

## EMMA RAMSEY'S CONCERT.

Another Utah Girl Scores a Decided Impression Abroad  
—Details of the Paris Program Last Month.

Special Correspondence.  
Paris, France, March 2.—Another musical triumph has been scored by a Utah girl, this time in Paris. On the evening of Feb. 28, Miss Emma Ramsey gave a concert in the Salle Aeolian, which more than surprised the anticipations of her most sanguine friends. This is the first concert that has ever been given on the continent by one of our own musicians in the role of a professional. Miss Ramsey managed all the business affairs herself, and the event proved a financial as well as a professional success.

It will be remembered that Miss Ramsey made her debut in Berlin, where she studied under Mme. Blanche Coré, at a concert given by Richard Strauss and the Berlin Ton Kunstler orchestra in the Philharmonie hall. She also sang in the New Royal Opera, at a large concert given under royal patronage; and later at a reception given in honor of Prince Joachim Albrecht, of Prussia, an exclusively court function.

Coming to Paris a year ago, Miss Ramsey became the pupil of M. J. Archambaud, and soon made herself a favorite with the musical and artistic Anglo-American colony. Recently she has been entertained by M. Ducais, the French minister of the interior. Of course the fact that while in Berlin she appeared only with artists of the highest reputation has added greatly to her Paris success.

The Salle Aeolian is one of the most beautiful concert halls of Paris and its acoustic properties are perfect. On this occasion the best music was present in force and there were many critics present who make it a rule not to listen to the efforts of an unknown cantatrice. The program was:

A Les Larmes (Werther) ..... Massenet

B Air De Gismonda ..... Haendel

C Aus Meinem Grossen Schmerzen

1 Ich Hab' Traume Gesehen

2 Ich Hab' Die Rose Sich Beklagt

3 ..... Robert Franz

D Le Temps Des Lilas ..... Ernest Chausson

Mlle. Emma Ramsey.

Zigeunerweisen ..... Pablo de Sarasate

Mlle. Carmen Foré.

Air Du Freyschutz ..... Weber

Mlle. Emma Ramsey.

Tarentelle-Scherzo ..... Weinlavski  
Mlle. Carmen Foré.  
A Poeme Russe ..... Camille Eslinger  
B Automne ..... J. Archambaud  
C L'heure du Mystere ..... Schumann  
D Marine ..... E. Lalo  
Mlle. Emma Ramsey.

As soon as Miss Ramsey appeared upon the stage, there was a ripple of applause from the loges, and the whispered comments "La Belle Americaine," "The Gibson girl of all!" awoke a sympathetic response in the hearts of all the Utahans. Miss Ramsey wore a gown of pale rose crepe de chine, and her appearance and bearing elicited only notes of sincere admiration. With the rendition of the first number there was a slight appearance of timidity that added to rather than detracted from the simplicity and grace of the artist. In fact the first note was attacked with a force and certainty that proved the singer to be no amateur. Rapidly recovering her natural composure she rendered the Franz numbers in a manner and with a display of her perfectly trained voice that delighted the audience. Especially in the difficult Freyschutz aria did her tones show their flute-like sweetness, her voice its range and power; nor must Erlanger's "Poeme Russe" be overlooked in the plaudits which it elicited.

The violinist, Mlle. Carmen Foré, has won two grand prizes in the conservatory and is a brilliant performer, who certainly added greatly to the charm of the concert; but the soul of M. Archambaud was with his pupil. Seldom has an accompanist shown to better advantage.

Immediately after the concert Miss Ramsey received several offers to remain in Paris, and she has also had great inducements to enter grand opera at Nice and Monte Carlo for next season.

Among those who patronized the concert and enthusiastically applauded the young artist's success were: Baron and Baroness Oppenheim, M. Ducais, minister of the interior of France, U. S. Consul General Gledy, Baron Robert Oppenheim, Capt. Wheeler, U. S. A., Prince Malcolm, the military attaché of the Italian legation, Miss Sherman, daughter of Gen. W. T. Sherman, Mrs. Hinchshaw of California, Miss Grimes, Mrs. Gardner, Mme. Minnie Methot, the distinguished vocalist, Miss Campbell, niece of the Duke of Argyll, Mr. Holman Black, Mr. Frank Clark, Mrs.

Black and Mr. Haslam, who was the chef d'orchestre at the foundation of the Metropolitan opera, New York.  
Among the Utahans present were Mrs. Fred Hill and family, Mrs. Theresa Werner, Mrs. Dr. Richards, Miss Blanche Richards, Mr. Lee Richards, Mr. John W. Young, with his fiancée Miss Lillian Judge, Mr. and Mrs. Alma Wright, Messrs. Lewis Ramsey, Squire Coop and Mahonri Young.

## WEARING THE ROOSEVELT CHAP-LET.

Miss Alice Roosevelt's tour of the south will leave armies of "chapleted" girls in her path. The president's daughter conceived a charming idea when she took to wearing a chaplet in her dark hair. At first she wore natural flowers, but then came imitation buds made from velvet or satin. The chaplet rounded her face. Wherever she has visited this year there has been a harvest of these chaplets. At the debutante dances and dancing classes in this city more than half the young girls wear the Roosevelt head-dress, but with buds of chiffon spangled discreetly with silver sequins. White has first call, but pink buds also have held sway. A few girls wear awkward chaplets of leaves, but these cannot compare in daintiness with the Roosevelt buds. Miss Helen Roosevelt, who wears her hair low on her neck, used imitation orchids, but every one said the chaplet looked too matronly for a girl. The fashionable young women have given a wide berth to the new thick hairpin.—New York Press.

## WHAT TO EAT.

Valuable Suggestions for the Kitchen and Dining Room.

This matter will be found to be entirely different from and superior to the usual run of food articles, in that every item is a nugget of culinary wisdom and eminently practical. Conducted by Katherine Kurtz, Marquette Building, Chicago, to whom all inquiries should be addressed. All rights reserved by Banning Co., Chicago.

## Menus for Next Three Days.

## SUNDAY.

## BREAKFAST.

Cereal. Fruit. Cream.  
Broiled Oysters and Bacon.  
German Fried Potatoes.  
Cream Toast.  
Coffee.

## DINNER.

Cream of Rice Soup.  
Radishes.  
Roast Capon. Cranberry Jelly.  
Mashed Potatoes. Stewed Beans.  
Lettuce Salad. French Dressing.  
Cheese Sandwiches.  
Sponge Cakes.  
Brown Bread. Ice Cream.  
Coffee.

## SUPPER.

Cress Salad. Rye Bread. Cream Cheese.  
Caramel Cake. Cocoa. Canned Plums.

## MONDAY.

## BREAKFAST.

Cereal. Fruit. Cream.  
Scrambled Eggs and Dried Beef.  
Parker House Rolls.  
Coffee.

## LUNCHEON.

Mixed Veal on Toast.  
Egg Salad.  
Beaten Blauit.  
Cream Puffs.  
Cocoa.

## DINNER.

Consomme with Egg Balls.  
Curry of Veal. Potato Puffs.  
Farsup Fritters.  
Apple and Celery Salad.  
Cheese Wafers.  
Chocolate Pudding.  
Coffee.

## TUESDAY.

## BREAKFAST.

Cereal. Fruit. Cream.  
Deviled Lamb's Kidneys.  
Hashed Browned Potatoes.  
Graham Gems.  
Coffee.

## LUNCHEON.

Meat Balls.  
Rice Croquettes.  
Canned Cherries.  
Cocoa.

## DINNER.

Gumbo Soup.  
Stuffed Steak.  
Chestnut Salad.  
Prune Pudding.  
Coffee.

Devonshire Stew.

This is a homely breakfast dish, but may be made very savory. Take any boiled vegetables left over in the garden, carrots, turnips and especially potatoes. Cut these small and season with pepper and salt. Take a herring that has been boned and cleaned. Fry a slice of bacon in a saute pan and put in the various ingredients and add enough broth or gravy to moisten the whole. Shake over the fire until the broth is absorbed and the mixture very hot, then serve with border of croissants and slices of hard-boiled egg.

Eggs With Shrimp Sauce.  
Fifteen minutes is all the time required for the preparation of this dish.

Take as many squares of toast or fried bread as there are eggs to be served. Have the bread cut in rounds a little larger than the poached egg. Poach the eggs, trim them neatly, lay them on the toast rounds and pour the shrimp sauce around them. Make the sauce same as a white sauce with two ounces of butter, two of flour and half a pint of stock or water. Season with salt, pepper and little chopped parsley; add a pint of shrimps. A little anancy essence makes a nice change in flavor for this sauce.

## Kipped HERRINGS.

Scald the kippers in boiling water for a second, and then drain them. Put a tablespoonful of butter and one of water into a frying pan, lay in the kippers flesh upwards and cook as slowly as possible—the more slowly they are cooked the better—baste well with the broth in the pan. When done arrange on a dish spread with a little soft butter and garnish the dish with cress and cut lemon.

## OYSTERS and Bacon.

Season the oysters with salt and pepper and beat in their own liquor until the gills ruffle; then thread them on skewers, alternating each oyster with a small square slice of cooked bacon; sprinkle thickly with freshly grated bread crumbs and broil them for a minute. When done slip carefully from the skewer onto a hot dish arranging them in rows just as they come from the skewers. Garnish with parsley and serve parsley sauce or butter in separate dish.

## Inquiries Answered.

Mrs. P. D. P. writes: Kindly inform me how to win sweet potatoes are prepared?

## Wined Sweet Potatoes.

Boil the potatoes and when done and sufficiently cool peel them and cut in slices. Spread a layer in a well buttered baking dish; season with salt and pepper and dot with bits of butter; then add another layer of potato, etc., until dish is full. Cover the top with bits of butter; put a little water in the dish to keep potatoes moist; cover closely to retain the steam and bake in a moderate oven. Uncover and let them brown before they are entirely done and just before taking from the oven pour a little sherry wine over them.

## Cream Cannelons.

Mrs. S. C. B. writes: How are cream cannelons made and served?

Roll some puff paste very thin and cut into strips about two inches wide and fold them, overlapping, around floured round sticks or tin tubes that

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