designs and altering the fashions in wedding cakes. Natural flowers are the great feature in modern wedding cakes, white roses and orange blossoms being the most popular varieties in use. A good deal of ingenuity, however, has to be exercised in keeping these fresh, for a faded wedding cake would indeed be a grievous sight. The Royal Chester bakers (Messrs. Bolland) have got over the difficulty by having narrow, white porcelain cups sunk in among the decorations, thus enabling each natural bouquet to rest in water.

An adequate idea of the magnitude of this business may be realized when I mention that Messrs. Bolland's standing stock of wedding cake is about 2000 pounds. The curiously statuesque cake was made appropriately enough, for the Princess Louise on the occasion of her wedding with the Marquis of Lorne, which took place on March 21, 1871. This cake was designed and made by Mr Samuel Ponder, the present chief confectioner of her Majesty's household. Mr. Ponder tells me that this cake was about 5 feet 10 inches in height and weighed 250 pounds. The four figures at the angles were modeled from the statues on Holborn Viaduct, and the cake was built in four tiers. This very artistic wedding cake was surmounted by a replica of Canova's "Hebe," Mr. Ponder having procured a plaster model of the statue at a decorator's in Leather lane.

It would appear that there is no limit to the vagaries of those who have wedding cakes made to order. One titled lady gave Messrs. Gunter an order for a cake weighing 120 pounds and standing 5 feet high, the whole cake to be trimmed with splendid ropes of

OSTRICH FEATHERS

to match the bridal dress. A M. F. H.'s wedding cake was entirely decorated with hunting trophies. Around the drum of the cake was an imitation, in sugar, of a rough wooden palisade, round which were represented huntsmen, hounds and fox—in fact, a lively hunt in full swing. Round the cake itself were medallions showing dogs' and foxes' heads, horses, whips and brushes. Somewhat similarly, an angler will want piscatorial trophies reproduced on his cake the architect likes to see his magnum opus in the form of a "temple" on the third tier, and yachting and military men, cricketers and musicians frequently provide special designs for their own wedding cakes. Even heirlooms are reproduced in colored sugar on wedding cakes; for example, I am informed that the famous vase known as "The Luck of Eden Hall," which has been in the possession of the Musgrave family for the past 500 years, was reproduced by a well-known confectioner, and served to adorn the bridal cake made for the marriage of the daughter of Lady Brougham and Vaux.

One of the most important questions I put to the royal confectioner on the occasion of my visit to him at Buckingham Palace had reference to the most important wedding day, from his point of view. Mr. Ponder unhesitatingly replied that the Duke of York's wedding with Princess May entailed by far the greatest strain upon him The principal cake on this occasion was made at Windsor; it was 6 feet 10 inches high and weighed between 200 and 300 pounds. This cake took the royal confectioner

FIVE WEEKS TO MAKE,

there being as many as thirty-nine separate pieces of plaster in some of the figure molds. Altogether, there were at this wedding six immense cakes, on what is known as the "general table," and in addition to these, Mr. Ponder made sixteen or eighteen smaller cakes for cutting up, each cake averaging about 22 pounds. Moreover, Messrs. Gunther say that they cut up no fewer than 500 slices of wedding cake on this occasion, the smallest slice weighing about half a pound, and the largest a little over 12 pounds. One of this same firm's confectioners subsequently attended at the royal kitchen, and, armed with a saw and a special knife, cut up about 1600 pounds of wedding cake in three days.

The most important cake made outside the palace for the "Fife" wedding was provided by Messrs. Gunther, of Berkeley Square. It was seven feet high and weighed 150 pounds. On the cake stood a Greek temple in sugar, and round it were medallions of satin with raised sugar monograms. This cake was exhibited for some time before the day of the marriage, and while it was on show it was decorated with artificial flowers. On the wedding day, however, about £20 worth of fresh natural flowers covered the entire structure.

I have previously mentioned instances in which the person ordering the bride cake has provided a special design. Perhaps the most remarkable of these cakes was made for Rear Admiral A. H. Markham, who served in the artic expedition of 1875-76, and who was presented by the Royal Geographical Society with a gold watch for his services when in command of the northern division of sledges in that expedition. On the top of the drum of the cake stood a sugar model of her Majesty's ship Alert, caught in an iceberg. Round the drum were many nautical trophies—capatans, anchors, boats and davits and a loaded arctic sledge. These were surrounded by oak leaves and acorns and many branches of flowers. Worked in sugar round the cake were two life buoys, in which the Admiral's flag and motto were engraved. This wedding cake took three weeks to prepare, and its design was entirely provided by the gallant Admiral himself, who took infinite pains to have the modeling and technical details exact to a curious degree.

CYCLISTS IN LONDON.

So Many Accidents Have Occurred that the County Council is Building a Track.

"Scorching" has come to be a bugbear in London. "Lady cyclists" not infrequently get into trouble there through fast riding, and while, as a rule, they are unconscious of sinning and apologize very nicely, a case occasionally crops up where it is quite the reverse. That was the way it was with Mrs. Wackerbarth, who on a Sunday evening, a fortnight ago, deliberately ran down a harmless young lady pedestrian on one of the highways up in the north of London.

The young person who was run over naturally protested, wherat Mrs. Wackerbarth got off her machine and began to use strong language, following it up by seriously damaging the young woman's hat, breaking her hatpin and at last dragging her across the road by the hair of the head. At a police court the young woman unfolded all this tale, and although Mrs. Wackerbarth denied emphatically, the magistrate proceeded to fine her peremptorily six pounds and three shillings, after arranging to pay which she departed a wiser woman and one much sadder.

It is interesting for bicyclists here to learn, in connection with this, that the London County Council are preparing to construct a cycle track, with its necessary buildings, on an open expanse to the north of London known as Hackney Marsh. A committee of the Council have written a report regarding this in which they say that their two great objects were, first, to relieve the thoroughfares from the increasing number of bicycles, and, secondly, to put a stop, as much as possible, to rapid bicycle riding.

"The temptation to quick riding in the streets," they say, "constitutes a serious danger to the public, but if a public track were formed upon which high speed riding could be indulged in there would remain no excuse for cyclists to endanger the lives of foot passengers."

"The necessary buildings," it should be said, will include a field hospital.

Long Time Between.

The clock struck January 1 and then February 15, but still she was alone.

The Eskimo wife slept but fitfully, starting from a troubled dream every two or three weeks.

Will he never come?

Presently, however, she heard the familiar footfall.

Tanked again, she groaned. It is hardly 10 years since he was drunk before.

It was very late.

The gray dawn was already breaking, and in less than a month it would be broad day.

HOUSEHOLD.

Care of Food in Summer.

The following suggestions are valuable for many a housekeeper in the country who has not an ice house:

Charcoal is of great value in keeping ice chests, store rooms and food sweet. Place a shallow dish of fine charcoal in the ice chest. In milk rooms and other rooms where food is kept, set dishes of charcoal. If poultry or birds are to be hung in a cool room for a few days, remove the internal organs, and partially fill the body with charcoal. Now wrap the birds in paper, and hang up. If the outside of the poultry is rubbed with black pepper it will be still further protected from flies. Small birds, livers, kidneys, sweetbreads, etc., may be wrapped in paraffine paper, and then be buried in a bed of charcoal. For keeping large pieces of meat and poultry here is a simple device: Have a large barrel or hogshead half filled with charcoal. Put meat hooks in a strip of joist and place it across the top of the barrel. Have a netting to spread over this. This barrel may be kept in a cool place, and pieces of meat hung on the hooks. The charcoal will keep the atmosphere dry and sweet, and the netting will be a protection against insects. Should there be danger from rats or mice, use wire netting.

Fresh fish may be rubbed with salt, wrapped in paper and buried in a bed of charcoal. Of course, the charcoal in boxes and barrels should be changed at least once a month. It can be used for lighting fires or for boiling meats or fish. If, however, it is difficult to get a good supply of charcoal the old can be purified by putting it into the stove with a few lighted chips, and allowing it to burn until red-hot. At this stage open all the windows to let the gas pass off; then close the draughts of the stove, remove the covers, and leave the room. When the charcoal becomes cold, it will be ready for use again.

If there is any question as to the purity of the water, none of it should be used for drinking or cooking purposes unless it is first boiled. There are several other methods of purifying water, but boiling is the safest of all. When water is tainted by decaying vegetable matter, several methods are used to purify it. It may be boiled or filtered through charcoal or oak chips, or a little alum may be added. The addition of the astringent wood or the alum causes the albuminous matter in the water to coagulate and fall to the bottom, and the purified water can be poured off.

Tomatoes Canned and Pickled.

Whole Tomatoes Canned.—Select medium sized tomatoes. Wash and wipe, pick off the stems, put the tomatoes into one or two-quart cans, shake them down so they are close, fill the jars with cold water; set the wash boiler over the fire, put in enough hay to cover the bottom, put the jars in so they set firm and put the covers on, then pour enough cold water in boiler to cover the cans halfway. Put the cover on the boiler, and after the water is boiling keep a steady fire and let the cans boil half an hour. Then lift the jars from the boiler with a towel; if not full to the top take off the covers and fill with hot water and screw the covers on and set away to cool. Keep in a dark, cool place. Some peel the fruit, and add a little salt before putting the fruit in the jars.

An economical way of putting up tomatoes for winter is as follows: Select good, ripe tomatoes, pick off the stems, put in a large pan and pour boiling water over them, peel and cut up, taking out any green pieces. When you get a quantity drain off all the thinnest juice and seeds you can, then put the tomatoes in a porcelain-lined kettle, add a little salt and cook from three-fourths of a hour to an hour; then with a funnel fill large bottles and jugs; which are thoroughly cleansed and filled with hot water, then emptied last thing before filling. After they are full cover the mouth with a piece of cloth a few inches square and insert a good cork, pushing the cloth down a little; cover cork with hot sealing wax or cement. If you have plenty of two-quart glass jars, they are just the thing for canning tomatoes. When put up in glass jars, they do not require so much cooking.

Chopped Pickle.—Wash and dry small green tomatoes which are too small to slice; chop fine and put in a jelly bag and let the juice drain out, then put in a preserving kettle and cover well with vinegar and cook a few moments; pour in a stone jar until the next day, then pour in a colander and drain; throw away the vinegar, prepare enough new to cover the pickle, add ground spice and cinnamon in a bag, and a cup of sugar to every quart of vinegar; heat and pour over the pickle in a stone jar, put in a few pieces of horse-radish root to keep it from moulding, turn a small plate over the pickle and cover well, and keep in a cool, dry place.

Washing Silk Handkerchiefs.

There are some silks that cannot be washed without turning. There is some chemical used in their preparation that will not stand washing without discoloration. The very best way to wash silk handkerchiefs is to rub them in white castile soap and water. Rinse them thoroughly and dry in the shade. Sometimes silk that has become very yellow may be bleached by hanging it when wet over the fumes of sulphur. The best way to do this is to put some ashes in a pan, over this place some live coals, then sprinkle sulphur on the fire. The handkerchiefs should be all ready in a box or barrel on strings strung across from side to side. Immediately on the sulphur being put on the coals place the dish under the barrel or box. Care must be taken that the handkerchiefs do not hang down low enough to scorch. After some hours they may be examined. If they are not enough bleached wet them again and repeat the process. Some silks will not bleach at all, others come out beautifully white.

The cost of painting the front of Buckingham palace is $10,000.

PERSONAL POINTERS.

Some Items of Interest About Prominent People of the World.

Lord Acton has a private library of 60,000 volumes, which is believed to be the largest in England.

Mr. Sze, of the Chinese Legation at Washington, is an enthusiastic wheelman, but on account of the peculiar style of his dress he is obliged to use a woman's wheel.

Krupp, the gun manufacturer, is said to pay an income tax of $200,000 a year, but the brewer and alcohol manufacturer, M. Bragadir, of Bucharest, leaves him far in the lurch, for he pays $350,000 a year.

Mme. Patti is the best paid woman worker in the world. For many years she has received $3,000 a night when she sings. Mme. Melba receives $1,000, Eames and Nordica each $700, Calve $600, and Scalchi $500.

The wardrobe of Queen Margherita is almost as renowned for its variety and splendour as that of Queen Elizabeth. The Italian Queen will never wear the same gloves or stockings twice, and all her gowns are made in Paris.

Ferdinand de Long, of Mentztown, Pa., ate a dozen and a half oysters, and then bet that he could eat the remainder of the oysterman's stock, 140, in three minutes. He finished the task in two and one-half minutes and died.

The Shahzada cannot understand why English ladies and gentlemen lower and trouble themselves by doing what he considers should be done for them by menials. He refers to dancing. This is a new aspect of ball giving.

Prof. Huxley was buried, as probably he would have liked to be, in a bed of boulder clay, a fitting sepulture for a paleontologist. In the earth above his coffin are relics of the prehistoric era when all Scotland and England as far as the Thames were covered with a vast sheet of ice.

The new Chicago directory, just out, contains such queer names as Deathdew, Uppercrust, Nagger, Windyman, Dustdry, Gracebucket, a clergyman; Chargehigh, a dressmaker; Blunderboggun, Schwekenbracken, Blatherskelter, Braushmutter, Blaumeisterskut, and Eleaver Elsconsimeon.

Four Portias are admitted to the bar of New York city as the result of the recent examination. They are Rosalie Loew, a daughter of Mr William N. Loew, of 233 Broadway; Caroline Louise Dodge, Minnie L. McK. Smith, and Flora E. Matteson. They are said to be all of them young women of exceptional ability and promise.

A singular drama is being played in a Sofia theatre with the late Prince Alexander of Battenberg as the principal figure. It is called "Heroes if Silvitzka," and King Milan and several minor generals, princes, and counts—all of them still alive except Battenberg—are represented on the boards. There are no female characters in the play.

Australia's grand old man is Sir Henry Parkes, who has played a more prominent part in that island's politics than any other man. At first sight he appears to be the oldest man alive, looking to be even more than his 80 years of age; but in reality he shares with Gladstone, the Pope, and Bismarck the art of keeping the vitality and energy of youth to a period far beyond the experience of human life.

"The oldest living subject of the Queen" is the title which may be fairly claimed by Mrs. McLaughlin, who is now in her 111th year. All her long life has been spent at Limavady, the home of Thackeray's famous "Peg." Mrs. McLaughlin is tall (5 feet 9 inches in height), well set up, and dignified looking. She is able to hear and see well, and her mind is quite clear. She has had eighteen children, fifteen of whom have died. Mrs. McLaughlin's husband served in the Corps of Yeomanry, commanded by Dr. Ross' grandfather, in the beginning of the century, and her good memory enables her to recall interesting events connected with those stirring times.

FEWER PEOPLE DYING.

Marked Decrease in the Death Rate of Great Cities.

The death rate of great cities is being brought lower year by year, and thus is furnished a splendid testimonial to the beneficial effects of modern medical science. The rate of mortality to every 10,000 inhabitants for 1894 is given for the European cities named as follows: Moscow, 341; St. Petersburg, 314; Rouen, 313; Havre, 298; Naples, 277; Milan, 250; Dublin, 247; Munich, 237; Cologne, 231; Prague, 221; Bordeaux, 213; London, 177; Liege, 176; Berlin, 172; The Hague, 169; Frankfort, 165; Bristol, 154. Compared with former years, the showing is very gratifying. In London, for example, the death rate has decreased from 243 in 1870 and 216 in 1881 to 177, or nearly 30 per cent. in a quarter of a century. In 1881 the death rate in Paris was 255, against 202 per 10,000 for last year, while the rate in Berlin for 1873 was 280, the latest returns showing a decrease of 37 per cent. in twenty-one years. While the treatment of disease has improved in efficacy the most potent cause of increased health has been the preventive measures of municipal sanitation, achieved in great measure over the fierce opposition of the very classes sought to be and actually by them benefited.

The Speed of Electricity.

The speed of electricity under the most favorable conditions is now established to be 180,000 miles a second. What this enormous speed implies is somewhat dimly suggested by an illustration recently used by the eminent scientist, Sir Robert Bell. Suppose that a row of telegraph posts 25,000 miles long were erected around the earth at the equator. Suppose that a wire were stretched upon these posts for this circuit of 25,000 miles, and that then another complete circuit was taken by the same wire around the same posts, and then another, and yet another. In fact, let the wire be wound no fewer than seven times completely about this great globe. We should then find that an electric signal sent into the wire at one end would accomplish the circuit in one second of time.

BRITISH COLUMBIA MINES

THERE ARE VERITABLE HILLS OF SILVER AND GOLD.

Towns Springing Up as if by Magic—Nelson May Develop Into a Big Gold-Mining Camp—Railways in Course of Construction—The Eldorado of the Dominion.

Tales of wonderful finds of the precious metals are generally largely discounted in this sceptical age. Confirmation strong as proofs of Holy Writ is needed to gain half credence for such reports. It is not remarkable, therefore, that the fame of British Columbia as a depository of gold and silver has been of slow growth, for the suspicious reader seemed to see beneath it all the hand of the town-site boomster or mining sharp. It is not possible longer, however, to attribute the stories of the wealth of British Columbia to these sources. The "finds" are too well authenticated, and the material changes that have followed as a consequence of these finds cannot be easily argued away. When we find towns of 3,000 inhabitants springing up as if by magic on a barren hillside one cannot refuse to believe that some remarkable attraction has brought the fortune-seekers there.

Recent issues of The Vancouver World contain a series of letters from a staff correspondent who has made a tour of the mining camps of Southern Kootenay. The writer does not content himself with mere generalities, but deals with such details as the names of companies,

THE LOCATIONS OF MINES,

the work that has been done on them, the output, the size of the communities that have sprung into existence, the names and numbers of hotels and the names and numbers of firms doing business in the mushroom towns. The following is a good specimen of the sort of information these letters contain:—

"So much has been said about the Silver King from time to time that there is little need for me to go into details. Had it been managed as the Slocan Star and other mines were it might be talked of to-day as the star of West Kootenay. Fully 100,000 tons of high-grade ore are in sight. It will average upwards of $65 to the ton. Nearly 3,500 feet of tunnelling and drifting have been done on the property. One tunnel is over 900 feet in length, 500 feet being in ore. Four winzes, 70 to 125 feet, have been sunk. It is not concentrating ore owing to the existence of refactory elements. Hitherto there has been a deversity of opinion as to the best way of working the mine. There has been a great deal of dead work, but the present manager, Mr. Davys, is said to be doing well. It is generally believed that a smelter will be erected at an early date. It will be built near the railway station. An aerial tram line is now under construction from a point near the station up close to the mine. It will be four and a half miles in length, and will cost about $75,000.

These are silver mines, but there are gold workings, too. In the vicinity of Nelson are

SEVERAL RICH GOLD VEINS,

and an old miner gave it as his opinion that Nelson would develop into a big gold-mining camp. The prosperity and permanence of Nelson are assured, we are told, as it will inevitably remain a mining and smelting centre. Kaslo is one of the best known names in the silver country. It will soon be connected with the outside by railway, the Kaslo & Slocan road being now in course of construction with the expectation that it will be finished by September. Kaslo is already quite a municipality. Mr. John Keen, the engineer who laid out the town, is its Mayor. The Council has recently purchased land for the erection of a Council chamber, police station, fire hall and clerks' office, and all the other "fixings" of civilization. A paper is published weekly and a "Theatre Comique" is in full blast.

At Pilot Bay what is called the Hendryx smelter is in operation and twenty tons of bullion per day are being shipped out. Near here is the Blue Bell mine, which is said to be the first quartz mine discovered in British Columbia. At the mine and smelter 225 men are employed and the payroll amounts to $15,000 per month. This enterprise is in the hands of Americans, who invested in it years ago before there were roads or any other than the natural means of getting at their property. It is now valued in

THE MILLIONS.

The great bulk of the mining enterprise in British Columbia has been undertaken by Americans, but at Ainworth the correspondent came across a property owned by Nova Scotians which gives great promise. The largest community in West Kootenay is Rossland, which has a population of between 2,500 and 3,000. It has no banks, no school houses, no churches, no lock-up, no theatre comique, no waterworks, no protection from fire and no railway or steamboat running into it. It is surrounded with mines, and every mountain peak in the vicinity is haunted by prospectors. A company has been formed to give the town water. Two newspapers are published weekly and one of them intends shortly to emerge into a daily form. It is not denied that mining there is something of a speculation, but there are authentic cases of men who came to Rossland on borrowed money and are now men of wealth. British Columbia is essentially the "Eldorado" of the Dominion.

Revenue from Electric Heating.

An electrical journal calls attention to the fact that Ottawa has proved itself one of the most progressive utilizers of electricity on this continent. The running of 50,000 lights in a city of 40,000 inhabitants speaks volumes, and it is doubtful whether any other city in the world can approach such figures. But even more interesting is an item in the report of the local central station, just presented, showing an income of $421 from heaters. This is a new item in similar balance sheets. Although the amount is small, it is much larger than the motor account used ordinarily to be, and as it involved only an outlay of $12, it is sound, as well as promising business.

To be angry is to revenge the faults of others on ourselves.—Pope.