

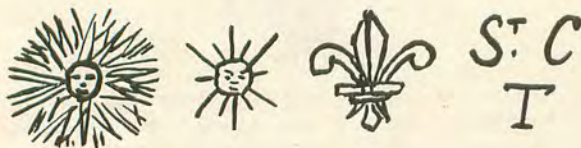


surmounted by a crown, and the date, two years after his succession, "54," on the other side.

It would greatly exceed the limits of a magazine series to illustrate all the marks of painters and decorators during a period of upwards of fifty years, dating up to 1800.

No less than one hundred and fifteen were in use, followed by some eighteen more up to 1845, not to speak of all the letter-signs employed in this manufactory. For these, and many which must be omitted, the reader must refer to the exhaustive works brought out on the subject. I may add that a comet was employed; that which appeared in 1769 was occasionally substituted on the Sèvres work, for any other mark.

Although I have given precedence to Sèvres as being the most important amongst the twenty-four factories of France—all more or less celebrated—I can scarcely pass over the mother-institution of St. Cloud, established in 1695. It began with soft paste, supposed to have really been a fine fayence. The works were under the patronage of Louis XIV. in 1702, and the mark used in compliment to him was the sun, under two forms, then a large *fleur-de-lys*, and subsequently the initials "St. C" surmounting a capital "T." Chantilly followed next in priority of



date to Sèvres. The former adopted a horn in red or blue as its distinguishing mark. It was established in 1735 by letters patent in the patronage of the Prince de Condé, and under the direction of Ciquaire Cirou.

The latter (Menecy) founded in the same year, was under the patronage of the Duc de Villeroq. Within forty-five years the firm removed to Bourg la Reine, the only mark employed being two capital letters, "D. V."

The china factories in France were greatly multiplied

from this time forth, and it would exceed due limits of space to do more than give some of their names in the order of their several dates. There were factories at Sceau, Arras, and Vincennes, all of *pâte tendre*, the latter sometimes marked by a three-pointed crown surmounting the separate initials or monogram, "L. P.," supposed to be those of Louis Philippe, Duc de Chartres, afterwards King. The first French porcelain factory producing the *pâte dure* was that at Brancas-Lauragais, in 1753, and distinguished by the monogram of the Comte de Lauragais (L. B.). The *pâte tendre* was produced at Etiolles and Bourg la Reine, but the *dure* was manufactured, as well as the *tendre*, at Clignancourt. The first mark employed at the latter factory—which was under the patronage of Monsieur le Comte de Provence (the King's brother), in 1775—was unique in character. It was a windmill in two forms; the



first is rare; both are in blue. There were other marks besides these.

I should have placed the Orleans factory on the same footing as that at Brancas-Lauragais, having both produced the *pâte dure* at about the same time. The mark was a *lambel d'Orleans*, the points being filled in with colour on the hard paste, and only outlined on the soft. Le Brun, the last director, marked his work with his monogram, "B. L." In 1769, the potters of Lorraine distinguished themselves in their fine artistic works in *bâte de marbre*, and *Biscuit de Nancy*, under the patronage of the Duc de Lorraine. For Niderville, established in 1768 by the Baron Beyerlé, there are nine marks, for which the reader must be referred to the exhaustive works published on the subject, as also for those of many fabriques which were of brief existence. In Paris there have been some twenty-three factories. That in the Rue du Faubourg St. Denis was the first which possessed the secret of the *pâte dure* manufacture in 1769, and was distinguished by the letters "C. P." surmounted by a coronet, for Charles Philippe, Comte d'Artois, its patron.



TWO RECIPES FOR SEPTEMBER.

PICKLED ONIONS.

Choose the smallest onions, peel them and throw them into a brine of salt and water strong enough to bear an egg. Allow them to remain in this brine all night, and the next day drain them from it and dry them between two soft cloths. Put the onions when dry into jars or wide-mouthed bottles.

Boil enough good vinegar to cover them with one ounce of peppercorns, one ounce of sliced ginger, one salt-spoonful of mustard seeds, one teaspoonful of grated horse-radish, and a pinch of allspice. Allow the vinegar and seasonings to boil for five minutes, and when it is just off the boil pour it over the onions in the bottles. Put the pickles away till next day, then cork the bottles firmly and tie them down.

The onions must be covered by the vinegar in the bottles, and if more vinegar has been prepared than is required, it may be bottled separately and will be handy for flavouring salads and made dishes.

PRESERVED LETTUCE STALKS.

Peel the stalks of old lettuces, throwing the stalks into cold water as you peel them. Boil them in the water until they are quite tender. Then take them out, cut them into lengths of about two inches, and lay them on a sieve to drain. (If the stalks are not transparent, they must be peeled again.) Make a syrup sufficient to cover them, allowing one pound of sugar to one and a half pints of water. Skim the syrup carefully, and add to it one ounce of crushed root ginger. Boil altogether for ten minutes. Place the lettuce stalks in a basin, pour the hot syrup over them, and cover them closely down. (The syrup must be boiled three times and poured over the stalks.) If necessary, for the second and third boilings add a quarter of a pound more sugar to the syrup. Place the lettuce stalks in wide-mouthed glass bottles and pour the syrup over them for the last time when it is cold. Cover the bottles down tightly and store them in a dry place.

This makes a very nice dessert dish through the winter.