

ABOUT 20,000 AMERICANS LIVE IN PARIS

RICHEST AND MOST INFLUENTIAL FOREIGN ELEMENT OF THE FRENCH METROPOLIS

PARIS, France, Sept. 22.—(Special Correspondence.)—I am told there are about 20,000 Americans who live in Paris all the year round. There are more artists and art students of our nationality than any other outside the French, and the American millionaires are so common in the fashionable quarters that you see her automobile or carriage in almost every block. At the time of the dedication of the Rochambeau statue, the Figaro devoted two columns to the American colony, speaking of its members in the highest terms. It described them as the most influential of all the foreigners, saying that they were celebrated in industry, science and art, and that they did much to rejuvenate the old French capital. It compared the American visitors who come here every summer to the rich flood tide of the Nile, saying that they enriched this city as the Nile does Egypt.

American Girls and French Counts.

The Figaro gives almost a solid column of names of rich Americans who have married titled Frenchmen. I have room for only a few. Among such marriages are those of the Marquis de Guise with Miss Ridgway; of the Comte de Montausain with Miss Zborowska; of the Comte Jacques d'Aramon with Miss Fisher; of the Comte de Castellane with Miss Gould; of the Vicomte de Chazelles with Miss Dumas; of the Comte de la Roche-Audoubert with Miss Mitchell; the daughter of the Oregon Senator; of the Marquis de Chambrun with Miss Rives-Nichols; and of Paul Despres, the French Minister, with Miss McCallan, the daughter of our illustrious general. I might go on with a score or so more names, but I will give only a few. The Comte Jean de Kergolay's wife was Miss Carroll; the Duc de Valencay's was the daughter of Levi P. Morton, and that of Hon. Raymond Selliers was Miss Livermore. Emile Pascal's wife was formerly Miss Townsend, and the Comte de Moy, of the Foreign Office, has an American wife who was formerly Miss Gibb. Madame Patonot, the wife of the French Ambassador to Madrid, is an American, as is also the Vicomtesse de Courval, the Comtesse de St. Roman, the Comtesse de Trobriand, and many others.

Rich Americans in Paris.

There are many rich American men who make Paris their permanent residence, and among them bankers, lawyers and dentists who count their money in millions. You have all heard of Dr. Evans, the dentist who was such a close friend of the Empress Eugenie, who made a great fortune during the days of Louis Napoleon. His family still lives in Paris, and one of his sons, I understand, carries on the business of his father, although he is, I believe, French Count. One of the big bankers here is that of Morgan, Harjes & Co., which is backed by the millionaire Morgans of the United States, of which Pierpont Morgan is one. Another American bank is that of Munroe & Co., and another still the Seligman Bros.

One of the richest of the American colonists is a newspaper man. I mean James Gordon Bennett, who has for years made Paris his home. He has close telegraphic

communications with the Herald office in New York, and practically edits his paper by cable. Mr. Bennett keeps up his establishment here whether he is in the city or not. The servants are always in full dress and always on duty. If you call at the house you will be informed that they do not know if Mr. Bennett is in, and they will go off to find out. A moment later you may be told he is in Nice, or Cairo, or off on his yacht in some other part of the world. The Figaro speaks very highly of Bennett, calling him the land of his adoption, and saying that he is the friend of all Parisians, and that all are his friends. One of the queerest of the newspapers published in France is the Paris edition of the New York Herald. It is like nothing in England or America, being devoted chiefly to French and continental society news. I understand that Mr. Bennett is as much interested in it as in his great paper in New York, and that he is kept advised of all that appears in it. The Paris paper is circulated freely over the country, and copies of it are sent gratuitously to all American Consuls and Ministers, as well as to the chief clubs of the world. The paper sells for 20 centimes in Paris, and for two pence in England.

American Chamber of Commerce.

There is an American Chamber of Commerce in Paris, which is becoming very important to American trade. It has its offices in the Rue Scribe, just back of the Grand Hotel, and under the shadow of the Grand Opera-House, in the very heart of business Paris. The chamber was founded eight years ago with 30 members, and it has now 232, embracing the leading Americans of the French capital. Its business is to further commercial and industrial relations between the United States and France, and to investigate all matters bearing upon American trade. It holds regular meetings, publishes an annual report, and issues bulletins every two weeks with all items of interest regarding Franco-American commerce. The chamber has a library of 1300 volumes, and a reading-room well supplied with American newspapers, and especially with our trade journals.

The president is Mr. Francis Kimbel, and the secretary Mr. Edward Green. I find the Chamber of Commerce a valuable repository of American and French statistics, and am indebted to its secretary, Mr. Green, for valuable assistance regarding the American invasion. In talking with me today he said that the United States now stands second in the French import trade and fifth in the export trade. We are supplying France with about 6 1/2 per cent of its imported foodstuffs, and about 7 per cent of the imported manufactured articles.

What We Sell France.

I asked Mr. Green to give me what our chief French exports were. He replied: "The principal ones are cotton, copper,

petroleum, tobacco, tallow and lumber. In 1900 we sold France more than \$27,000,000 worth of cotton, almost \$6,000,000 worth of tobacco, and more than \$7,500,000 worth of oil. Our copper exports amounted almost to \$12,000,000, and our sales of machinery and machinery to more than \$7,000,000. We sold her over \$2,000,000 worth of meat, almost \$5,000,000 worth of lumber, and \$4,000,000 worth of grain and flour. The total exports in that year were almost \$62,000,000, according to the French figures, and this is under the real amount, as many of the goods come in through England, and are accredited to that country.

"In addition to the articles I have mentioned there are many others which we sell in large quantities. The Americans have a good trade in tools, furniture and hides. They sell dried apples for cider, India rubber goods, feathers for hats and millinery, canned lobsters and a large amount of chemical products.

"I look for a considerable increase in American trade," continued Mr. Green, "when our new treaty goes into effect. This treaty was signed in July, 1902, and it is to be ratified on the 30th of next September. By its ratification we are to be admitted on the payment of minimum duties, and the United States makes a reduction on French imports of silk, cotton and linen goods, and also on articles of Paris, food manufactures, glass, metal and paper wares. This will bring in our breadstuffs under a much lower rate of duty than they are now paying, and we will be able to compete more successfully in these respects with other countries. In the past France has had reciprocal treaties with England and Belgium, so that their goods have come in under the minimum tariff, while we have had to pay the maximum tariff. Indeed, more than \$1,000,000 in duties were paid on our exports to France in the year 1900.

The American Art Colony.

I have referred to the American art colony. It is entirely apart from the rich society crowd, living chiefly in the Latin quarter and having a little world of its own. The colony is large, consisting of both artists and students. Every salon has its American pictures, and the American artists stand well and not infrequently take honors. This is so both of women and men.

Paris has now a society of American painters, established to advance the interests of its American artists, and among its members are such men as Bridgman, Story, MacEwan, Weeks, Edwin Abbey, John S. Sargent and others. There is also an American Art Association, composed of both artists and students. The president of this is Rodman Wanamaker, the son of John Wanamaker, and among its sustaining members are General Horace Porter, the United States Ambassador, and Mr. John K. Gowdy, our Consul-General. Many of our artists are married and live in Paris with their families. Some are rich, but many are very poor. This is



IN THE AMERICAN CHURCH IN PARIS.

especially so of students, many of whom come here under the mistaken idea that they possess genius, only to struggle along for years on the edge of starvation and then to give up in despair.

An American Girl at the Grand Opera.

There are many Americans here studying music, and not a few who have decided talent. Among those who are now attracting considerable attention is a young girl from Texas, who has just made a contract to sing in the Opera Comique, and another is Miss Besse Abbott, who has a two years' contract for star parts in the Grand Opera House. Miss Abbott has a fine soprano voice, and the French have, as it were, adopted her as one of their great artists. The Grand Opera House, as you know, ranks at the top of the opera houses of the world. It is an honor for an artist to sing in it upon any terms, and for an American girl to have a long contract at the start for leading parts means fame and fortune.

The Paris Opera House is wonderfully beautiful. It cost \$3,000,000 more than our National Library Building at Washington, and it covers as much ground as the National Capitol. It is to a certain extent a Government institution, and has soldiers in uniform and policemen on guard at the entrance. Full dress is expected in most of the seats, and the patrons of it are among the richest and most fashionable of the French capital.

Yankee Professional Men in Paris.

Let me tell you something about some of our professional men who are making money in Paris. They are numbered by scores, and most of them charge larger fees than are common at home. There are many American doctors who belong to the Anglo-American Medical Society, and a number of others outside. Paris has 25 American dentists, who are in addition to others who are not. It has

American lawyers, American electrical engineers, and hundreds of American business men, including importers and exporters, principals and agents. There are perhaps a dozen newspaper correspondents, several American architects and not a few American horticulturists.

Within the last few weeks an American commercial directory has been published, giving an alphabetical list of American firms and all matters of interest to Americans in Paris. It is a book of about 300 pages, which shows something of the extent of the colony. In running over its pages I notice the following companies with American names: There is an American bicycle company, an American cotton company, an American coal and shipping agency, and an American trading union which deals in clocks. Then there is an American automobile company, an American estate agency, which may furnish titles and estates to our codfish millionaires, as well as an American paper company and an American dancing academy.

As to the American typewriters, they are all represented, as are our bicycles and phonographs. The American line has a steamship office here, and I have already spoken of our express companies and life insurance establishments. There are several American book stores in Paris, the chief of which is Bontano's. There is a Boston baker, an American grocer and several large American jewelry stores. Among the queerest of the latter are those which sell paste diamonds and gold-filled American watches. They advertise the fact that their clocks all speak English and call their jewelry real American diamonds. The so-called diamonds are today the most brilliant things shown on the boulevards. There is one company which has four or five shops with brilliant and paste sets in every possible way. It has the same price for every article in its shop windows, whether the stone be as big as the head of a pin or the size of a walnut. The price is 8

francs, or \$1.00. The goods are displayed under electric lights, and a crowd of French men and women gathers about the shops every evening. As far as I can see the stones look as brilliant as the real diamonds, costing thousands and tens of thousands of francs, which are shown in the other jewelry stores near by, and the jewelers tell me that only experts can tell the difference.

I have received a number of letters from Americans asking questions about the cost of the different methods of living in Paris. It is just about the same here as by other parts of the world. You can live for little or you can pay as much as you like. The hotels are rather expensive, but there are a great number of pensions or boarding houses where, for a dollar a day and upward you can have a furnished room and all your meals. You should get a good one for about 10 francs. You can also rent a room without board for from 20 to 30 francs a month, service included, and there are restaurants everywhere that will furnish you meals.

Nearly every family in Paris lives in a flat. It is uncommon for a man to have a house to himself, and when so the house is called an hotel. Rents are so high that only the very rich can afford so much style. Paris is a city of stores and apartment-houses. The stores are on the ground floor and the apartments above. The latter range in size from two rooms upward, and vary in price from a few francs up to thousands of francs per month. All apartments are usually taken for a year, the payments being made quarterly, either on the 8th or 15th of each month. If you leave you must give notice for some time beforehand.

Flats are rented both furnished and unfurnished. Those who wish to rent unfurnished flats can hire their furniture for so much a month. The furnished flats are of course the higher, and one must be careful in making his contract for them. It is very important to have a carefully attested list of the furniture and its condition or at the close you will be charged for more than you had, and old breaks will have to be remedied by cash or by new furniture.

In many places the landlord will demand that you pay your rent before going in, and you will be asked for six months' rent in advance. At the end of the first three months they will come down upon you for an additional three months' rent, so that you rent will be kept about six months in advance all the time.

Shortly after taking a house or flat in Paris the American is called upon by the tax collector. The authorities here assess

taxes not on what you have, but on what you appear to have. If you live in a certain style you are taxed proportionately, and the criterion is your rent. The tax ranges from 11 to 14 per cent of this amount, so that if you pay \$500 a year rent you will have to pay about \$55 a year in taxes.

This is common in all parts of Paris, not only with those who rent houses, but those who rent business establishments. The percentage of tax increases with the amount of rent paid, so that the man who pays a thousand dollars a month rent is assessed much more proportionately than the man who pays one hundred dollars per month. The amount of business a man does makes no difference. The authorities say that if he pays a certain amount of rent he should do a certain amount of business, and if he does not it is his own fault and not theirs. The very poor pay almost no taxes whatever.

Big Fees for the Concierge. The thing that grinds the American most is the fees. These are connected with all establishments and they have to be paid. If you live in a flat you must fee the janitor or janitress known as the concierge. In an unfurnished apartment it is customary to pay about 1 per cent of the rental to this party on taking possession and signing the lease, and he will expect other fees from time to time and a cash present on every New Year day. For these fees you get your front door opened at night, your letters taken care of if you are away, and the public hall and staircase of your flat building swept. If you don't pay the fees you can be made very uncomfortable.

As to servants, the wages vary accordingly to their efficiency and also as to the locality in which you live. You can get a man cook for \$20 a month and upward, or a good woman cook for \$10 and upward.

As to housekeeping, the American family living in Paris finds the cost quite as high as in the United States. Butcher's meat is higher than in America, but the cuts are so much better dressed that there is little waste, and the consumer always procures full value for his money. Chickens cost from 50 to 60 cents apiece, salmon a dollar a pound, and other kinds of fish much less. Fruit is plenty and cheap, as are also vegetables of all kinds. Coffee and tea are expensive and bread, the best in the world, costs about the same as at home. Fuel is dear, both coal and wood being sold in small quantities, gas costs about \$1.50 a thousand feet, and if your bills are not paid within five days after they are rendered the supply is cut off without notice or warning.

FRANK G. CARPENTER.
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AMBASSADOR PORTER AT HOME IN PARIS.

GOOD THINGS FOR THE CULINARY DEPARTMENT

Seven Tried Recipes for Pickles * How Apples Can Be Made Into Fine Desserts * Continued From Page 28

imperial porcelain there is a cracked plate somewhere that would be worth \$300 to a fortunate discoverer. When the famous Royal Worcester dinner set was made for the English crown service three plates slightly damaged were rejected, but by some oversight not destroyed. Two of these plates found their way into a private collection, and are so treasured that \$500 each has been offered in vain for them by the Lord Chamberlain's department. The third plate has disappeared, but even if found in pieces the offer of \$500 still holds good.

NOW IS THE TIME FOR PICKLES.

And Here are Seven Tried Recipes to Interest Housewives.

ONLY the best cider vinegar should be used for making pickles, and only granite or porcelain-lined kettles should be employed in making them. Small cucumbers can always be obtained from the grocery, as the farmer is often very anxious to pick a few pecks or more from his heavily laden vines. In fact, provident housewives always procure their very small cucumbers in this way.

Cucumber Pickles.

Have the cucumbers of even size, rub them smooth with the cloth and place them in brine strong enough to float an egg. They will keep in the brine until wanted to pickle. If desired, soak the cucumber in water for two days after taking them from the brine, changing the water once and then acid in vinegar or pour the boiling vinegar over them and let them stand in it two days before using. Put in each two quarts of vinegar an ounce of pepper corns, a half-ounce each of mustard and a pinch of alum. Boil them together for 15 minutes before straining over the cucumbers. One pound of sugar may be added to the vinegar if sweet pickles are desired.

Sweet Tomato Pickles.

One peck of green tomatoes and six large onions sliced. Sprinkle with one cupful of salt and let them stand overnight. In the morning drain; add to the water once and then acid in vinegar or pour the boiling vinegar over them and let them stand in it two days before using. Put in each two quarts of vinegar an ounce of pepper corns, a half-ounce each of mustard and a pinch of alum. Boil them together for 15 minutes before straining over the cucumbers. One pound of sugar may be added to the vinegar if sweet pickles are desired.

Pecanilli.

One peck of green tomatoes, one cup of salt, six small onions, one large head of celery, two cups of brown sugar, one teaspoonful of white pepper, one teaspoonful of brown cinnamon, one of ground allspice, one tablespoonful of mustard, two quarts of vinegar. Chop the tomatoes, mix the salt with them thoroughly and let them stand overnight. In the morning pour off the water and chop the onion and celery. Mix the sugar, pepper, cinnam-

on and mustard. Put in a porcelain kettle a layer of tomatoes, onions, celery and spices, and so on until all is used and cover with the vinegar. Cook all day or until the tomatoes are soft.

Chow Chow.

One-half peck of green tomatoes cut in pieces, two large cabbage, 15 onions, 25 cucumbers. Mix them together and pack them in layers with salt. Let them stand for 12 hours, then drain off the brine and cover them with vinegar and water and let them stand another 12 hours; drain off the vinegar and cover them with one and one-half gallons of scalding hot vinegar, which has been boiled a few minutes with one pint of horseradish, one-half pound of mustard seed, one ounce of celery seed, one-half cupful of ground pepper, one-half cupful of cinnamon and four pounds of sugar. Let them stand until perfectly cold, then add one cupful of salad oil, one-half pound of ground mustard. Mix them all thoroughly together and place in jars.

Mustard Pickles.

Equal quantities of small cucumbers, cauliflower picked into flowerets and small button onions; keep them covered with salted water for 24 hours; in the morning scald the brine and dissolve in it a bit of alum the size of a nutmeg. Pour the boiling brine over the pickles; when cold drain thoroughly and prepare as much vinegar as there were quarts of brine. To one quart of vinegar use one cupful of brown sugar, half a cup of flour and one-quarter pound of ground mustard. Boil the sugar and vinegar, mix the flour and mustard and stir the boiling vinegar into it, and when smooth pour over.

Stuffed Mangoes.

Select small green muskmelons or cantaloupes, cut a small square from the side of each one and with a teaspoon scrape out all the seeds. Make a brine of one pint of salt to a gallon of water; cover the mangos with it while it boils; let them stand two days, then drain and stuff with the same mixture as the one given for peppers. Pour boiling vinegar over them, using in it bitter alum.

SWEETS MADE OF APPLES.

How Oregon's Best Fruit Should Be Made Into Desserts.

Here are several desirable ways of serving for dessert the choicest of Oregon fruits:

Apple Salad, No. 1.

Slice rather thin apples very thin and arrange them in the salad bowl with about one-third their bulk of chopped cucumbers and onions. The proportion of onion must be regulated according to taste. Also, celery may be added in place of cucumbers. Add a few drops of lemon juice as you put the salad together, cover with mayonnaise dressing and garnish with slices of lemon.

Apple Sponge.

Cover half a box of gelatine with cold water and let it stand for half an hour. Pour over it one cup of boiling water and stir until dissolved. Add to this a pint of

apples, stewed and pressed through a sieve to a large cupful of sugar and the juice of two lemons. Set on ice until partly thickened. Add the whites of three eggs, beaten stiff and dry, and pour into a mold. Let it remain until chilled. Serve with whipped cream.

Rich Baked Apples.

Select apples of medium tartness, scoop out the tops and fill the hollows with brown sugar and butter. A little ground cinnamon may also be added. Place in baking-pan with a cupful of water and bake with the lid.

Apple Salad, No. 2.

Pare and cut six tart apples in thin slices, and while arranging them in a glass dish sprinkle with half a cup of powdered sugar, a few drops of cinnamon, a dozen English walnuts (cut, not chopped in small pieces) and about a gill of sherry. Put in the icebox for an hour before serving.

Sweet Apple Pie.

Peel and grate sweet apples until you have a pint. Add two beaten eggs, half a cup of rich milk, one teaspoon of melted butter or thick, sweet cream, a pinch of salt, half a cup of sugar, three drops of nutmeg, a quarter of a teaspoon each of cinnamon and ginger and half a teaspoon of vanilla. Stir well and bake with one crust.

Apple Chutney.

Four pounds of rather tart apples cut in small pieces, two pounds of light brown sugar and three pints of the best cider vinegar. These ingredients are to be stewed gently until very soft, then pressed through a coarse sieve. Place the liquid thus obtained in an earthen jar with a pound and a half of Sultana raisins, two ounces of mustard seed, three ounces of salt, a little garlic (this may be omitted if preferred), two ounces of grated ginger and half an ounce of cayenne. Stir every day for a week, then bottle.

Apple Tarts.

Add to one pint of stewed apples which have been pressed through a sieve the yolks of four eggs, a large cup of sugar, the juice and grated rind of two lemons and half a cup of butter, softened a little. Beat all together and bake in small tart tins lined with puff paste. Cover the tops with a meringue made with the whites of the eggs and half a cup of sugar. Slightly brown in the oven.

Apple Roly Poly.

Make a dough as for biscuits, only using a little more butter. Roll out, not too thin, spread with sliced apples, sprinkle with sugar and cinnamon and bake from half to three-quarters of an hour. It is even better steamed. Serve with lemon sauce or cream and sugar.

Lemon Sauce.

Cream one scant cup of sugar with a rounding tablespoonful of butter; add one beaten egg—the juice and half the grated rind of one lemon, one-third of a cup of boiling water and just a few grains of nutmeg or two drops of the liquid. Stir over boiling water until thick, then beat until smooth.



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