

The Royal Wedding....

Marriage of the Duke of York and Princess Victoria May.

Apropos of the visit to this country of the Duke and Duchess of York a description of their marriage, which took place in London on Thursday, July 6th, 1893, will be found of much interest.

The marriage of the Duke of York (Prince George of Wales) and Princess Victoria May of Teck, an event to which all England had been looking forward with great interest, took place at half-past twelve o'clock on Thursday in the Chapel Royal, St. James' palace. The wedding was a brilliant function, and was attended by a large gathering of the members of the British Royal family, continental sovereigns or their representatives, and many members of the highest nobility. The weather was beautiful, and if there is any truth in the old proverb, "Happy is the bride whom the sun shines on," the new Duchess of York will be exceedingly happy, for a more splendid day has seldom been seen in London. The occasion was made one of national rejoicing and a partial British holiday. Great crowds of peo-

ple gathered many deep along the line of route from Buckingham palace up Constitution hill, through Piccadilly, St. James Street, and Marlborough gate to the Garden entrance of St. James' palace, which is situated on the north side of the Mall. The decorations along the line of the Royal procession were profuse and beautiful. The roadway was kept open by the Household troops in their glittering uniforms, by detachments drawn from the military depots, by the Metropolitan volunteers and militia, by the Middlesex Yeomanry, and by the police. The scene was full of life and movement, and the ceremony eclipsed in pomp and splendor any recent State ceremonial in connection with the British Court.



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THE ROYAL PARTY.

The Royal party left Buckingham

palace in four processions, the first conveying the members of the household and distinguished guests. The next procession included the Duke of York and his supporters, the Prince of Wales and the Duke of Edinburgh. The bride came in the third procession, accompanied by her father, the Duke of Teck, and her brother, Prince Adolphus of Teck. The last procession was that of the Queen, who was accompanied by the Duchess of Teck, her younger sons, and the Grand Duke of Hesse. They drove in state to the ceremonial. Each procession was accompanied by a Life Guards escort, and in addition to this the Queen had an escort of Indian, native, and Australian horse. Her Majesty rode in the handsome glass coach used at the opening of Parliament and on other special occasions. The body of the carriage, which is of Irish manufacture, was built in Dublin, is painted a dark color, and its richly gilt panels are adorned with the Royal Arms. The roof is surmounted by a crown, and bordered with a wreath

ARRIVING AT THE CHAPEL.

At 12.15 the Duke of York and his escort arrived at the Chapel Royal. Five minutes later deafening cheers announced the arrival of Princess May. A fanfare of trumpets was sounded as the Queen arrived, and the greatest enthusiasm was manifested by the multitude.

The members of the Royal family and guests, on alighting at St. James' palace, walked to the state apartments, and subsequently down the grand staircase, and under the color court colonnade to the seats for them in the chapel. Her Majesty alighted in the Ambassadors' Court, under a specially erected canopy over the glass doors of the passage leading to the chapel. Thence she

walked to the haut pas at the north end of the edifice. The spot was beautifully adorned with palms and flowers from the Royal conservatory and carpeted with crimson. Upon the same platform seats were provided for the Prince and Princess of Wales, the bride and the bridegroom, and the other members of the Royal family and Royal guests from abroad. The members of the diplomatic body and the other invited guests occupied special seats in the body of the chapel and in the royal and east galleries. Drawing-room dresses were worn by the ladies, the gentlemen appearing in full levee dress.

THE BRIDE.

The bride wore the veil which was worn by her mother on the occasion of her own marriage. Her wedding gown was of silver brocade, in perfect harmony with the bridesmaids' toilets of white satin and silver lace. The bridesmaids' gowns were made with low bodices, and neither hats, wreaths, nor veils, were worn; only a simple rose in the hair. The bridesmaids were the Princesses Victoria, Alexandra, and Beatrice of Edinburgh, Princesses Margaret and Victoria Patricia of Connaught, Princesses Victoria of Schleswig-Holstein, and Princess Eugenie.

THE CEREMONY.

The Archbishop of Canterbury, assisted by the other clergy, performed the ceremony, the bride being given away by her father. The magnificent gilt sacramental plate, the central alms dish of which is said to have been manufactured in the reign of Charles I., and is valued at \$50,000, was displayed upon the altar, which was decked with the choicest flowers. The service began with the marriage chorale, "Father of Life," specially composed by Dr. Cresser for the occasion and sung by "The Gentlemen and Children of the Chapel Royal," as the members of the choir are styled. In the middle of the service Sir Joseph Barnaby's "O, Perfect Love," a chorale, sung at the marriage of the Duke and Duchess of Fife in Buckingham palace chapel, was given. The service concluded with the hymn, "Now Thank We All Our God." Mendelssohn's "Wedding March" was played as the Royal party left the chapel, the united processions of the bride and bridegroom leading to the Throne-room, where the registry of the marriage was attested by her Majesty and the other members of the Royal family and Royal guests.

BACK TO BUCKINGHAM PALACE.

On the way back to Buckingham palace from the Royal chapel the procession was led by the carriage of the Queen. Her Majesty, who was accompanied by the Duchess of Teck, was wrapped in a white Indian shawl. She gave instructions that the carriage should proceed slowly in order that she might view the decorations. This gave the crowds along the route an opportunity to again see her Majesty, and she was enthusiastically cheered.

Following the Queen came the carriage of the bride and bridegroom. The newly-wedded pair were animatedly talking, only occasionally stopping their conversation to salute the crowd in response to the cheers with which they were welcomed. Immense crowds were assembled in the Mall, Bird Cage Walk, the upper part of St. James' park, and in the vicinity of Buckingham palace. Even in Grosvenor place, back of the Palace gardens, from which nothing of the procession could be seen, people stood packed and jammed. Buckingham palace road was also crowded as far as could be seen.

AN OVATION.

Shortly after the Royal party entered the palace, the Queen, the Duke of York and his bride, and the Duke and Duchess of Teck appeared upon the balcony. As they stepped out the crowd before them went wild with enthusiasm. Such cheering and such long continued expressions of popular approval have seldom, if ever, been equalled in London. So prolonged was the ovation that a chair was brought to the balcony and the Queen seated herself. She appeared to be suffering a little from the heat, and as she sat in the chair she slowly fanned herself. Her face plainly showed the pleasure she felt at the enthusiasm of the crowd. The faces of the Duke and Duchess of York beamed with happiness, and they repeatedly bowed and smiled as the salvos of applause were repeated again and again. The Duchess of York looked charmingly beautiful. She carried in one hand a bouquet of Provence roses, orchids, and orange blossoms.

THE BRIDAL GIFTS.

To enumerate the bridal gifts and the names of their donors would require several columns of newspaper space. Presents were received from all parts of the British dominions. The Duke of York's present to his bride consisted of an open petalled rose in pearls and diamonds, and a five-row pearl necklace. The pearls are not exceptionally large, but they are perfectly pure in color and splendidly matched. The Duke and Duchess of Teck gave their daughter a suite of jewels comprising tiara, necklet, and brooch of turquoises and diamonds. Much has been said regarding the opposition of the Princess of Wales to the marriage, it being stated that she did not approve of her son marrying the girl who had been engaged to his brother, even though that brother was dead. The present given by the Princess of Wales should put to rest these rumors, for it is doubtful if a more valuable gift was ever given by any-

one on a similar occasion. The Princess' gift consisted mostly of jewellery and precious stones, the whole being valued at £250,000.

MODEST HOUSEKEEPING.

The young couple began their married life on a very much less ambitious scale than many a bride and bridegroom who literally have their way to make in the world. The little cottage in which they lived at Sandringham only contains two very small sitting-rooms besides a tiny business office for the Duke of York, and there is only space for a couple of guests at a time. It is very simple, but prettily furnished, with light and seemingly inexpensive furniture, and nearly all the Princess May's girlish treasures, her stock of knickknacks and personal odds and ends with which she adorned her rooms at the White Lodge were sent down there to make the little nest homelike. It is altogether an ideal little house for a newly-married couple, royal or otherwise, for the surroundings are delightfully picturesque, and just without the windows of the drawing and dining rooms is a beautiful lake, over which has been thrown a romantic-looking bridge.

About the ... House

SUGGESTIONS FOR BREAD.

In mixing bread use a short-handled wooden spoon, as long as you can. Use enough flour always to keep your loaf from sticking to the board, or your hands, but take care not to get in too much flour. Expert handling can only come by experience, and you must not be discouraged if at first the dough sticks to everything it touches. Try and get your loaves into the pans for the last rising rather soft. If you can get pans with high sides, you will find them nicer, as it keeps the bread from spreading apart or running over the sides.

To insure good baking powder biscuit, care must be taken to keep the dough very soft, so soft in fact that you are only just able to get them up and into the pan; and they must be baked quickly in a very hot oven. Never roll out your dough thinner than an inch.

When bread or biscuit becomes stale, you can freshen it by pouring a little hot water over the loaf and draining it off quickly; then set it in the oven to heat through, and it will be good as new. When crackers become soft from long standing, put them in a pan, and bake them over. They will be as crisp as new ones.

Yeast without hops: Twelve large potatoes boiled, mashed and pressed through a sieve; add 3 qts lukewarm water, 1 cup yeast, 1 cup salt and 1 cup sugar. Mix thoroughly and set in a warm place four or five hours. When bubbles rise, it is ready for use. One teacup of this yeast will make three quart-loaves, and no sponge is necessary. Keep in 3-gal. jars, corked tight, and in a cool place. It will be good for weeks.

Bread: Pare and boil 6 good-sized potatoes, drain off the water, mash fine, pour over them about 3 pts lukewarm water, and run through a colander. Add flour until this is a thin batter, then put in 1 cup coffee yeast. Let stand until it rises, then stir in flour, as much as you can, with a spoon, and let rise again. Work in enough more flour to knead rather stiff and let rise the third time. When light, this time work out into loaves and let rise.

Baking Powder Biscuit: One qt flour, 1 lump butter the size of an egg, a pinch of salt and 2 heaping teaspoons baking powder. Milk enough to make a stiff batter. Bake in a quick oven.

Crackers: One egg, white only, 1 tablespoon butter, 1 teacup sweet milk, 1/2 teaspoon soda, and 1 teaspoon cream tartar. Mix very stiff, beat well, roll thin and bake.

Rusks: Take a piece of bread dough when ready to bake and add 1 egg, 1/2 cup butter or lard and 1/2 cup sugar. Mix them well, roll out and cut with a biscuit cutter. Let them rise before baking. If not quite stiff enough, add flour. Bake in a quick oven.

MEN IN THE KITCHEN.

There are multitudes of women who do their own housework and whose mothers and grandmothers did before them, who, though tired almost to the point of nervous collapse, or even when half sick, never think of asking their "men folks" to get a meal or do kitchen work. Many women of the old school seem to think it out of place for a man to wash dishes or make bread.

Of course the average man, untrained innocent as he is, does look awkward in his wife's kitchen. He is apt to disturb its apple pie order. Naturally he would prefer to be doing something else, and as a general thing he ought to be doing something else. But there are times when his place is in the kitchen. Men are not always busy at their respective occupations; there are slack times when they are laid off, or if they employ themselves, when their own work does not press so, but that they could just as well lend a hand in the kitchen as not.

A woman is making a needless sacrifice of herself who refrains from

asking her husband or sons to do more in the kitchen than to bring in the wood and coal and fetch a pail of water.

The relief that more assistance would give to the woman of the house is not the only consideration. Since no farmer feeds his horses or cows, his hens or hogs without endeavoring to utilize the teachings of the widest available experience and the closest study in regard to the best kinds of diet adapted to secure the best conditions of health and strength for his animals, so he will naturally ask why should not an equal care and intelligence determine the selection of fare for his own table.

He will find a new interest in legislation bearing on the protection of the people's food in purity and wholesomeness and he will be ready to co-operate intelligently with the public schools and the progressive press with regard to popularizing more rational ideas of diet as bearing on economy, health and morals.

DOMESTIC RECIPES.

Sweet Pickles—One rule will answer for pear, peach, plum and apple sweet pickle. To seven pounds of fruit allow five pounds of sugar, a pint of cider vinegar, half an ounce of stick cinnamon and half an ounce of cloves. Some like more cinnamon and less cloves. Tie the spice in muslin and cook in the vinegar.

Cucumber Pickles—To each hundred of the smallest cucumbers you can procure, allow an ounce each of mustard seed and cloves, a large tablespoonful of salt, a cup of sugar and two small red peppers. Put the cucumbers in a kettle with enough vinegar to cover them. Heat very slowly to the scalding point. Take out, put in cans and fill up with boiling vinegar.

Tomato Pickle—Chop a gallon of green tomatoes, sprinkle salt on them, hang them in a coarse cotton bag and let drain twelve hours. Chop a dozen onions, four green peppers and a pint of horseradish, add four ounces of mixed spices; mix well, pack in jars and cover with vinegar. Tie up closely.

CLEANING WALL PAPER.

A correspondent tells of an experiment she made in cleaning her wall paper. She says: "I used pulverized pumice stone and flour, four ounces of the pumice powder to one quart of flour, making a thick paste or dough. Roll out as wide as the wall paper in length and two inches thick, then inclose the dough in a piece of muslin and sew it on and boil them about three-quarters of an hour, when the rolls will be hard and firm and ready for use. You will have to use the wash boiler, as nothing else in the kettle line will be large enough to accommodate the broken lengths of the strips. These rolls are then used for rubbing over the soiled portions of the paper. Not only will they take out ordinary dirt spots, but grease as well. After the rubbing the paper should be dusted off carefully with a clean cloth, and if any dirt remains go over the surface again. This removes the dirt much better than the bread process, which I have tried also. It cleans like a charm."

CLOTH MITTENS.

Take any soft, strong cloth, of all wool, and the same amount of Canton flannel; let the hand be laid flat on a piece of paper marked round with a pencil, then cut out a pattern, allowing for seams; cut the lining bias so as to have a spring to it; stitch the flannel and lining separate, turn the seams together inside, bind the wrist, leaving the mitten open two inches on the under part of the hand, work a buttonhole on one side, sew a strong button on the other, and you will have a durable mitten.

THE JUDGE WAS INTERESTED TOO.

The late Sir Frank Lockwood was wont to relate with great relish an incident that happened while he was yet young as a lawyer. A barrister was conducting the prosecution of a man for stealing a teacup, and in the middle of his address to the jury a telegram was placed in his hand. Instantly the impetuous recipient, who had taken a dollar chance in a horse race, exclaimed, joyously:—

Galopin's won—and I've won! His lordship, taken aback by this extraordinary proceeding, demanded to know the meaning of it. The barrister apologized for his conduct and craved forgiveness.

It is most improper, said his lordship, and I trust it may never occur again!

The case was then about to be resumed, when the judge drily intervened with:—

Oh, by-the-by, Mr. X, did the telegram say what was third?

A RECORD IN MILEAGE.

The famous No. 1 Great Northern engine, stationed at Peterborough, has just completed a total run of 4,000,000 miles, which is believed to be the longest distance covered by any locomotive in England. It was built at Doncaster in 1870, and was the first to be fitted with outside-cylinders and a single driving-wheel. For over thirty years the engine has been employed regularly, almost daily on express work, and is still able to hold its own with most of the recent "Giers."



DUCHESS OF CORNWALL AND YORK.