



Victoria's Messenger

Spring 2026

The Newsletter of the Victorian Society at Falls Church, VA

E-mail: vicsofc@hotmail.com

Mail: P.O. Box 7436, Falls Church, VA 22040

www.victoriansocietyatfallschurch.net

[Victorian Society at Falls Church | Facebook](#)

The President's Pen

On January 10, 2026, the Victorian Society at Falls Church gathered at the Lincolnia Senior Center for our holiday party (albeit, a little late) and annual meeting. While most of the board stayed consistent with the last term, we are fortunate to have member Tom Costa volunteer to serve as a member-at-large, filling the seat vacated by Midge Wang. The other notable change is that Gus Knapp has stepped down as President, and I have stepped up from my member-at-large position. The remainder of the board – Pam Jones (Vice President), Christy Beck (Treasurer), and Leann Martin (Secretary) will remain the same – and I want to thank them for volunteering their time and effort to serve another term.

It gives me great pleasure to act once again as the President of the Victorian Society at Falls Church. It is hard to believe we have been around over thirty years! Like many clubs, we are suffering from declining numbers, but as you will see from reading the newsletter, that does not stop us from offering a great line up of activities for our members! You will also note that even though our mission is rooted in the past, we are trying to keep up with the times. Board member Pam Jones has the Victorian Society at Falls Church set up on Zeffy, a platform that allows members to register for events, and most importantly, pay by credit card, a feature that we are offering for the first time in club history!

Make sure you read the entire newsletter, as we have some great events on the horizon that you don't want to miss, and some fascinating articles provided by newsletter editor extraordinaire, Linda Lau. As always, we continue to look for new events to bring to our members, so if you know of any entertaining speakers, or great places to visit, let us know. I hope to see you all at a future event!

Terry

ZEFFY – Built for Nonprofits

The VSFC Board has done research on fundraising platforms for events and memberships and have approved Zeffy, which is a zero-fee Fundraising Platform. It is exclusively for non-profit organizations for creating and tracking ticket sales for event campaigns, memberships, donations, and even offers the VSFC the opportunity to have a selling platform for our books and perhaps items for sale in the future. Zeffy only accepts credit card payments and will provide confirmation emails on all transactions. Neither the VSFC nor the cardholder will incur any credit card fees. A real bonus!!!

Membership Renewals

If you have not renewed your 2026 membership (\$35 per household), members are encouraged to use our new nonprofit platform Zeffy. To renew or for new memberships, you should use the below provided link or the QR code to access the VSFC membership renewal form. A new feature by using Zeffy, is that membership cards will be available for printing after successful renewal. PLEASE NOTE ZEFFY WILL ASK FOR AN AUTOMATIC DONATION (STARTING AT 17%) FOR EACH MEMBERSHIP TRANSACTION, BUT THE END USER DOES NOT NEED TO MAKE A DONATION. YOU WILL NEED TO SELECT "OTHER" AMOUNT AND ENTER "0" or write-in an optional amount). Alternatively, membership renewals can always be made by check at sent to:

VSFC Membership
P.O. Box 7436
Falls Church, VA 22040

<https://www.zeffy.com/en-US/ticketing/victorian-society-at-falls-churchs-memberships>



Coming in April
A Special VSFC 250th Anniversary Event

Victorian Voices in 1900:
America Faces the 20th Century

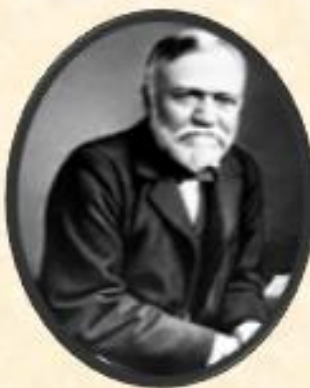
Featuring three historical speakers on Women's Rights,
Philanthropy, and Conservation

Topics as relevant in 2026 as they were over a century ago!

Anna Howard Shaw
Physician, Minister,
Suffragist



Andrew Carnegie
Industrialist,
Philanthropist



Theodore Roosevelt
26th President
of the United States



Saturday, April 11, 2026, 2 – 4 p.m.

Mary Riley Styles Public Library
120 N. Virginia Avenue, Falls Church, Virginia

We invite all VSFC members to attend this event with three VSFC historical interpreters who will focus on issues that are just as relevant and important today as they were at the turn of the last century: Women's Rights, Philanthropy, and Conservation. This is a *free event* sponsored by the Victorian Society at Falls Church in conjunction with the Mary Riley Styles Public Library.

Please note that you ***must register*** for this event through this link with the Library:

[Victorian Voices in 1900: America Faces the 20th Century | Mary Riley Styles Public Library](#)

We hope to see many of you there; light refreshments will be served. For more information about this event, please go to the link above.

It's Time for Our



Brunch at the 4 Ps
Saturday, April 18
10:30 a.m.

There is no better way to get in to Spring than an outing with your fellow VSFC friends – great food, great comradery, and a chance to take home a special prize! The more, the merrier so make sure you sign up. Contact Terry Hooper at Terryhooperknapp@aol.com by April 12 to reserve your spot.

May 1st - Last call for Sweeney Todd!

Take a trip to Fleet Street with us if you dare! *Sweeney Todd* became a bloody, worldwide success since being awarded eight Tony's, (including Best Musical), for its Broadway premiere in 1979. Stephen Sondheim and Hugh Wheeler's (A Little Night Music, Pacific Overtures) tasty, thrilling, theatrical treat has simultaneously shocked, awed and delighted audiences across the world. The revival in 2023 starring Josh Groban and Annaleigh Ashford introduced a new generation to the musical thriller.

An infamous tale, Sweeney Todd, an unjustly exiled barber, returns to nineteenth century London, seeking vengeance against the lecherous judge who framed him and ravaged his young wife. The road to revenge leads Todd to Mrs. Lovett, a resourceful proprietress of a failing pie shop, above which, he opens a new barber practice. Mrs. Lovett's luck sharply shifts when Todd's thirst for blood inspires the integration of an ingredient into her meat pies that has the people of London lining up... and the carnage has only just begun!

We have reserved a block of seats for *Sweeney Todd* at the Riverside Dinner Theater in Fredericksburg for the performance on October 4, 2026 at 1:00 p.m. The group rate is \$85, which includes the show, dinner, taxes, and gratuity. In order to receive this price, we need a total of twelve reservations, and at this point we have not heard from enough people. **This is a final call for this performance; the reservation will be canceled if we don't have enough attendees by May 1, 2026.** This is not limited to members only, so feel free to bring your friends and family. Interested attendees should contact Terry Hooper at terryhooperknapp@aol.com.

Women's History Walk

Saturday, May 9, 2026
10:00 - 3:00 p.m.



The Falls Church Women's History Group will be presenting their biennial Women's History Walk honoring the contributions of notable women from the City of Falls Church on Saturday, May 9th from 10:00 - 3:00 p.m. We have been asked to participate, and will have displays honoring women's history in the house. Stroll along the grounds of Cherry Hill Park at your leisure and peruse all "Her Story" stations installed throughout to learn about all the incredible women of the City of Falls Church, including one of the founders of the Victorian Society, Midge Wang. This event is free and open to the public.

DIAMOND AND JUBA

THE RAUCOUS WORLD
of 19th-Century Challenge Dancing

April F. Masten



Join us for our next webinar (Zoom) on **Sunday, May 17, 2026 at 3 p.m.** on the forgotten subject of 19th century challenge dancing. Author April F. Masten will share some of the highlights from new dual-biography book about the lives and work of two extraordinary dancers, **Diamond and Juba**. The presentation will last about an hour and include a question and answer session. To register, please sign into Zeffy at this link; <https://www.zeffy.com/en-US/ticketing/webinar-on-diamond-and-juba> or USE the QR code. This Webinar is FREE. Please share the link or code with family and friends.

During the tumultuous years before the Civil War, Irish American John Diamond and African American William Henry Lane (known as Juba), became internationally famous as competitors in the art and sport of challenge dancing.



Challenge dancing, as defined by the author, is crisscrossed boundaries. It was a “creolized form of jig dancing,” a style that came from Irish reels and hornpipes combined with “hip play and upper body movements of African dance practices. Challenge dancers attracted large audiences across the northeastern port cities, along Mississippi Valley circus routes, and into England’s provincial music halls.

If you are interested in purchasing the book a Special Discount will be offered during the webinar. About the Author: April F. Masten is a professor of American history at the State University of New York at Stony Brook. She is also the author of *Art Work: Women Artists and Democracy in Mid-Nineteenth Century New York*

VSFC Contact: Pamela Jones; text 703-509-7376 or email: pjvictorian@yahoo.com



**Sunday, June 21, 2 p.m.
Gaithersburg Arts Barn**

We are pleased to announce a new event for the group - ***The Reluctant Resurrection of Sherlock Holmes*** at the Gaithersburg Arts Barn, Sunday, June 21st at 2:00 p.m. The venue is located at 311 Kent Square Road, Gaithersburg, MD 20878

Two years after he killed off Sherlock Holmes, Arthur Conan Doyle is summoned to investigate the haunting of an old actor's country manor. Doyle is determined to prove the ghost a reality, but is he himself haunted by the super rational Sherlock Holmes who refuses to give up his literary life. When the maid is found dead, these two personalities must uncover the truth.

The good news: We already have enough signed up for the group rate so tickets are only \$22.50 per person.

The bad news: **This theater does not hold seats, so we will need have the payment by March 15**, and then we will purchase the seats. Note, this is a small venue, which is why we need to purchase our tickets so early. Interested parties should make their checks out to the VSFC and mail them to Terry Hooper, 203 South Oak Street, Falls Church, VA 22046. Please email Terry when you send the check so that she will be looking for it. She will confirm via email.



Christmas in July Tea & Talk

Sunday, July 12, 2026

2:00 p.m

Cherry Hill Farmhouse

The holidays are so busy with all types of parties, outings, and events, that this year we decided to hold a special

Christmas in July

tea and talk, exclusively for Victorian Society members. Linda Lau will give a presentation on "*Louis Prang, the Father of the American Christmas Card*" and will share with us some beautiful examples of 1880's Prang cards from her collection.

Seats are *very* limited (only 17) so don't delay in signing up. Cost is \$48 per person and includes a full tea (sandwiches, scones, and sweets) served by the Friends of Cherry Hill Farmhouse. To sign up, please RSVP to Terry Hooper at terryhooperknapp@aol.com. **Payment must be received no later than June 30**; please make checks payable to the VSFC and send to Terry Hooper, 203 So. Oak Street, Falls Church, VA 22046.



Do you recognize these two? This is Sarah and Gabriel Chrisman and they have shared their passion, research, and Victorian lifestyle with the Victorian Society at Falls Church on several occasions. Their webinars never disappoint!! In case you are wanting to learn more about Victoriana, they have a wonderful website including monthly blogs available on YouTube. Below are some links to YouTube videos made by Sarah and Gabriel Chrisman on topics that surfaced during recent webinars. You can follow the Chrisman's through their website at: [This Victorian Life - Home](#)

[Making Potato Soup with an 1886 recipe from "The Farm And Household Cyclopaedia" - YouTube](#)

[Book Talk: "A Trip and A Tumble", Book V in my Tales of Chetzemoka](#)

[White Fruitcake: Baking an 1894 Victorian recipe from an antique cook book in my private collection](#)

[Wood Pulp Paper: How a 19th-century Victorian innovation made books cheap and easily obtainable](#)

[Book Talk: "Three Women Awheel" \(Trip to a rustic spa in the 19th-century — Victorian history\)](#)

[Visit to a Victorian pressed tin factory that's been in continuous operation since the 19th-century - YouTube](#)

[My newest book! Where the Sea Turns A Corner — The 9th and Final Book in the Tales of Chetzemoka](#)

[Meat Pigeons / Utility Pigeons \(Squabs\)](#)

[Book Talk: First Wheel in Town \(Historical Fiction, Victorian-era America, for adults / YA\)](#)

[Cranberry Sauce: Making my favorite Victorian cranberry sauce recipe from the 19th-century - YouTube](#)

[My newest book: Old Fashioned Thanksgiving and Some Old-Time Folks: Victorian Thanksgiving Stories...](#)

[For Thanksgiving: Why are they called turkeys? Turkey history, Bourbon Red heritage birds grow up.](#)

[Book Talk: "Delivery Delayed" \(Book IV in my Tales of Chetzemoka historical fiction series\)](#)

[Victorian Lawsuits for Breach of Promise to Marry \(19th-century / 1800's history, culture, society\)](#)

[Book Talk: "A Rapping At the Door" \(Book III in my Tales of Chetzemoka historical fiction series\)](#)

TWO VERY SUCCESSFUL WINTER EVENTS



The Victorian Society had a very successful holiday event on Saturday, November 29. Over the course of the day, we were very pleased to welcome 257 members of the public to our Christmas “party,” one of our annual signature events. “**A Very Victorian Christmas**” has become a well-received Victorian Society descendant of “A Civil War Thanksgiving” and “A Civil War Christmas.” Held at Cherry Hill Farmhouse from 10 a.m. - 2 p.m., the four-hour open house featured caroling on the front porch (often to an audience on the front lawn), impromptu Christmas readings, cider, and cookies (ginger and lemon snaps) in the dining room, and informal talks about the house, its decorations, and 19th century Christmas customs. A “patriotic Santa,” in red, white, and blue Civil War style, was portrayed by Gus Knapp in the upstairs children’s bedroom. He had plenty of peppermint candy canes and small candies to fill the children’s cornucopias being made in the next room. New participant Karen Albers, her husband Jason, and their daughter Lia and Lia’s friend Phoenix heroically ran the cornucopia “assembly line” and coloring station in the upstairs Activity Room, and Karen’s father Les Albers and his grandson Parker in Spanish-American war attire talked about the adult bedroom and occasionally read from *The Night Before Christmas*. Les was briefly joined by two uniformed 1898 reenactor buddies, Mark Ragan and Peter Tuttle, another welcome addition.

Downstairs, serving, explaining, and chatting with families and friends around the Christmas tree and the cider table, we benefited from the welcoming holiday cheer of costumed Cindy Mester, Sue Perlin, new member Diane Welle, Susan and Tom Costa, and Ron Anzalone. Not bad voices on those front porch carols, either.

Earlier in the week, Cherry Hill coordinator Holly Irwin and Ron Anzalone, with wonderful help from Ellen and Mac MacAtamney, Joanne Caramanica, and Jennifer de Vignier, decorated the farmhouse for Christmas. From the table-top tree with its gifts to the decorated mantels, tables, and stockings hanging in front of the fireplace, it looked very Christmasy, indeed. Special thanks also go to our City Recreation and Parks assistant for the day, Cassie Herman, who jumped in to help in many ways (including a vital late extra cider run!) and helped us keep visitors and the program running smoothly.

A BIG THANK YOU TO ALL.

Submitted by Ron Anzalone

Photos Courtesy of Gary Mester

Burns Tea 2026

Submitted by your obedient Chairman, Tom Costa

Once again, we gather for the Immortal Memory of Robert Burns at the Café Renaissance in Vienna for our annual Burns Tea. The program started as per our established Victorian Society traditions with the Chairman's Welcome and the *Selkirk Grace*, written by Robert Burns himself.

Next came the *Piping in the Haggis* with music by "His Lairdship" Gus Knapp on the bagpipes, with a somewhat-disreputable-looking red-headed assistant parading the "Great Can of Haggis" (personally imported from Scotland via Amazon.com) on a silver platter around the room. This was followed by the recitation of Burn's *Address to a Haggis*, impressively done by Gus over "ye haggis can."

And then it was time for high tea. Café Renaissance always has an ample one for us, although the Victorians at our table generally thought the scones were a "wee it" dry, and the lack of clotted cream was deeply missed. When the tea is over, it was time for Ron Anzalone to present his always-clever *To the Immortal Memory of Robert Burns*, and every year he manages to give us new insights into Burns' life and times.

After Ron's toast to Robert Burns, it was time for the Chairman to give the traditional *Toast to The Lassies*, followed by a well-received *Reply on Behalf of the Lassies* by the inimitable Sue Perlin.

And what Victorian Society Burns Night, Brunch or Tea would it be without "His Lairdship's" (Gus again!) legendary recitation of Robert Burns' famous ghost story, *Tam o' Shanter*? And that brought us to the end of our program with the singing of *Auld Lang Syne* and the Chairman's closing with Burns' *The Parting Glass*.

The years may come and the years may go, but having a Burns Tea as in days gone by is still a great occasion to recall fond memories of absent friends, as well as laughter and "auld lang syne" for our current members and new friends. A good time, good food, and good fellowship was had by all, and if you missed it, make sure you join us all next year at the Victorian Society Burns Tea...huzzah!



The Victorian Society at Falls Church

A chapter of the Victorian Society of America

P.O. Box 7436, Falls Church, VA 22040

Vicsocfc@hotmail.com

www.victoriansocietyatfallschurch.net

Officers

Terry Hooper, President

Pam Jones, Vice President

Christy Beck, Treasurer Leann Martin, Secretary

Board Member

Tom Costa

Membership – Gus Knapp

Newsletter Publisher – Linda Lau

Breakfast Parties Or The Victorian Version of Brunch

As you may already know, we here at the VSFC like to keep up with the latest in Victorian trends and, therefore, we have established our quarterly brunch get-togethers at Ireland's Four Provinces Restaurant. Brunch, you say, is not Victorian. Perhaps not, but breakfast parties were.

According to *Good Housekeeping* (1885) "breakfast parties are growing in favor with Americans of late years, and is a much more substantial meal with us than with foreigners, besides being less formal than the dinner. The hour is from nine to eleven o'clock, varying with circumstances." *Practical Cooking and Dinner Giving* (1881) noted that breakfast parties were fashionable, since they were less expensive than dinners, and just as satisfactory to guests. *Practical Cooking* felt that the optimal time should be nine or ten o'clock but that anywhere from ten to twelve may be chosen.

Good Housekeeping noted "The invitation could be a simple informal note, or the card of the hostess, in which latter case, below the name is written "Breakfast at 10 o'clock. Thursday." In serving breakfast, there is little difference in form. The hostess usually serves the coffee, tea, and chocolate; the other dishes, may be served by the gentleman of the house, or from the side table, as desired. The breakfast should never be elaborate, but dainty and tasteful; the few dishes should be of the choicest, and everything should be conducted with as little formality as possible, the attendance of one servant being sufficient, unless the guests are numerous.

A breakfast table may be spread attractively with a white cloth, and a scarlet and white napkin under each plate, with mats bordered with scarlet. One castor in the center is sufficient. Fruit may be set in the middle of the table in a large glass bowl, and should be served first, then oat meal, after which meat and vegetables, to which each guest is helped by the host, then hot cakes are brought in between two plates. Butter is in small plates with ice around it. Honey or syrup is served in saucers. Melons, in season, are a delicious breakfast dish, while oranges and bananas are healthful and dainty. Sliced tomatoes, properly dressed, are exceedingly refreshing. Oat meal and crushed wheat porridge are popular and wholesome breakfast dishes and are much used at fashionable tables since it has become known that Queen Victoria is partial to them." Here is *Good Housekeeping's* menu recommendations:



Breakfast Parties – Spring – Oranges, bananas, figs; cutlets of ham; mushroom pickles; spring chicken, broiled; salmon salad; bread, butter, crackers; frozen chocolate cream; cakes; coffee and chocolate.

Breakfast Parties – Summer – Peaches, strawberries and whipped cream; grapes and melons; fish a la crème, mushroom sauce; Spanish pickle, olives; tomatoes, broiled; fricasseed chicken; veal pates, with rice; croquettes, sweetbreads with mushrooms; lettuce, dressed with mayonnaise; blanc mange; cakes, fruit, and nuts; coffee and chocolate.

Practical Cooking took a similar but perhaps more formal view of the service noting that “with the exception of the silver service being on the table all the time for tea and coffee, the dishes are served in courses precisely as for dinner.” In this case, it was six courses which required much more work on the hostess and certainly required a servant or two, not just for preparation and serving but also for cleanup and dish washing!

Early Spring Breakfast.

- 1st Course.—An Havana orange for each person, dressed on a fork (page 338).
2d Course.—Boiled shad, maitre d'hôtel sauce; Saratoga potatoes. Tea or coffee.
3d Course.—Lamb-chops, tomato sauce. Château Yquem.
4th Course.—Omelet, with green peas, or garnished with parsley and thin diamonds of ham, or with shrimps, etc., etc.
5th Course.—Fillets of beef, garnished with water-cresses and little round radishes; muffins.
6th Course.—Rice pancakes, with maple sirup.

Summer Breakfast.

- 1st Course.—Melons.
2d Course.—Little fried perch, smelts, or trout, with a sauce Tartare, the dish garnished with shrimps and olives. Coffee, tea, or chocolate.
3d Course.—Young chickens, sautéd, with cream-gravy, surrounded with potatoes à la neige. Claret.
4th Course.—Poached eggs on anchovy-toast.
5th Course.—Little fillets of porter-house-steaks, with tomatoes à la Mayonnaise.
6th Course.—Peaches, quartered, sweetened, and half-frozen.



Hot chocolate was often served at breakfast; it was considered healthy and used to treat various ailments as well as to stimulate digestion, calm nerves, and strengthen the body.

You will notice that only the *Practical Cooking* menus include any type of eggs (an omelet and poached eggs on toast). All the menus include some form of seasonal fruit. To see how a Havana orange is served (the first course of the Early Spring Breakfast) go to the article on ‘The Proper Way to Eat an Orange.’ To most of us, these menus would seem more like a luncheon than a breakfast and they definitely had a brunch vibe to them.

Practical Cooking had one final word about breakfast parties noting that “In England, breakfast parties are perhaps more in favor than lunch parties, especially among the *literati*. Macauley said, when extolling the merits of breakfast parties as compared with all other entertainments, “**Dinner parties are mere formalities; but you invite a man to breakfast because you want to see him.**”



And, we want to see *you* at our **Spring Fling Brunch** which we scheduled for **Saturday, April 18, 10:30 a.m. at Ireland’s Four Provinces in Falls Church.** We always have a great time catching up with each other, enjoying good food, good friends and good cheer, and you might even win a great prize. Here’s a photo of Linda Lau and her prize (a chocolate basket made by Gus Knapp that was filled with Hershey Kisses and a chocolate eagle also made by Gus) from the last brunch. *Cheers!!*

The Proper Way to Eat an Orange

Like most every other food item in the Victorian era, there was a right (or proper) way to eat an orange. Unlike today, when we can get oranges all year long, that was not the case in the Victorian era. They were considered a seasonal fruit, one that deserved its own serving etiquette and utensils. The *Horological Review* of December 1894 devoted four pages to the subject. Of course, their article was published to convince the Victorian homemaker that it was indeed necessary to have the right utensils to serve an orange. Let's see what they had to say...

THE EATING OF THE ORANGE.

DAINTY DEVICES FOR THE PROPER EATING OF THIS DELICIOUS AND SEASONABLE FRUIT.

THE present is, perhaps, the best orange season that dealers in the fruit trade ever remember having had. Oranges medicinally as a tonic and for their refreshing properties as a fruit grow steadily in favor from year to year as the public learns more and more to appreciate the fruit's manifold good qualities. Advanced orange lovers have even taken up an "orange cure" which necessitates the consumption by the patient of anywhere from one to three dozen oranges daily, but which is said to remove from its disciples all bodily pains

with the locality, the most primitive being to puncture a small hole in the stem end and extract the juice by combined pressure and suction. Perhaps the daintiest and certainly the most clean way, is to divide the unpeeled fruit transversely into halves and extract the succulent pulp from the golden carpel by means of an orange spoon, the bowl of which is suitably shaped for the purpose. Herewith are illustrated some of the best thing in orange holders, orange sets and orange spoons as made in silver plate.

The invention of the orange holder is probably due to the genius of F. P. Heilborn, of Plainville, Mass., father or Mr. Heilborn, of Coddling Bros. & Heilborn, North Attleboro, Mass.

ORANGE PEELER.

The orange peeler here illustrated is a practical novelty which has been conceded by all who have used it to be perfect in its operation, neatly removing the peel without soiling the fingers. It is made in table and pocket sizes, and in assorted patterns and finishes. The table size is put up by Rogers & Brother, six in a plush lined paper box, while pocket size is put each in a leather sheath in a paper box.

This device is used in the following manner: The peeler is held in the right hand, the orange in the left; with thumb of the right hand on the orange with the flat face of the hook placed square on the orange, the pressure is drawn enough to insert the hook in and under the peel, the orange being revolved in the left hand, the peeler being drawn in the opposite direction until the peel is cut into as many sections as desired, when it may be easily removed by inserting the back of the peeler under the loose point of the section. The blade on the back of the peeler is useful for removing the soft white under skin.

These useful patented articles are for sale by others besides Rogers & Brother, 16 Cortlandt St., New York, who have a fine assortment of them.

ROGERS' ORANGE KNIFE.

Among the most practical and desirable articles produced for the proper eating of the orange is the orange knife illustrated here, first introduced by Rogers & Brother, the makers of the celebrated ★ Rogers & Bro. A1. brand of electro silver plated flatware, 16 Cortlandt St., New York. The essential feature of the device is the saw back; the cutting edge is retained, making the knife adapted to the requirements of an all round fruit knife. The handles come either in pearl, ivoride or plated silver. The firm have had a great sale of this knife as well as of their orange sets, comprising 1 knife and 1 spoon, or 6 knives and 6 spoons, put up in plush lined boxes.

MAJESTIC ORANGE SPOON.

The handsome and tasteful pattern here illustrated is the Majestic made by Rogers & Hamilton, Waterbury, Conn. The peculiar



MAJESTIC ORANGE SPOON.
ROGERS & HAMILTON CO.

construction of the bowl yields a shape which fits the carpel of the orange perfectly, removes cleanly and deftly every particle of pulp and gives great strength to that portion of the spoon at the junction of the bowl and handle where this is most desirable. The spoons are put up in sets of half a dozen, each packed in beautifully lined fancy boxes, and as will be seen by reference to the firm's advertisement on another page, a particularly liberal offer is made to every jeweler who reads these lines. These spoons similarly put up may also be had in the Monarch, the Shell or the Cardinal patterns, all popular and saleable designs.

HOLMES & EDWARDS' ORANGE GOODS.

In an accompanying illustration is depicted one of the orange sets made by the



ORANGE KNIFE. ORANGE PEELER.
ROGERS & BROTHER.



and ill and to leave the system in a particularly clean and healthy condition. The method of eating the orange varies

Holmes & Edwards Silver Co., Bridgeport, Conn. Another set containing half a dozen each of knives and spoons is shown in



ORANGE SPOON AND KNIFE.
HOLMES & EDWARDS SILVER CO.

their advertisement. In the sterling silver inlaid line the goods may be had in the Warner, Waldorf, Minnehaha, Hiawatha, pearled antique and Windsor patterns. The knives are of non-tarnishable Wessell silver with celluloid handles and the sets are packed in satin lined heavy leatherette cases. In regular plated ware the orange sets may be had in the following popular patterns: Triumph, Rialto, Greek, Shell, Perfect and Delaarte. The scimitar bladed knife which many people prefer, is put up in these latter sets.

THE WILCOX ORANGE HOLDER.

In the orange holder illustrated herewith, the manufacturers, the Wilcox Silver Plate Co., Meriden, Conn., believe they offer the trade one of the best things in its line. The half orange is fastened in the receptacle by



ORANGE CUP. WILCOX SILVER PLATE CO.



a half turn against the curved prongs shown at the bottom. The cup is connected with

the base by a swivel which admits of the orange being held at an angle for convenience in eating.

MERIDEN BRITANNIA CO.'S SAVOY.

In their handsome Savoy the Meriden Britannia Co., Meriden, Ct., have a pattern which has found great favor in the eyes of buyers. The orange knife is furnished with a serrated edge for convenience in dividing the fruit and the artistic shape of the spoon's bowl is excellently adapted to the purpose



ORANGE CUP. FAIRPOINT MFG. CO.

for which it is intended. In combination the two pieces make a most attractive appearance.

THE FAIRPOINT CO.'S ORANGE HOLDER.

The holder which is the subject of above illustration has had a wide publicity given it thanks to its many good qualities. It is made in several patterns, all excellent and has proved an excellent seller. The illustration makes further description unnecessary but dealers who carry the article in

stock will find it profitable. A dainty little booklet on orange goods will be mailed on

The Conception of the Orange Spoon

WAS ONE OF THE BRIGHT IDEAS OF
THE HOLMES & EDWARDS SILVER CO.



THE HOLMES & EDWARDS SILVER CO., Bridgeport, Conn.

Our line of ORANGE SETS, ORANGE SPOONS, ETC., in Sterling Silver Inlaid and "XIV" quality plate, is the standard of reliability. No finer goods are put on the market, than by us.

OUR NEW YORK SALESROOM,

No. 2 MAIDEN LANE,

Second door from Broadway, is showing a fine line of

Sterling Silver, Hollow and Plated Ware.

ANTIQUE OAK CASE, CONTAINING 6 WARNER INLAID ORANGE SPOONS AND 6 WESSELL SILVER ORANGE KNIVES.

SEND FOR SPECIAL PRICES.

application to the company.

WM. ROGERS MFG. CO.'S COLUMBIA.

A dainty set put up by the Wm. Rogers Mfg. Co., Hartford Ct., is the Columbia. The pattern will commend itself to all who do not already know its good selling qualities. The knife blade has a serrated edge and will be found useful not only for dividing oranges but also for bananas and



SAVOY ORANGE SPOON AND KNIFE.



MERIDEN BRITANNIA CO.

other thick skinned fruit. In orange spoons the company offer a handsome assortment of patterns with both plain gilt bowls.



As you can see, orange peelers, knives, and spoons, as well as orange cups were 'dainty devices' available for serving of oranges. It should be noted that the serving of fruit in the Victorian era was usually more refined than today, especially when serving at a sit-down affair such as a luncheon or dinner. Special fork and knife sets (different than the orange sets) were available for the serving of fruit.

Fresh fruit should be eaten with a silver-bladed knife, especially pears, apples, etc.

A. A. WEBSTER'S CUPS.

Our design shows the style of orange cup offered by A. A. Webster, 30 East 14th St.,



ORANGE CUP.

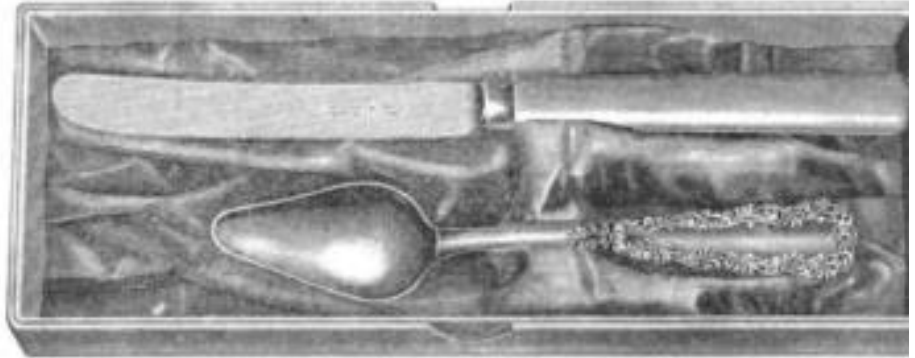
A. A. WEBSTER.

New York. The jointed rim holds the orange securely in place and facilitates its

eating. These cups are made by Mr. Webster in sterling silver, decorated china, quadruple plate and glass. An illustrated descriptive price list will be mailed on application.

The illustration here shows a pretty orange set of C. Rogers & Bros., Meriden, Conn.

orange spoon is in the Regent pattern and is very pretty. Both patterns are patented. These orange sets are put up with various kinds of knives, plain or etched handle, solid steel knives, pearl handle, and hollow handle. The firm also use German silver orange knives in various patterns.



ORANGE SET. C. ROGERS & BROS.

It consists of an orange knife and spoon, the latter being in the Imperial pattern. These dainty pieces are put up in a plush lined paper box as shown. The firm's latest

Among the orange eating devices on the market, one of the most popular is the orange holder of the Middletown Plate Co., Middletown, Conn. It is dainty and practical.



ORANGE CUPS.

MADE IN...
STERLING SILVER,
DECORATED CHINA,
QUADRUPLE PLATE,
 AND
GLASS with plated rim.



THE PROPER WAY TO EAT AN ORANGE.

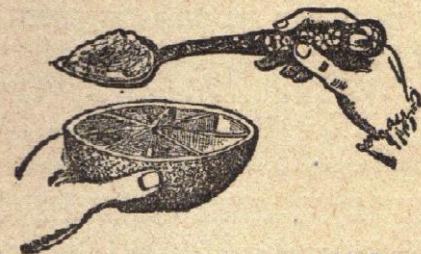
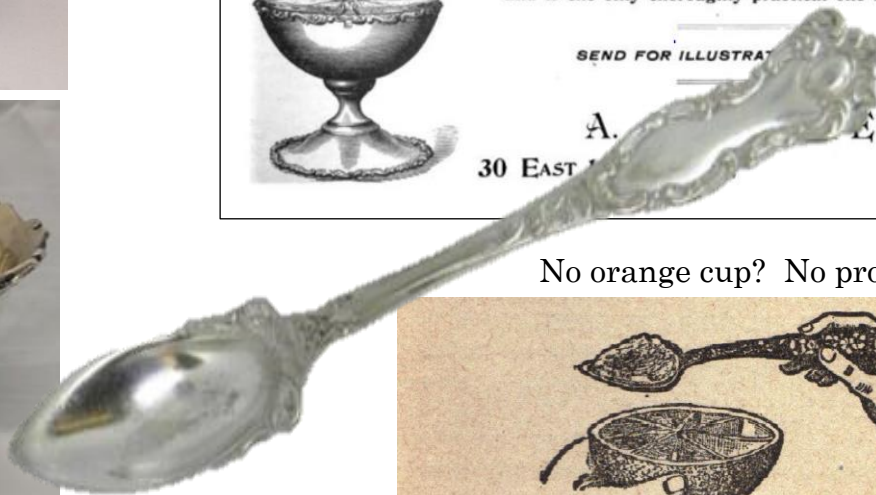
This Cup was patented September 19, 1894, and is the only thoroughly practical one made.



SEND FOR ILLUSTRATED PRICE LIST.

A. A. WEBSTER,
 30 EAST 14TH ST.,
 NEW YORK.

No orange cup? No problem...



HOW TO EAT ORANGES.
 Cut the oranges across the sections as shown in the above illustration. Then take a small spoon, and it will fit into each section, and the meat is easily and daintily removed.

There are special orange spoons, which are very nice for those who can afford them. An ordinary teaspoon will answer the purpose very nicely.

SPECIAL OFFER No. 7.

TO ANY JEWELER IN THE UNITED STATES WHO SENDS US

One Dollar==\$1.00



Six Majestic Orange Spoons, (reduced size) in Fancy Lined Box, List, \$6.00 per doz.

We will deliver, via registered mail,

ONE SET OF **Six Orange Spoons.**

No more than one set to any dealer at this price.



SHELL. MONARCH. CARDINAL. MAJESTIC.

CONDITIONS:

SIMPLY WRITE US THE PATTERN YOU DESIRE AND MENTION OFFER No. 7. INCLOSE CASH, ONE DOLLAR (\$1.00) (OR ITS EQUIVALENT) AND BUSINESS CARD, OR SOME PRINTED MATTER TO SHOW US YOU ARE A DEALER, THEN ADDRESS IT PLAINLY TO

THE ROGERS & HAMILTON Co.,
WATERBURY, CONN.

EXPLANATION==WE OFFER ONE SET (ONLY ONE) BELOW COST.

FIRST:--TO TEST *THE JEWELERS' CIRCULAR* AS AN ADVERTISING MEDIUM.
SECOND:--TO INTRODUCE OUR UNEXCELLED ORANGE SPOON BOWL, WHICH HAS PROVED TO BE PRACTICAL OF ANY YET INTRODUCED.

THE ROGERS & HAMILTON CO. Manufacturers of the
HIGHEST GRADE SILVER PLATED FLAT
Waterbury, Conn.



SHELL ORANGE SPOON--Full Size.



Practical Cooking for their first course of an Early Spring Breakfast recommended serving an orange 'Havana' style. An orange peeler would have definitely come in handy for cutting the orange skin.

HOW THEY EAT ORANGES IN HAVANA.

A fork is pierced partly through the centre of an orange, entering it from the stem side; the fork serves for a handle, which is held in the left hand, while with a sharp knife the peel and thin skin are cut off in strips from the top of the orange to the fork handle; now, holding it in the right hand, the orange can be eaten, leaving all the fibrous pulp on the fork.

Louis Prang was not only the 'Father of the American Christmas Card,' he also produced cards for Easter, Valentine's Day, and family milestones such as weddings and birthdays. Here are a couple of his Easter cards from the 1880s. Make sure you join us for our **Christmas in July** tea and talk on Sunday, July 12. For more information see the write-up in this Messenger.

