NEW YORK ICE CREAM GOES ALL OVER WORLD

This City's Make Often Sent to Paris for Social Affairs There.

ICE IS DEAR IN FRANCE

Pope Leo Ate of Delicacy Made by American Wife of Papal Guard.

Much ice cream made in New York goes by express passenger ships to well to do Americans who reside in Paris and its vicinity several months a year. A recent order is for 1,000 gallons of vanilla, peach and strawberry flavors to be served at a wedding breakfast in Paris. The cream is packed in steel cylinders heavily plated with silver on the inside and nickelled on the exterior.

While this province of export trade comes to a small figure in comparison with staple products, it is rapidly expanding and goes on every month in the year. The demands were until lately confined to Americans, but of late the rich members of the colonies of South Americans, Turks, Spaniards, Persians and former occupants of high places in the official and commercial life of the East Indies who are living in luxury in Paris and its vicinity are buying American ice cream, fancy confections, candied and preserved fruits, oysters, lobsters, oranges, lemons, plums and the highest grades of especially made to order American cigars and cigarettes.

The factor of cost does not enter into the consideration of any of these consumers. Ocean and railway charges on domestic ice cream to Paris are so high as to make the final cost something more than double the New York city price for the best makes.

Two lines of express passenger ships plying between here and Europe buy from local ice cream makers sufficient cream of half a dozen flavors to serve during each round trip. Ice cream, water ices and Roman punch are Italian inventions that have not become in large demand anywhere in France or Great Britain. Even in Rome, where ice cream and Roman punch came into use among the rich as far back as 500 years ago, both dishes almost went out of use in recent years, and were revived only a few years ago by a daughter of Bishop Elliot of Georgia, who became the wife of an officer of the Papal Guard at the Vatican.

She, noting the wilting effect of a long spell of hot weather on the Pope, Leo XIII., made for him with her own hands for a long time ice cream, water ices and Roman punch from recipes used in her girlhood home. The Pope's chief physician became so fully convinced of the food value of the ice cream and American graham flour bread sent daily to the Pope at noon that he gave orders that the Pope's luncheon should be a dish of the cream and two slices of graham bread with butter whenever the noonday temperature exceeded 90 degrees Fahrenheit.

The results were so beneficial to the Pope that intelligence thereof got about in the court and other circles of high society of Italy, and the luncheon of wholesome ice cream with graham, rye or barley bread became ultra fashionable in very hot weather.

First class ice cream, such as can be had in abundance and at a small price all over our country twelve months in the year, cannot be had even in the most fashionable restaurants or clubs in France. This is due to several causes. In the first place, France ranks almost at the bottom as to dairy products. Nine-tenths of the farms of the republic are small holdings owned by an ignorant and unprogressive class of men and women, too mean to make dairy farming what it is in the Scandinavian countries, Holland and Belgium. Paris has of all the world's capitals the poorest service of cream and milk.

None of the railways possesses anything comparable with the high velocity milk service trains which enable the people of all large American cities to have early every morning all the milk and cream they want, and at very low prices, as compared with those which rule in the large cities of Europe. The laws of France against unhealthy cattle and unwholesome cream and milk are severe, but they are slow in operation, and as the average French officeholder does about as much work in a month as an American officeholder performs in a day, he is rarely a deterrent agent as to offences against the pure food or sanitary laws.

Nearly all of the potable water of France is high in alkaline matter, and this explains why French milk, cream and butter compare so unfavorably with the same products produced in America, Scandinavia, Holland, Great Britain and Ireland. Most of the French domestic eggs are from rundown stock, small in size and very low as to quality.

Ice is very dear in France, only about 2 per cent. of the French families residing where summer is hot use ice in any way. A French family buying ice in months other than July and August would be accounted by its neighbors as stark mad. In all the cities and large towns of France even the well to do buy cooked and uncooked food in hand to mouth quantities at shops.

Less than 1 per cent. of the bread, rolls and pastry consumed in French homes is home made. Hundreds of kitchen conveniences in use in this country for many years are unsalable in France, because the people have not a notion of what they are intended for. The French do most of their cooking in copper vessels, said to be tin lined, but which are lined with a mixture of tin and lead. This accounts for the extraordinary number of cases of verdigris and lead poisoning in France.

With poor milk, cream and eggs, antiquated ice cream freezers, of patterns obsolete in this country since 1850, and with very dear ice, and lack of delivery wagons, the few small confectioners of France cannot make prime ice cream that will satisfy Americans. Even among the few confectioners of Paris who make special efforts to draw trade from Americans, low grade lard is used to make a body to their ice cream, and they use tonka instead of vanilla beans in the so-called vanilla ice cream, and chemicals instead of fruit extracts to produce other flavors.

Trade unionism is so powerful among the cooks of France that no blue ribbon chef will condescend to allow an ice cream maker to enter the kitchen of which he is the ruler, nor will he allow any kinds of the hot rolls and biscuits liked by Americans to be made in the kitchen. Much that enters the kitchens of the rich Americans and others in France is already cooked or partly cooked, and on these foods and all else that comes in commissions are paid by the venders to the head cook, who, in turn, passes fractions down the line, until even the scullery maid has a small rakeoff on all that comes in, and likewise on the kitchen refuse, sold to buyers.

The ever growing demand upon the local trade for ice cream, rich cakes and many other American delicacies by rich citizens possessing residences in Paris and London is due in great part to the revolution against the tyranny of French and English house servants in Paris and London that is being quietly waged by the bright and well educated American women who head these households. Most of these women are graduates from American schools that teach the arts of the household, especially the clean and wholesome system of American cookery as developed within a few years in thousands of colleges and private and public schools.

To such women the chattering of French chefs about cookery is regarded as like the cawing of crows, and that is why so many French chefs and their assistants have been discharged from service to well to do Americans who possess homes in Europe and American trained cooks and assistants put into the places. The best of these are men trained on North Atlantic passenger ships and on American coastwise and lake and river passenger steamships.

These men know how to make the choice dishes of all countries, and they excel in making pastry, candies, ice cream and water ices from recipes originated by the good livers of the North, South, East and West of the United States.

A New York caterer who does a big business in shipping ice cream, fancy cakes and confectionery to rich Americans in Europe says that the trade was originally set into being by officers of the navy at their receptions on shipboard in foreign waters. The receptions cost the officers much more than they can afford to spend, but they are of great indirect value in building up foreign demands for certain American dishes that cannot be properly made without the use of certain American ingredients and cooking and serving utensils and appliances.

A view identical with the foregoing is held by the head of a great candy making company which to-day has 6,000 foreign agencies in ports visited by our warships. None of those agents has been in this country; nobody connected with this local industry has been abroad to see these agents. The trade came through the fact that for a number of years the young officers of the navy in outfitting for foreign voyages have taken along some boxes of very fine domestic candy as gifts to young women coming on board at the receptions. The young women would afterward go to their local confectioners and call for the American candies by the names of the makers. As some of the foreign confectioners possessed the business acumen to give customers what they wanted, they ordered the goods in this country, and in that way a large trade has been developed in all ports abroad that are visited by our warships.

TO TRY NORTHWEST PASSAGE.

Norwegian Explorer Will Attempt to Make It in May Next.

Assisted by King Haakon and the Queen of Norway, Christian Leden, the Norwegian explorer, will attempt to make the Northwest Passage in May next through the straits between Victoria Island and King William Land. He will be accompanied by several German scientists.

Leden will make a special study of the Eskimos of these regions. He will attempt the passage from the western entrance, travelling from the mouth of the Mackenzie River to the Arctic Ocean by Norwegian whaleboat as far as Stapylton Bay, continuing the journey as far as possible in Eskimo kayaks, then by dog teams. The party will be prepared for an absence of three years.

Mr. Leden is a graduate of Berlin University and has made previous explorations in Greenland on behalf of the Danish and Norwegian Governments. His reason for making the passage from west to east is that Capt. Amundsen, his famous countryman, who was the first man to reach the south pole, is also the only man who has made the Northwest Passage, but travelling from east to west. About 130 other expeditions have unsuccessfully made the same attempt. Among these was the famous Franklin expedition, consisting of 129 men, every one of whom perished in these regions.

Christian Leden's expedition will be very lightly equipped, as the members intend to subsist almost entirely on what they shoot. The expedition will be financed by the Norwegian Government, and as the principal object is scientific discovery it will seek to procure specimens of Eskimo manufacture for the museums at Berlin and Christiania, as well as facts relating to the country.

WERE THREE DAYS ON RAFT.

Schooner Rescued School Teacher, His Wife and Baby.

APIA, Samoa, Aug. 18.—With the arrival of the Peruvian schooner Ciudad Perez here is brought the tale of the wreck of the Dutch bark Java, sailing from Hongkong July 2 bound for Punta Arenas, and of the probable loss of Capt. Strickjon and four seamen and the rescue of a Spanish school teacher named Fortes with his wife and infant daughter.

Fortes relates that when he became convinced that the Perez could no longer weather the gale he hastily prepared a small raft from the schooner's cargo of lumber, had the baby lashed to his own neck and shoulders and forced his wife upon the planks. Then in spite of Capt. Strickjon's warnings he pushed away from the battered craft.

Half an hour after this the captain and crew left the Java in the only lifeboat, but within a hundred yards of the schooner the boat was capsized. Fortes saw but one sailor after this, and he was swimming toward the almost wrecked vessel.

For three days and nights the lumber raft with its three souls aboard drifted before the gale. The Ciudad Perez, bound for Apia, picked them up on the morning of the fourth day, August 12, and brought them to this port. None of the trio appears to have suffered seriously by the long hours of exposure to heat and wave and the eight-months-old infant least of all.

ORIGINAL CONFIDENCE MAN.

He Was a Person Who Asked a Stranger to Lend Him $5.

A story is told of old New York and of how the expression "confidence man" meant a man in whom one could not place confidence at all. It is said that some years ago a very well dressed man with a courteous address was wont to walk up and down the principal streets of the city.

Whenever he met a stranger who looked hopeful to him he would approach the man and with the most delightfully frank manner he would ask:

"My dear sir, have you confidence enough in me, an entire stranger to you, to lend me $5 for an hour or two?"

And it is said that the man made an extremely good living by this very simple means.

THE NEW FALL STYLES IN PATRICIAN SHOES NOW READY—PRICES $3.50, $4.00 AND $5.00

34 Years Leaders of Fashion

Simpson Crawford Co.

SIXTH AVE., 19TH TO 20TH STREET.

In New York's Shopping Center

Dine in Our Restaurant, Eighth Floor,
if you want to enjoy a dainty luncheon. Popular Prices—Quick Service—and hear Mlle. Antoinette Cantarelli and Miss Marie Bubin in Grand Opera selections, with Nahan Franko's Orchestra. Express Elevators direct.

Distinctive New Fall Millinery

One of the last Hats from Paris, of Plush with handsome Plume; only $12.50

COMBINING beauty, style and quality at most moderate cost. Our leadership in Millinery is due to our always adhering to above policy, and to-day our display knows no rival in New York.

Ostrich Trimmed Hats at $5.98 — **Ostrich Trimmed Hats at $8.95** — **Ostrich Trimmed Hats at $12.50**

At each one of these prices we show the smartest trimmed dress hats of the day. Of course we have many handsome hats at much more money, but those we have specialized on, and are very proud of the result of our efforts.

Our Untrimmed Hat Sections

Our showing of Fine Black Velvet Hats, in small practical shapes, medium and large shapes and artists' Tams, is wonderfully complete. Most of the shapes are Paris hats, copied by us, and therefore exclusive. Our prices are $2.98 and $3.98.

Fine Velour Hats and Hoods

By far the best values in town. See our Hats at $3.98 and $4.98, then compare with the others.

Hatters' Plush Hats

In black with black velvet under brim, the most desirable Hats made, when all is said and done. A handsome showing at $2.98 to $4.98.

Our Free Trimming Service is much more than words can imply, we put style and chicness to every hat we trim, that is if you will allow us to. Of course, we ask you to buy your hat and materials here.

Never Before at This Season

Women's $25 to $39.75

Tailored Suits

750 Suits in the Lot, Positively the Smartest Models in Town, To-Morrow $22.50

IT is really impossible to say anything here that would do these Suits justice. They are without question the most remarkable values we have ever seen—and you know we have a national reputation for our suit values.

Third Floor. No Mail Orders.

We purchased them from one of New York's leading makers, who had them made up ready to ship only last week to a large western house that has suddenly suspended business, and the order was cancelled. Needless to say we bought them at a sacrifice—for no other reason is it possible to sell them at $22.50.

The Styles.

All the authentic models are included. Many are exact copies of Paris creations, elaborately trimmed suits on which rich silk braids and velvet are used. New vestee effects—detachable, permitting two styles of wear. Beautifully embroidered suits, striking new fancy backs, braided edge, plain tailored, new collars, some embroidered; all the correct coat lengths, straight or cutaway; newest model, high girdle shirts.

The Materials — Every desirable material is included. Bedford cord, broadcloth, cheviots, swagger mixtures, men's-wear serges and wide wale fabrics.

The Workmanship — Every suit is man-tailored and lined with Peau de Cygne or Skinner's guaranteed satin; elegantly finished; some have silk covered shields.

The Colors — Include all the new shades for Fall and Winter wear and every size from 34 to 55 inch bust, assuring all a very becoming model

This is a once in a season opportunity—try to take advantage of it. $22.50.

All the Wanted Silks at a Great Saving

ONE of those strong value-giving introduction events planned to put you in touch with Fashion's demands at prices that will further emphasize the silk-selling supremacy of this store. All the wanted and scarcer elsewhere silks await your choosing from a specially arranged showing.

5,000 Yds. of Charmeuse Meteor, $2 Quality, at ..... $1.10 Yd.

No one questions the leadership of this charming silk fabric—it is supreme to-day and bids fair to retain the lead for many months to come. This particular item is 40 inches wide, very sheer quality, in a gorgeous range of colorings embracing the very latest street and evening shades. Extra special to-morrow at .....

$1.75 Changeable Corduroy — 27-inch. Shown in the various color-combinations for Fall costumes; yard 98c

$1.25 Colored Dress Corduroy — 27-inch. One of the best sellers of the season in a full range of street shades; yard 59c

79c Colored Costume Corduroy — 27-inch. Extra fine corded effect, in a good range of colorings; yard 49c

5,000 Yds. 50c Satin Messalines — 18-inch. 48 distinct street and evening shades to choose from; yard 29c

$2.25 Satin Brocades — All 27 inches wide in splendid array of colors, yard, at $1.28

$1.85 Satin Brocades — 20 inches wide, particularly adapted for lining extra, at, yard $1.35

$3.50 40-in. Brocaded Charmeuse; yd $2.29
$4.50 Brocaded Crepe Charmeuse; yd $3.48
$4.50 42-in. Imported Brocaded Charmeuse; yd $3.48
$1.25 24-in. Changeable Peau de Cygne; yd 75c
$1.00 Fancy Marquisettes, etc.; yard 29c

The Fashionable Black Silks

At most unusually low prices to-morrow. We pride ourselves on our Black Silks. They are positively the best money can buy—quality and service in every yard.

$6.00 44-in. Black Faille; yd $4.25
$1.25 40-in. Black Chiffon Marquisette 78c
$1.50 42-in. Black Grenadine; yd $1.18
$1.25 35-in. Black Paillet de Soie; yd 83c
$1.75 36-in. Black Faille Francais; yd $1.38
$1.75 36-in. Black Moire Velour; yd $1.35
$1.50 36-in. Black Satin Majestic; yd $1.19
$1.75 36-in. Black Satin Imperial; yd $1.29
$2.00 40-in. Black Charmeuse Meteor; yd $1.38
$3.00 40-in. Black Pebble Charmeuse; yd $2.19
$4.50 40-in. Black Brocaded Charmeuse; yd $3.48
$3.50 40-in. Black Brocaded Satin Charmeuse $2.68
$3.50 42-in. Black Crepe Royal; yd $2.59
85c 35-in. Black Paillet de Soie; yd 49c

$1.75 Colored Satin Majestic — 36-inch. Rich, heavy cloth, latest Parisian colors. Extra special, yard $1.28

$2.75 Brocade Charmeuse — All 36 inches wide, richest effects imaginable, pure silk, yard $1.88

$2.00 24-in. Costume Velveteen; yd $1.19
85c 24-in. Colored Pongee de Chene; yd 48c
$1.00 36-in. Colored Dress Poplins; yd 59c
$1.00 35-in. Colored Satin Messalines; yd 65c
$1.25 36-in. Colored Imperial Messaline; yd 88c

Oriental Rug Week Begins To-Morrow & Continues All the Week

Positively the Greatest Display and Sale of Rare and Beautiful Rugs Ever Announced to Our Patrons. Prices Are as Low as You Would Pay for Fine Domestic Rugs.

THOSE decorative and highly artistic floor pictures that represent a lifetime of labor—in fact, these rugs being made on primitive hand looms right in the homes of those who weave them, the histories, romances, hardships and misfortunes of the weavers are woven in the woof and warp.

Every fibre of wool is hand combed and vegetable dyed. Before the rugs reach the American marts time and hard usage have softened the bold, barbaric colors until they take on a soft sheen that cannot be obtained in any other production.

Fourth Floor.

We send our own representative to Constantinople—a man who has had a life-long experience with the collectors and rug merchants and who knows their manners and methods of dealing. He is able to buy rugs at prices that make possible the great low-priced sales we hold.

Included in Rug Week Sales You Will Find Several Hundred Oriental Rugs from the Collection of Tudjor Mehteberan, the Eminent Rug Merchant and Connoisseur of Stamboul, Turkey.

This alone should attract every Connoisseur from a hundred miles around, and, best of all, we have priced these wonderful Rugs at the same low prices as our own stock for RUG WEEK.

Exhibition of Silk Palace Rug from Beirut, Persia, depicting the beheading of St. John the Baptist.
This rug contains 180 square knots to the square inch; woven of silken threads, size 16x10 feet; price $2,500

$15.00 Beluchistan Rugs — Handsome handmade Oriental rugs at the price of domestic rugs. Rug week price $9.50

$79.00 Kashmere Rugs — For den or dining room. Dark, rich colors, with large geometrical designs. Sizes about 7½x10 ft. Rug week price $49.75

Beautiful Shirvan Rugs — An extraordinary value. Magnificent rugs. Every rug a blaze of color and design. Value $22.50. Rug week price $15.00

Rare Royal Kazak Rugs — Values up to $50.00 and $60.00. Sizes about 4x6½ ft. to 7 ft. Special Rug week price $29.75

$34.00 Persian Moussoul Rugs — Every rug is in perfect condition. Lustrous sheen like silk. Rich colors. Size 3½x6 ft. Rug week price $19.50

$147.00 Persian Mahal Rugs — Rich, warm red grounds with attractive and intricate allover patterns. Sizes about 9x12 ft. Rug week price $87.50

3x6 to 4x7 ft. Rare Oriental Rug — That are regular $50.00 to $60.00 values. From the Caucasus and the Persian deserts. Rug week price $24.75

$350 to $450 Royal Meshed Rug — Unparalleled in their beauty and rich coloring. Sizes about 9x12. Rug week price $187.00

$245.00 9x12 to 10x13 ft. Royal Serrapi Rugs — These are not Turkish. They are the old type of Persian Serrapi shipped direct from Tabriz by camel train and boats to Constantinople. Rug week price $145.00

Beautiful Royal Kirmanshah Rugs — These gorgeous pieces, wonderful in their opalescent shimmering of color, are known as the palace rugs of the Shahs. Sizes about 9x12 ft. Rug week price $195.00

Persian Iran Rugs, Sizes About 9x12 ft. — Soft, warm color tones, with Persian conventional floral figures, particularly adapting them to library or living room use. Rug week price $110.00

$40.00 Royal Wilton Rings, 9x12 — Made of the finest quality worsted. Variety of new patterns. Rug week price $29.50

$32.00 9x12 Seamless Royal Axminster Rugs — The greatest rug value offered to the New York public. Woven in one piece $22.50

Simpson Crawford Co., Sixth Ave., 19th to 20th St., in New York's Shopping Center

ORIGIN OF BLACK MARIA.

By Arresting Sailors Colonial Negress Made Name Famous.

A terror to evildoers was the real original Black Maria, and quite as useful in helping to keep the peace as the black Maria of to-day. Black Maria lived in Boston and in Colonial times. She was a gigantic negress, named Maria Lee, and she was mistress of a sailors boarding house down near the wharves.

Sailors came to her from all over the world. They were often a wild, rough set, but they never gave Maria any trouble, for her huge size was well balanced by her prodigious strength. It is told that she once brought three drunken sailors at once to the lockup when they had grown too obstreperous to be kept longer in the house.

The fame of Maria's strength grew, so that she became of great assistance to the authorities, for when men got to be violent or quarrelsome Black Maria was sent for and soon reduced the unruly to obedience. In time her reputation spread all over Boston, and the lawless element grew so afraid of her that often the threat of sending for Black Maria was enough to quell the worst cases of insubordination.

Few people know of Black Maria Lee as the boarding house keeper of Colonial days, but she handed her name down as a menace to the vicious of future generations, in the modern jail wagon. To "send for the black maria" is as much of a threat now as it was in Maria Lee's times.

BREAD WITHOUT KNEADING.

Fifty-Year-Old Recope Works Well for Housewives.

Bread making without kneading seems somewhat of a novelty, but this recipe is over fifty years old and comes from the housekeeping book of an old lady who was a noted cook. The recipe is called "Aunt Mary's Bread" and runs as follows:

Take one quart of milk and water, half of each (blood warm); two tablespoonfuls of granulated sugar, one tablespoonful each of butter and sweet pure lard, one-half teaspoonful of salt, one cake of compressed yeast and enough twice sifted flour to make a soft smooth dough.

Rub the butter and lard into the flour. Sift in the sugar and salt. Dissolve the yeast in a little water from the one quart and add. Begin with a small amount of flour, and mixing with a spoon, and beating thoroughly, gradually add more flour, until it is dry enough just not to stick to the pan. Do not touch it with your hands. When dry enough, set it to rise in a warm place.

The next morning, or when it is sufficiently risen, take it up on your floured hands, touching lightly and gently just enough to mould it into loaves, and put it in pans to rise again from about fifteen minutes to half an hour. When it begins to blister put into a moderate oven.

This will make two medium size loaves that will cut as smooth as cake. If it browns too rapidly, cover with paper, to prevent the crust from getting tough.

THE BEST CURED MAN.

"There was a man in our town," said the one who told the story. "Well, he was about the tallest and thinnest man I ever saw. He looked to be about seven feet high, and I believe he was pretty near it. One day an odd character met him in the street and stopped him.

"'Excuse me, sir,' he began, 'but have you ever had the dropsy?'

"'No,' said the tall man, with dignity, 'I've never had the dropsy. Why do you ask?'

"'Well,' said the odd character, looking him over, beginning at his feet and craning his neck as his glance travelled upward to take in the entire altitude, 'I was just thinkin'—if you'd ever had the dropsy—' and again his glance travelled all the way back to the feet—'if you'd ever had the dropsy—' he repeated, 'I was just thinkin' you wuz about the best cured man I ever seen.'"

AN UNEXPECTED TESTIMONY.

Old Brother Foster, having been a cripple for a long time, didn't get about much; but one clear, moonlight night he looked out and decided he would attend prayer meeting. The pastor, accustomed to the faithful, familiar faces of his little Wednesday evening band, soon spied Brother Foster and said:

"I see we have Brother Foster with us to-night. Brother Foster, can't you say a few words and tell what the Lord has done for you?"

Then Brother Foster, with difficulty scrambling to his feet and leaning heavily on his crutches, responded: "Well, he's mighty nigh ruined me!"

A Childhood Dainty.

To make "Aunt Mary's Franklin cakes" take one pound of sugar, three-fourths of a pound of butter, one-half teacup of milk, a scant teaspoonful of soda, a wineglassful of wine, brandy or rosewater; a teaspoonful of nutmeg grated, the same amount of ginger and sifted flour enough to roll out smooth.

Cut into small cakes, stars, leaves, &c., and bake in a quick oven. This makes a very rich and delicious cake.

The granaries of America are bursting with wealth and—there is prosperity in the book publishing world——Read the Autumn Literary Number of The NEW YORK SUN to be issued on Saturday, October 19th.