

HOME LIFE OF MADAM PATTI

How the Famous Singer Enjoys the Passing Seasons in Her Mountain Castle

SIMPLE REGIM: WHEN GUESTS ARE FEW Recollections of Lively Adventures in Many Lands—Fall of Life and Youth and Wonderfully Preserved at Sixty.

Craig-y-nos is full of beauty in the spring, no matter from which of the three railway stations you approach it, writes William Armstrong in the Saturday Evening Post, each of them with a soft-sounding Welsh name that takes half the consonants in the alphabet to spell out, the castle, lying on a flank of mountain rising steep from a narrow, bright green valley, springs to view at some sudden turning in the road. The scene, theatrically taken, could not have been planned better. Towers and battlemented walls glow a soft warm brown; the great conservatories glisten in the sunlight, the river and lakes gleam silver between masses of shrubbery and groups of trees, and the close-clipped lawns stretching far across to the water's edge are of the light brilliant green of South Wales, like the green of Ireland.

From the commanding height of the highway, paths wind vein-like between plantations of evergreen and leafy trees, and the glossy green of rhododendron thickets reflect the light. In June these latter are a mass of bloom, from deep red to faint pink, and with the rose garden in full blossom, make the castle appear as though set down in the heart of a huge bouquet. Life goes with method at Craig-y-Nos, and you may safely reckon by the clock what is passing there, no matter in what part of the world there happens to be. Guests at the castle are served with breakfast in their own rooms or in the big winter garden, as they may indicate. The whole front of this winter garden, which is about seventy feet long is of glass and adjoins the conservatories. In front of it stretches the panorama of valley, river and mountain, the height of Craig-y-Nos, or Rock of Night, being directly opposite.

The scenery strikingly resembles that of southwestern Pennsylvania and West Virginia, in whose hills the multitude of Welsh miners that find their way to our shores must see much to bring to them the thought of home. All morning until luncheon, which is served at a quarter past 2, Madame Patti remains in her own apartments. There she busies herself first of all with correspondence, which is taken up after 8 o'clock breakfast, for she is an early riser.

Simple Home Life. In the years of her travel she has made many friends, and pretty much every part of the world, and with a considerable number of these she keeps up a regular correspondence, doing all her own writing. This item, accomplished, she directs details of business and the management of the place, though in the latter Baron Cederstrom retains the chief activity. At luncheon the members of the family and guests meet, and walking or driving parties follow. At 5 o'clock tea is served in the sitting room, and at a quarter past 8 comes dinner in the great dining room. Following that is music or a visit to the ball theater, which is reached from that wing of the castle. Before 11 o'clock Madame Patti says good-night. After that the baron smokes his cigar in the library.

This simple regime chronicled is the one followed at the castle when Madame Patti is resting and there are but one or two guests. At other times when the party numbers anywhere from twenty to eighty, balls, concerts, plays and big dinner parties form part of the routine. Of late years, however, Madame Patti has entertained less, being a good part of the year abroad, in Italy, Switzerland, France and Sweden. She generally stays during these absences, but always for charity.

Between times comes the tour, spring and autumn. In the British provinces—tours that she has kept up regularly now since 1881, forty-two years ago in New York—she don't generally go in May and June, in Albert hall, a place so large, for it holds 11,000 people, that Madame Patti is the only singer who can fill it. This has been the regime of her life since last she visited America, ten years ago.

Adventures in Many Lands. But recently, during my stay at Craig-y-Nos, the quieter phase of life there gave a full opportunity to hear of the singer herself some of the adventures that have come to her, and to study again, after an acquaintance extending through a good many years, the development of her remarkable personality. For development she, and no younger singer of 20 or 30, thorough in her up-to-dateness than the diva who has charmed us, our fathers and our grandfathers, during her half a century before the public, and who made her operatic debut forty-three years ago in New York City. Today at 60, wonderfully preserved, she is full of life and youth.

That very first night at the castle there was a surprise in store. When the list of things was brought her to select from the evening concert on the big orchestra in the billiard room, she chose an entire program of Verdi, Donizetti or Bellini, in whose opera she has won her triumphs, but of Wagner.

"I could not listen to Travita and Rigoletto night after night," she said emphatically, "but I should never tire of Wagner's Nibelungen Ring. My voice was never the voice for the heavy Wagnerian parts, but that does not prevent my devotion to them."

Yes in the matter of the orchestra and the singularly direct in stating her tastes, and in this connection she has proved it by letting no opportunity slip of hearing Wagner's "Cycle of the Ring." That night, when the music was done, she went to the man managing the orchestra and directed him in the matter of some of the tempi which had not satisfied her ear.

Another night, when Wagner's "Flying Dutchman" was being played, she sang Bent's vision song with the charm of tone that has made her Lucia world famous. "I couldn't help it, it was so beautiful," she said when she had finished, with a smile that was half an excuse. And it was a Wagner program that she chose every night during my stay.

Young Hearts of Artists. It is always true of the artist, whether painter or singer, that his heart seems to keep younger than the heart of those in any other walk of life, and his interest in things stronger. There is something in him that keeps alive perpetual interest in things. When that interest ceases he is done. But with Mme. Patti her interest in things, like her musical vocal powers, is very much in evidence.

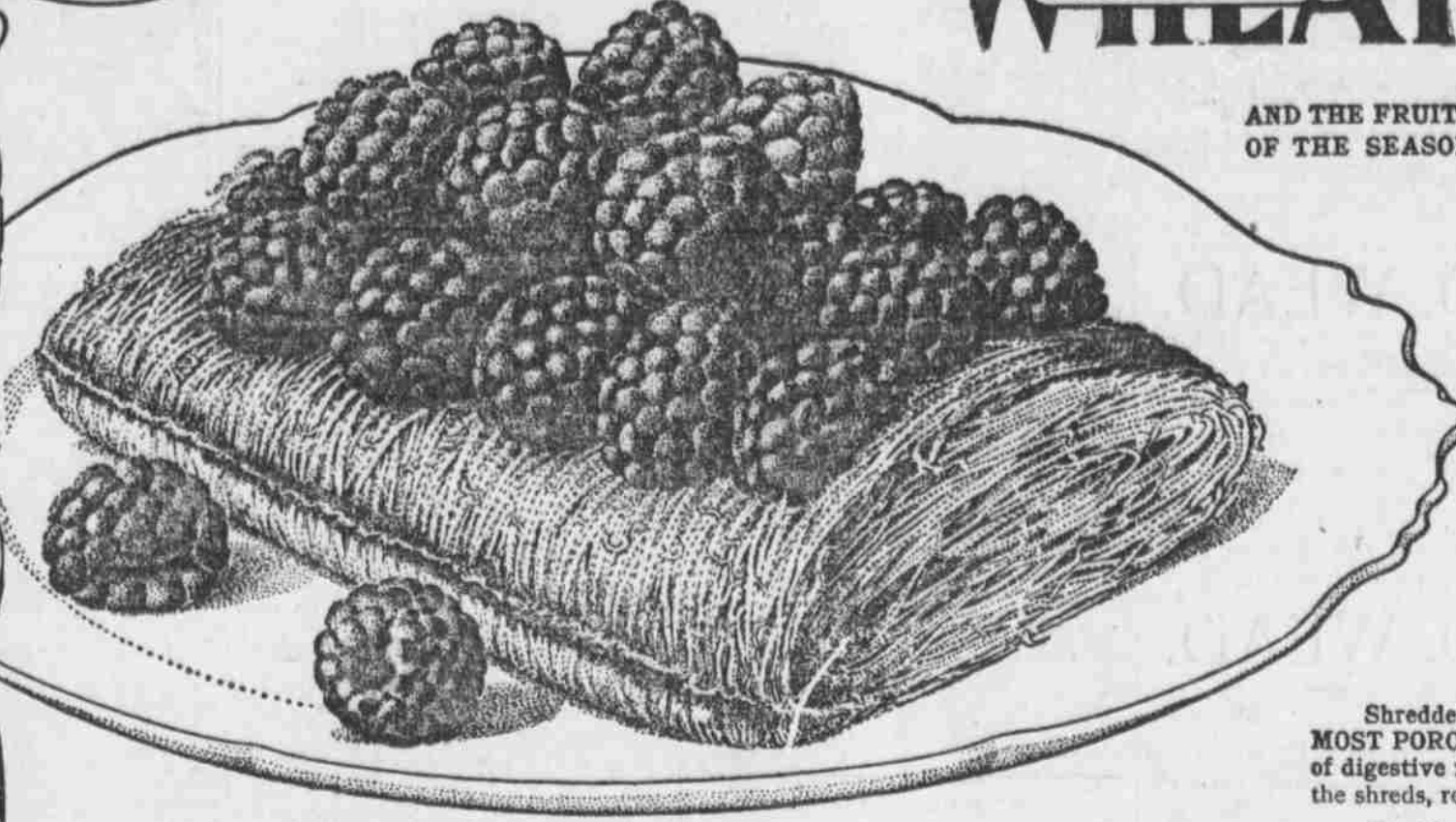
She shows that same hearty interest in the humbler of her neighbors, and in their lives and welfare, that is perhaps another of the secrets of her perpetual youth. Their devotion to her is marked, but naturally, like all philanthropists she has had her little disappointments, and one of these has been the poachers. She tells with great good humor of how they shot the game and half-wild ducks on her place and started little markets with them. When things grew too bad, several of the leaders were arrested and fined. This salutary lesson accomplished, Mme. Patti undertook her idea of reform. Ordering the pony-chaise, she drove to see them, reasoned the wrong



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of the thing out, and when she flattered herself that she had made an impression, gave them the sum they had paid out in fines. But the plan failed. They were back at it again, in some instances within two days.

"In San Francisco it was that I made my narrow escape, and that was the night a man threw a bomb on the stage.

"I had answered two recalls, entering from the center of the scene to make my acknowledgment. When I started to go out a third time Miss Carolina Baermeister, who has been with me for years, said: 'Don't go from the center this time; go from the wings.' "I followed her advice. Had I not I might have been killed. In the moment that I appeared for that third recall he threw the bomb. Possibly through nervousness, his aim was bad. He had intended to fling it into the box of a banker. Instead it landed in the middle of the stage, just where I would have stood had I entered from the center. The scene that followed was indescribable. 'You might have killed Madame Patti,' some one shrieked at him. "I should have been glad if I had," was his answer. 'She makes too much money as it is.'

"Well, when things were quieted the opera went on and I sang to the end without showing the effects. But, then, I am not hysterical. "Of attempted robbers I have had quite my share. The best planned of them was

Something like a riot ensued. As a consequence the curtain could not be rung up until after 9 o'clock. Think of singing after a scene like that, for the din came to me only too clearly behind the scenes, and I was worried enough about the castle, to trip up the servants in event of discovery and pursuit. They found two big tin boxes. These they doubtless fancied contained my jewels. But one of them happened to be filled with cigars and the other with photographs. By the time they discovered their mistake something must have frightened them. At any rate they did not re-enter the castle. The next morning my poor photographs and Havana cigars were found all about the place, where the burglars had disgustfully scattered them.

"But the warning served its purpose, and since then the castle has been patrolled from dusk to daylight. "Another experience was an attempt on my way to Mexico, by a then noted handit who had gained the name of Fra Diavolo, to rob me of my jewels. But we had expected him. He jumped on the train where we were, caught sight of the men who were engaged as a guard and jumped off as quickly. I had left my jewels in Mr. Vanderbilt's safe in New York, so he really lost nothing, after all."

When the wheat is growing in the fields near the banks of the Nile, Egypt, great quantities of birds of every kind pounce down upon the tender grain and would soon destroy the whole crop were it not for the watchful "stone slingers." These are men who stand all day perched on little platforms here and there throughout the fields with slings and pebbles, with some bird that comes within reach. The work of a stone slinger is a regular profession in Egypt, though a poorly paid one. It is not very hard labor. It is only for a few weeks a fine year that the stone slinger can find employment.—New York Tribune.

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Danger in Summer Drinks

Dr. Wiley, Chemist Department of Agriculture, in Chicago Tribune.

The devil turks in the soda water fountain and lead tea is suicidal. The extreme cold contracts the pores through which the poison is secreted and tends to congest the coating of the stomach. When thirty one should drink water from 60 to 65 degrees. Drink slowly and all you want of such water and you will find that there will not be the slightest ill effect, and that your thirst will be fully quenched. Ice water is not only hurtful but it has not the effect of quenching the thirst.

Holous and palatable edibles have a bad name as producers of summer sickness, for the simple reason that people are careless in the preparation of food, and the law is too lax in inspecting it. One of the most flagrant causes of summer sickness is entirely overlooked by law, and that is the preparation of soil upon which is grown vegetables for table consumption. I have on several occasions called attention to the danger of eating vegetables grown on or under ground which have been exposed to contamination from sewage, city waste, or garbage.

Mother's permit even their little children to take a glass of tea thick with broken ice, and then attribute their bad feelings to the heat. A glass of cool, not cold, water will have the effect of quenching the thirst, and children can easily be taught the danger of the soda fountain, as a saving to both purse and constitution. Even such delicious beverage milk may be poured on its bulk of ice before it is considered palatable in summer. The result is the ice melts, leaving a cold and watery substance which neither quenches the thirst nor nourishes the body. Milk should be free from poisonous germs and when taken at a temperature of about 60 or 65 degrees leaves no uncomfortable effects whatever.

As for meat, it is much more easily digested in the warm weather than starchy vegetables. While vegetables are satisfying to the appetite, they are watery and furnish but little good nutriment, their qualities being condimental and mechanical. There are a number of green vegetables, such as spinach, which act as a broom to the intestines and should be eaten in quantities. Though this vegetable grows near the ground its danger from contamination is less because it must be thoroughly cooked to render it palatable. Meat, good bread, potatoes and milk free from germs is the diet to be relied upon at all times for health.

TABLE AND KITCHEN

- Menu. BREAKFAST. Crusted Iced Currants. Cream. Broiled Young Chicken. Creamed Potatoes. Fairy Rolls. Coffee. DINNER. Cream of Pea Soup. Roast Lamb. Mint Sauce. Green Peas. Stuffed Tomatoes. Raspberry Mousse. Cold Sliced Lamb. Thin Slices of Whole Wheat and Butter. Sliced Pineapple. Silver Cake. Iced Cocoa.

Spiced Currants—For four pounds of currants take four pounds of brown sugar, a trifle less than two tablespoonsful of cloves, the same quantity of cinnamon, boil two hours, then add one pint of vinegar and boil fifteen minutes. Grapes may be prepared in the same manner by first removing the seeds as for preserves. Add a trifle of cayenne.

Spiced Blackberries—Heat together five pounds of fine berries which have been thoroughly washed, two pounds of sugar, one pint of vinegar, two tablespoonsful each of ground cinnamon, cloves and allspice; when they come to the boil skim out the fruit and boil the syrup one hour; return the fruit, boil fifteen minutes and can in Mason cans.

Spiced Cherries—To seven pounds of cherries allow one pint of vinegar and four pounds of sugar. Mix half an ounce of ginger root, one teaspoonful of ground cloves, two tablespoonfuls of allspice, two tablespoonfuls of cinnamon and half a teaspoonful of ground mace, tie in a piece of cheese cloth and put all in a preserving kettle with the sugar and vinegar. When it boils add the cherries, bring to the boiling point again and pour carefully into a jar. The next morning drain the vinegar from the cherries. Do this three or four days in succession, the last time boiling the juice down to just enough to cover the fruit. Add the fruit, let come to a boil and can.

Spiced Peaches—Peel large peaches, but do not pit them. To six pounds of fruit allow one and a half of sugar, one quart of vinegar and one teaspoonful each of cinnamon and cloves tied in a bag. Boil slowly for an hour, in a porcelain kettle, and can while hot. Pears and apples may be spiced in the same way.

Pickled Plums—For eight pounds of fruit take four pounds of granulated sugar, one quart of vinegar, one ounce of cinnamon, and one of cloves; scald the vinegar, sugar, and spices together; skim and pour boiling hot over the fruit, and let it stand three

days; pour off the syrup, scald and skim, and pour over again, and continue this process every three days until they have been scalded three times. The plums should be pricked with a needle before dropping into the syrup to prevent the bursting of the skin. Pineapple Pickle—Slice the pineapple very thin and pour over it a syrup made of two pounds of granulated sugar to a pint of vinegar, with spices of cloves, cinnamon and allspice. The next morning drain off the syrup, boil up again and pour over the fruit. Repeat this twice again. Ripe muskmelon, ripe cucumber and watermelon are pickled in the same manner. The rind is cut in thick oblong pieces and the outer

Uncle Sam's annual income is \$558,857,148. Russia has fifty-seven warships at Port Arthur. The United States Lighthouse service cost \$10,000 a year. All the seven islands of Hawaii are connected by wireless telegraph. The birth rate among the foreign born in Massachusetts is 16 per 1,000; among the native born it is 17. Nearly one-half of the mortality in the United States is from diseases of the lungs, and 75 per cent of it preventable. The United States consumes half of the black bugs, which constitute the world's crop of coffee. A man under indictment in Illinois is charged with having defrauded a widow. Talent of that order is rare, even if it is illegal. Excavations in Rome prove the city to have existed long before the time of Romulus—so the story of his founding of the Eternal City is as mythical as that of his being suckled by a wolf. Pelican Island, in Indian river, on the coast of Florida, has been acquired by the Department of Agriculture as a government reservation. The step was taken to prevent the entire extinction of the brown pelicans which breed there. A razor is a saw, not a knife, and it works like a saw, not like a knife. Under the microscope its edge is seen to have ten, numerous and fine saw teeth. When these teeth get clogged with dirt, honing and stropping will do no good. Dipping it in hot water dissolves out the debris from between the teeth. President Diaz of Mexico has immense admiration for that hard-riding, steady-shooting and splendidly trained corps of cavalry, the rurales, and often declares that should any nation arise that would win the admiration of the world, the fighting force of the sister republic is not generally known. The peace strength is 4,920 men; at two weeks' notice 50,000 more are well trained, are available, and about 100,000 in addition could be put in the field in another month. Mr. Carnegie recently said in an address to a British audience, while commending their country to ours: "Your rate of increase in population must soon begin to diminish. You are already full up. We are only beginning. We have plenty of territory entirely unexplored, where there still some day be a great population. Your colonies are not increasing. Australia seems full. It is a mere bird around an empty interior. South Africa is not a white man's country, and your government's policy of encouraging emigration there, especially of women, is almost a crime."

Woman's Nature Is to love children, and no home can be completely happy without them, yet the ordeal through which the expectant mother must pass usually is so full of suffering, danger and fear that she looks forward to the critical hour with apprehension and dread. Mother's Friend, by its penetrating and soothing properties, allays nausea, nervousness, and all unpleasant feelings, and so prepares the system for the ordeal that she passes through the event safely and with but little suffering, as numbers have testified and said, "it is worth its weight in gold." \$1.00 per bottle of druggists. Book containing valuable information mailed free. THE BRADFIELD REGULATOR CO., Atlanta, Ga.

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