A STUDY OF CHATEAU SUR MER

Part I: The Wetmore Family and Domestic Life at Chateau sur Mer

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An Overview of Victorian Newport Society

Between 1850 and the turn of the 20th century American social and material culture was dramatically transformed. A predominantly agrarian economy became industrialized. Literature and the arts were “Europeanized.” The country emerged from the Civil War with a heightened sense of democracy and wealth became the common ideal. The lack of rank or title particular to a democracy propelled the pursuit of riches to obtain status in society and Americans earned an international reputation for an obsessive quest for material gain.¹ There were few places where this appraisement was more evident than in Newport, RI.

As the mansions of Bellevue Avenue rose, they were a testament to America’s own brand of aristocracy. A newspaper clip from The Philadelphia Times, July 7, 1877 comments on Newport society:

In fact, Newport in the summer is but New York transferred to the seaside. New York gives the tone to everything socially in Newport. Now, New Yorkers are, in the sense in which the word is generally used, the most fashionable people in America. They dress more extravagantly, spend more money in proportion to their incomes and live – not to speak offensively – more for display than either Philadelphians, Bostonians, or Baltimorians. But then the type of New Yorker who comes here is the best that New York turns out – more cultivated and cosmopolitan, less “loud” and less Mammon-worshiping than the New Yorkers generally. To call society here “fashionable” in all respects, would be, therefore, a misnomer. It is better than that. Better educated, aesthetic, well traveled in Europe, less provincial and better bred. They aren’t snobs but it’s the only word possible to use.²

¹ Wendell Garrett, *Victorian America*, (1993), pp. 70-76.
The servant as a vehicle of distinction

Perhaps the most vital component supporting these extravagant lifestyles was servants. Servants were a necessary vehicle of distinction. The more servants one employed, the more prominent one’s stature. Not only were servants essential to the daily operations of the mansions and meeting their employers personal needs, but the frenzy of competitive entertaining that was typically Newport called for legions of specialized attendants. Liveried servants were obvious proof of social arrival, their costumes not only for display but to clearly define them as property of the employer. This was an important change from earlier in the century when servants dressed much the same as their master. Obtaining an English butler and retinue of footmen and coachmen achieved the pinnacle of status. In the 1880s there was a marked increase in male domestics, which the cortege of men servants attending Newporters obviously reflects.

Specific parameters were set for their grooming and deportment. Mrs. Sherwood’s *Manners and Social Useages* (1887) outlines a few expectations for male servants:

Do not allow a waiter or a footman to wear a moustache, and require all men-servants to be clean shaven, except the coachman, who is permitted to wear whiskers. Each must have his hair cut short, and the waiter must wear white gloves while waiting at table or even when handling refreshments; even a glass of water...  

*Mrs. Beeton’s Book of Household Management*, (1861) defined a rigid code of conduct:

A servant is not to be seated, or wear a hat in the house, in his master’s or mistress’s presence; nor offer any opinion, unless asked for it; nor even to say “goodnight” or “good morning,” except in reply to that salutation.  

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Staff hierarchies

In Newport, only the most polished servant was acceptable for head hierarchy positions such as a butler or housekeeper. An accomplished cook also ranked high and the pursuit of skilled French chefs in this era caused William Vanderbilt to lure his chef from a distinguished Parisian restaurant for a salary rumored to be $20,000 a year, a fantastic sum at the time.\(^6\) The staff hierarchy of society’s elite was elaborate, consisting of butler, housekeeper, chef/cook, ladies maid, valet, footmen, coachmen, grooms, gardeners, upper and under housemaids, or parlor and chamber maids, laundresses, handymen and kitchen maids. Visibility of the high society servant was key to their rank in hierarchy, with the esteemed butler and the lowly kitchen maid at opposite ends of the spectrum.

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The domestic paradox

Although Newport’s servants enjoyed upper echelon status in the field of domestic work, the reality of the servant’s role as subordinate was clear. Reinforcing this was the design for servant’s living and working quarters. The main objective was to separate the staff from the family and their guests, rendering the servant as invisible as possible. Proximity to workers was highly undesirable except for the distinguished presence of a butler or when it was desirable to flaunt liveried servants, such as well-appointed footmen and coachmen. Hunt’s 1870s ell wing and basement addition to Chateau sur Mer was one of various solutions used by architects to achieve servant detachment. Undoubtedly, Newport domestics had living quarters superior to the norm found in less wealthy households but not without the bane of isolation.

Between the early and late Victorian period the servant workforce changed significantly in the northeast. The Industrial Revolution opened new job opportunities for Americans who were eager to escape the subordination of servitude. Meanwhile, staff size of the newly affluent grew creating a perpetual quest for quality servants when the supply was diminishing. The flood of immigration in the 1870s offered a new source of predominantly Irish domestics in New York and Newport who filled many positions. Wealthy Newporters were among the least affected by the servant employment problem and in fact they may have even contributed to it. Servants gladly left positions in middle class homes for an opportunity to work for Mrs. Astor’s and Ward McAllister’s “400.” Summer residents often brought their servants with them, perhaps hiring extra help in Newport to handle the summer entertaining schedule. But, Newport was not without its servant problems as reported by Margery Deane in her Newport Letter of May 24, 1870:

Servants, by the way, are scarce and in great demand – I mean, of course, good servants. There are any quantity of poor, worthless things, who have come on to “enjoy the season,” and stipulate that they are to do as little work as possible. Good American and Scotch (servants) would command nearly double the wages than they can get elsewhere and places could easily be obtained, for a hundred Housekeepers are greatly stirred up just at present on this subject and are begging for Protestant servants. There is probably no place in the country where they are so plagued and tired as in Newport this season.

Deane’s underlying tone implies not only disdain for the Irish immigrant but also that the servant’s stigma of unworthiness prevailed even in the best of domestic positions. Another servant issue rankled Deane,

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“servants demand a bonus of the merchant for the customs, the merchant in turn charges this in the master’s bill...visitors complain of extortion and high prices.”

Overall, the servant may have been a common necessity of Victorian life, but in Newport an elaborate staff of servants formed the backbone of the high society scene. The inherent importance of the servant vs. their socially reinforced unimportant status is a paradoxical role that patterned relationships between employer and domestic. However, in the early years at Chateau sur Mer it appears this was not the case. These years may also have shaped a somewhat different tone for future domestic life at Chateau sur Mer.

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9 Margery Deane, Newport Letters, The Newport Historical Society, p. 44.
10 Ibid. p. 67.
The William Shepard Wetmore Family

The Wetmores had a distinguished heritage of landed gentry and yeomanry in England, though not royalty, still a highly desirable background in mid 18th century Newport society. The Wetmore family common ancestor was a Richardus Forestarius, residing in Whitmore, Staffordshire, in 1066. The name is derived from “Whytemere”, meaning white meadow or lake in England.¹¹ A descendent of Forestarius, Thomas Wetmore, was the first to immigrate to the United States in 1635, and was one of the original founders of Middletown, CT. His prolific descendants were pioneers of Connecticut, Vermont, New York and the Western Reserve.¹²

¹² “George P. Wetmore Dies Suddenly of Heart Disease at Boston Hotel,” The Providence Journal, 12, September, 1921.
Merchant career

One of Thomas’s sons, Seth Wetmore, moved to St. Albans, VT, where he practiced law, became a sheriff of the county and a judge of probate court. He also distinguished himself by serving on the governor’s council for twenty years, and as a fellow of the University of Vermont. Seth married Nancy Shepard, whose father William was a colonel appointed by Washington in the Revolutionary War. Their son, William Shepard, went to work at a young age for his uncles at the mercantile house of Carrington & Company in Providence, RI. William’s first voyage led him to Valparaiso, Chile, where he established the mercantile house of Alsop & Wetmore with Richard Alsop of Middletown, CT in 1823. He retired from this firm in 1829, then re-entered the mercantile trade in Canton, China in 1833, first with the firm Dunn & Company, which later became Wetmore & Company. The company went on to be one of the largest mercantile houses in the East Indies despite the fact that Wetmore was opposed to the opium trade.

At age 36, William returned to the United States for a visit. Not yet married, it’s probable that William, growing older, now desired a family of his own. In this regard, he may have consulted with family members in America because on his return trip to China, William stopped in England and married a cousin, Esther Phillips Wetmore of Middletown, CT, at Gloucester Lodge, Regents Park, London, on October 24, 1837. The following year, a daughter was born in New York City, who died at birth or soon thereafter on October 12, 1838. Esther died on October 26, 1838, presumably from an illness contracted from her own maid.

Considering William Wetmore’s distant business enterprise and his advancing years, one can surmise the possibility that prospects for marriage and a family may have led him to a successful fellow merchant with five daughters. On September 5, 1843, William (now 42 years of age) married 21-year-old Anstiss Derby Rogers in Salem, MA, on September 5, 1843, daughter of John Wittingham Rogers. Both the Derby and Rogers families were celebrated merchants of Salem. Their heritage was as distinguished as

13 “Former Senator Wetmore is Dead,” The Newport Herald, 12, September, 1921.

14 See note 11 above, Boxes 22 & 23, WSW Biography prepared by Church of the Ascension, NYC.


16 See note 15 above, Boxes 22 & 23, Rogers file.
the Wetmore’s, including a royal governor of the Massachusetts colony, a Harvard college president and a Revolutionary War figure who equipped the vessels for the battle of Rhode Island.17

In 1844, William established the house of Wetmore & Cryder in New York City and settled his family in a residence at 15 Wavery Place where their first son William Shepard was born on August 1, 1844. Another son, George Peabody, was born on August 2, 1846, at Thomas’ Hotel, Berkely Square, in London, England. William withdrew his interest from the Canton firm in 1847 and also retired from the Wetmore & Cryder enterprise the same year. His fortune was ample. According to Barrett in The Old Merchants of New York City, besides his success in the merchant trade, Wetmore acquired vast land holdings of 10,000 acres in Ohio and 70,000 acres in Tennessee and his net worth at retirement was valued over one million dollars.18 After William’s retirement one more child was born, Annie Derby Rogers at 15 Waverly Place in New York City on May 19, 1848.19 In 1851, William Shepard Wetmore acquired four parcels of land on Bellevue Avenue in Newport and proceeded to build a new home, Chateau sur Mer, described by The New York Times, August 12, 1857 as “one of the largest and most magnificent houses in Newport.” It was noted that William’s business endeavors in China were partly motivated by health problems and he felt that the climate and activity there would be restorative.20 Perhaps a health reason inspired the move to Newport, or was it possible that he sought a change of environment because of a life event?

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17 “Senator Wetmore Dead,” The News-Newport, 12, September, 1921.
19 See note 15 above.
20 Ibid.
The early years at Chateau sur Mer

In *The Old Merchants of New York City*, Barrett records the second Mrs. Wetmore’s “indiscretion...with the coachman of Mr. Wetmore,” whereupon both of them vanished. He dates this event “a few years after” their marriage and incorrectly refers to the year 1837. Barrett described this as a “terrible calamity for a high-spirited man like Mr. Wetmore” who withstood in “charity and silence.”21

Because of several errors in dates, Mr. Barrett’s credibility is questionable. However, there is no mention of Anstiss in a series of letters written between Annie, George, and their father, corresponding between Newport and New York City during the years 1856-1860 (Exhibit 1, 2, & 3). According to the 1860 and 1865 census, Mrs. Wetmore is not residing at Chateau sur Mer (Exhibit 4 & 5).

For a man in his early 50’s with three young children, William Wetmore’s domestic staff concerns were more complex than most. In the letters to the children, he sends regards to Mrs. Mitchell, Miss Machachlan and “Dah”, who were most likely very important figures in Willie, George and Annie’s lives. His correspondence also reflects an attentive and loving father who encouraged their studies, prompted Annie to exercise daily, and found the time to buy them special gifts such as boxing gloves for the boys and a dress for Annie. Even “Dah” was special enough to receive a gift of a “rich Black silk dress” in 1858.

The tone of the letters also shows a close relationship with the extended Wetmore clan and friends. Servants living at the house in the 1860 census were a butler, cook, laundress and chambermaid. A Scottish gardener named Macintosh and his wife and two young sons presumably lived in the gatehouse with an Irish woman named Sullivan. We can assume there were coachmen (who were most likely quartered in the stables) from an 1858 letter from William to Annie about a scarf, “I send it to you today by Kingsley,” and a letter from Annie to George in 1860, “...send in my dolls immediately by Martin.”22

Another resident in the 1860 census at Chateau sur Mer was a Wetmore cousin, twenty year old Lucy Dennison.23

William Wetmore appeared undaunted either as a father or a social leader by his wife’s supposed infelicity and her obvious absence. In an era when primarily women were noted for their entertaining skills, Mr. Wetmore’s *Fete Champetre*, outshone them all as an affair “without doubt incomparably the

grandest private entertainment ever given in the country,” as reported in the *Newport Daily News*, 12 August 1857. On the same date the *New York Daily Times* remarked that, “It was altogether unprecedented, in Newport at least, for its magnificence and it was a brilliant success.” Neither of these reports mentions the Mrs. Wetmore.

In 1860, Chateau sur Mer’s housekeeper was a fifty-four year old American from Massachusetts named Eliza Mitchell who obviously had her hands full. Although it was common at the time for nurses and governess to “raise” children and for housekeepers to have increased responsibilities when the family entertained, the situation at Chateau sur Mer was different. Eliza’s role encompassed the authority of the absent mistress. Much to her credit, the letters between father and children convey a sense of comfort, ease and happiness at Chateau sur Mer. Eliza also bore with the family through the tragedy of Willie’s death from scarlet fever on June 6, 1858. Although it’s unknown who was with Willie at his death, a lock of his hair was saved.24 The sadness over Willie’s loss is felt in a letter to Annie from her father the following November, reminding her to “never forget God in all that you do, he has blessed you and George. He has left you and taken your Brother.” It’s interesting to consider that today the Wetmore family situation probably would have led to the analyst’s chair. We can surmise that Eliza Mitchell was the glue at Chateau sur Mer. William Wetmore’s trust and regard for Eliza is evident in his Last Will and Testament. “…to Mrs. Eliza Mitchell, in consideration of her kindness to me during my sickness and of her faithful services in my family, the annual sum of three hundred dollars,” and, “…In as much as Mrs. Eliza Mitchell has expressed a desire to be buried with my family, I have consented, and it is my will that upon her decease she be also interred in my said plot or vault beside my family.”25 Eliza Mitchell is in fact interred at Greenwood Cemetery in New York City, Section 97, Lot # 639-645.26 William Wetmore’s will also indicates that the vanished Mrs. Wetmore reappeared (when and under what circumstance is unknown, however she is not at Chateau sur Mer). Either because of a prenuptial arrangement with John Rogers, or simply in keeping with his integrity and charitable nature, he bequeathed according to a previous agreement for her support:

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23 City of Newport, RI Probate Court, Book # 21, pp. 295-302.
25 City of Newport, RI Probate Court, Book # 21, pp. 295-302.
Having heretofore settled and secured to the use of Mrs. Ansitss D. Wetmore, the annual sum of two thousand dollars during her life, and having also heretofore assigned to her a bind and mortgage for ten thousand dollars upon the Merlano Cottage at Jamaica Plains in the state of Massachusetts, and having in addition caused to be paid to her by her father about five thousand dollars, the proceeds of the Schooner Richmeno and her freights, and having also agreed on certain conditions to furnish her a cottage during her life to cost not more than five thousand dollars, I consider that I have made ample provisions for her future support and comfort.

In the early years at Chateau sur Mer, with the absence of a mistress and a master who traveled frequently, the domestic’s role was likely more intimate than most situations. Perhaps even servants lower in the hierarchy felt less keenly the stigma and isolation of servitude. Growing up in this atmosphere, George and Annie developed a higher regard for domestics. The experiences of their youth probably lent a stronger sense of humanity to their future management of domestic employees.
In between years

Upon William Wetmore’s death on June 16, 1862, sixteen year old George and fourteen year old Annie were master and mistress of Chateau sur Mer. According the 1865 census, Eliza Mitchell is still with George and Annie. It can be surmised that Eliza hired the rest of the staff who were new; two men from Ireland and three women from Maryland, Scotland, and Ireland. Their positions are not identified in the census but we can assume that the family situation may have called for a different staff make-up. The women probably held the positions of cook, maid-of-all-work, and laundress. A butler and a footman or personal valet for George may have filled the male domestic positions. Any coachmen most likely resided in the stables. The census also lists a gardener from Scotland named Robert Christie, his wife Jane and three children. A letter from Robert Christie to George dated May 3, 1897, indicates a long and favorable relationship. He kept the gardening accounts and described extensive spring work of spreading manure, fertilizing, seeding and rolling lawns and turning and planting beds (Exhibit 6). The ten-year-old John R. Christie and his eight year old sister Jane, residing at Chateau sur Mer in 1865, appear in the 1910 RI Federal census on Bellevue Avenue, and John Christie is listed in the 1910 Newport Directory as the Wetmore Gardener. With George away at school and Annie becoming a young woman, we can presume that Eliza Mitchell continued to steer the helm at Chateau sur Mer for the next few years.

27 George Peabody Wetmore Papers, The Rhode Island Historical Society, Mss 798, Box 5
George Peabody Wetmore Family and their Domestics

George was educated at private schools in Newport kept by Messrs. Read and Thurston and Rev. William C. Leverett. He graduated from Yale College in 1867 and from Columbia Law School in 1869. Far different from the careers of his robber baron neighbors, George Peabody Wetmore devoted his life to public service. George’s career can be paralleled with that of his grandfather Seth and could have been further influenced by an educational reformer in the 1860-1870s named Charles Eliot. Eliot’s emphasis was to instill a sense of public duty in Victorian men of letters whom he believed should serve in public office. At the time only two percent of Americans attended college, yet Seth Wetmore was involved with higher education many years before.

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A Victorian “Man of Letters”

An obituary in *The Providence Journal* on September 12, 1921, remarked on George Peabody Wetmore’s political career:

In Washington he was known as “The Silent Senator,” and was described as being like businessmen at a directory meeting, there for consultation and deliberation, not a carpet knight of legislation, but a veteran soldier of representative government. He was included among those referred to as the ballast of the Ship of State, the representatives of common sense and conservatism of American citizenship. ...regret greeted the announcement of his death everywhere in Rhode Island and particularly in Newport, where Mr. Wetmore was held in the highest regard.

George Wetmore distinguished himself as a defender of citizenship early in his career as can be seen from the tone of trust in a letter from a Black delegation in Newport on March 25th 1885.

...a letter was presented by one of the members, and it was voted that copies be sent to each of the candidates for governor to obtain their position with reference to the rights and privileges of colored men in the state and nation. Many of us felt that there was no need of sending such a communication to you for your declarations in this line have been pronounced and clear (Exh. 7)29

*The News – Newport* commented on September 12, 1921, about Wetmore’s Newport citizenship:

The Honorable George Peabody Wetmore loved Newport very dearly....He glorified with it in its prosperity and sympathized with it in its troubles. His social position was such that he occasionally found himself among those who thought they had cause of complaint against men and things here but on these occasions he always hastened to offer an explanation. He was one of the very bulwarks of the place; its first citizen for many years.

*The Newport Herald*, September 21, 1921, observed his personal life at Chateau sur Mer:

He greatly delighted in it and found it a health giving haven of rest after a long and active experience in politics. He spent almost all his time there, going to New York only about four months in the year.

A eulogy given by Robert Winthrop at George’s funeral regrets his loss; “And so we bid thee farewell, brave, honest, noble-hearted Friend of Mankind.”30  His personal integrity and political career earned the respect of many.

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29 George Peabody Wetmore Papers, The Rhode Island Historical Society, Mss 798, Box 5.

Marriage and family

On December 22, 1869, George married Edith Malvina Keteltas, daughter of a prominent New York family. Apparently Edith was a worthy match as described in The Rhode Island Sentinel on May 6, 1906, as “a high-born and public spirited American patriot.” The article also mentions her refusal to meet the Prince of Wales as a “striking example of her independence and character.”

Obviously, George and Edith Wetmore’s focus on society was of a far different nature than that of Ward McAllister’s flock. The Wetmore match was superlative in other respects as well because nine months and one day after their marriage, Edith M. Keteltas Wetmore was born in Geneva Switzerland, September 23, 1870. Three other children followed: Maude Alice Keteltas Wetmore, born in Paris, France at the Hotel Bristol on February 7, 1873; William Shepard Keteltas Wetmore, born in New York City on April 16, 1875; and Rogers Pickman Derby Keteltas Wetmore, born at the Hotel Bristol in Paris on March 13, 1882.

The Wetmores are not listed in the Newport census records of 1870, probably because of their extensive European travel throughout the decade following their marriage. Therefore, their servant and caretaker situation at that time is unknown. According to a permit of passage from the Legation of the United States of America at Berne, Switzerland, they did take one male and one female servant (unnamed) abroad with them. However, we can presume that servants, quite possibly still under the direction of Eliza Mitchell, managed Chateau sur Mer and arranged for the return of their first tour abroad and the occasion of Annie’s wedding at Chateau sur Mer on July 7, 1871. Margery Deane reports:

Wedding in Highlife

...Which took place yesterday at the imposing residence of Mr. George P. Wetmore, known as Chateau sur Mer. The Bride Miss Annie Wetmore is one of the largest heiresses in the country and is just home from a foreign tour. The happy man is Mr. Watts Sherman of New York. ...the wedding was one of the most elegant and recherché affairs ever given in this city, which is noted for its costly and magnificent entertainment. There were over 500 guests present, who were from the elite of New York, Boston and Newport.

The music was furnished by the Germania band of Boston, which came to this city for the purpose, and the floral decorations of the mansion were of the most costly and beautiful description. The presents which were not on exhibition on the day of the marriage represented a fortune, and the trousseau is said to be unsurpassed in richness and elegance. The bride’s dress was composed wholly of rare lace, the trimming natural orange blossoms. There were no bridesmaids.

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31 See note 30 above, Box 10.
32 See note 30 above
33 Ibid.
There is no mention in the wedding report that the mother of the bride was present. However, in a series of letters between George and his mother in 1884-85, it is evident that they had some form of relationship, although at a distance (Exhibit 8 & 9). Anstiss unfortunately learned of her daughter Annie’s death from pneumonia on February 29, 1884, by reading it in the newspaper, saying she was “shocked and overpowered.” A money matter initiated other letters, so George was apparently in charge of his mother’s living allowance. Anstiss wrote that “I could find no other house suitable when I hired this but I feel entitled to your sympathy and consideration. I have lived a quiet retired life the last thirty years in spite of many trying and perplexing circumstances.” Ten days later she notified George that “I am in receipt of yours of the 20th enclosing a check for three hundred dollars better late than never....” Her last letter reveals that George was more considerate than she expected, supplementing money from the estate with his own. Anstiss died in Boston at the Langham Hotel on November 8, 1889. According to a letter written by Maude Wetmore in 1948, George and his wife Edith attended her funeral in Boston and her remains were transferred to the Rogers family vault at Harmony Grove Cemetery in Salem, MA (Exhibit 10). The Rogers and Wetmore family relationship does not appear estranged, however, as seen in correspondence with George’s maternal Aunt Martha Codman (Exhibit 11).

36 See note 35 above Box 22 & 23.
37 Ibid.
One of the first steps the Wetmore’s took in their married life was to hire Richard Morris Hunt to design a new service wing for Chateau sur Mer. They probably envisioned a future of houseguests and entertaining that rendered the 1850s service arrangements inadequate. In *The Transformation of Chateau sur Mer*, Ames remarks that, “Given the general conditions of 1872, the [new] service arrangements were uncommonly elaborate, but they were based on numerous servants at low wages; twenty years later Hunt would know far better how to plan so as to make servant’s lives more decent.” It is unclear whether Ames is specifically referring to a lack of bathroom facilities, or if he meant conditions in a more general sense. The new ell wing abutted the old basement making use of the 1850s basement spaces, calling for a “make-do” approach to those areas. A 1981 *Antiques World* article remarks on “a dozen or so” male servants living in the basement. Considering the spaces that potentially could have been used for sleeping areas, they are at the very least, unpleasant. Twelve men living in the basement would seem unconscionable. An addition to the stable complex between the late 1870s and early 1880s had five sleeping rooms. Possibly male servants other than coachmen and grooms shared these quarters.

The new Mrs. Wetmore more than doubled Chateau sur Mer’s staff. Eliza Mitchell, by now in her seventies, is no longer with the Wetmore’s and a housekeeper is not recorded as living at Chateau sur Mer in the 1880 census (Exhibit 12), although a housekeeper’s room appears in Hunt’s service wing plans. The 1880 census records fifteen house servants; the esteemed English Butler and a French cook, plus four footmen, a groom, a maid, a nurse, two chambermaids, two kitchen girls and two laundresses. Fifty percent of the house staff were Irish. Gardener Robert Christie probably had one or two assistants that could have been day help or living in the stables with coachmen. In Veeder’s “The Outbuildings and Grounds of Chateau sur Mer,” there is mention of a carpenter’s shed in the 1880s, suggesting a carpenter or handyman was also employed on the estate.

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41 Newport RI 1880 Census, The Newport Historical Society
**Hiring servants**

A gentleman was responsible for hiring his own butler and George Peabody Wetmore correspondence from 1884, indicates that he may have been seeking a replacement for his English butler of 1880. Stealing away servants was anomaly in society and a cautious process prevailed when engaging someone else’s former man. A William Wright wrote to George, assuring him that “I have no doubt that he (Wright’s master) will willingly free me in case of your engaging me trusting that I may meet with your approval.” Further correspondence between Mr. Wetmore and Wright’s employer implies the delicacy of the situation. Considerable time must have been spent on these matters. Wright never came to Wetmore’s employ and George delivered him a chiding, saying Wright must “fully understand” that if the opportunity arises again, “he must have left his other places properly.”

Mrs. Wetmore encountered her own staffing dilemmas. In an undated letter written to her from a French speaking employee named A Gallie[-], it seems that because of complaints issued by other staff and a warning from Mr. Wetmore, this servant (possibly a ladies maid?) sought another job, consequently creating confusion with the perspective new employer. The letter ends assuring Mrs. Wetmore that “I’ll be in your employ for a long time”, and promises “sincere devotion.”

When it came to hiring a French tutor for the children, both George and Edith were involved in corresponding with Louise Leclere, who was distraught that they had kept her waiting on a commitment to class days and times. “...give me your answer as soon as possible in order that I don’t have to run from one address to another like a crazy woman,” wrote Miss Leclere.

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42 The George Peabody Wetmore Papers, The Rhode Island Historical Society, Mss 798, Box 4.
43 Ibid.
44 Ibid.
The all-important footman

According to Isabella Beeton, it was the mistress who had the final say in hiring footmen and she had definite opinions in this regard. “When the lady of fashion chooses her footman without any other consideration than his height, weight, shape, and tournure of his calf, it is not surprising that she should find a domestic who has no attachment to the family.” Footmen were not Mrs. Wetmore’s responsibility according to a letter from a George Sampson in London on September 6, 1883, “Gentlemen, I have engaged a footman for Mr. Wetmore.” Attachment to the family was critical however, since the footman had a vast array of duties and frequent contact with the family from dawn to dusk. Completing these tasks required changes of livery between early morning dirty work and afternoon and evening public presence. The Wetmore’s four footmen most likely took charge of the boot room in the basement domestic areas at Chateau sur Mer. Early morning work involved cleaning tasks such as boot polishing, knife and fork cleaning, trimming lamp mantles, brushing out his master’s clothes and polishing furniture. It was expected these tasks be completed and his livery changed before laying the breakfast table. The footman assisted the butler with all meal service, and also answered the door, ran errands and carried messages. He had quite a full day, not to mention when the family entertained. According to correspondence with a London firm in 1883, George Wetmore provided coachman uniforms and we can assume he purchased livery for his footmen as well. Apparently footmen were particularly significant to the Wetmores because Chateau sur Mer was one of the last Newport mansions to have footmen in livery.

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46 The George Peabody Wetmore Papers, The Rhode Island Historical Society, Mss 798, Box 2.
48 See note 46 above, Box 4.
How the Wetmores entertained

The Wetmores were competent entertainers throwing notable private dinner parties, commended public festivities and classically elegant high society fetes. Regard for their entertaining skills is evident from several reports. In 1881, George Peabody Wetmore was asked to entertain a French delegation scheduled to visit Newport in 1883. David King, Jr. implored, “…will you provide your house and food for 32 persons?”\(^{50}\) Besides this event, *The New York Times* notes that in 1883, the Wetmores also hosted an evening of cottage entertainment in August and a dinner for President Arthur in September, making a busy few months for the Wetmore servants.\(^{51}\) An undocumented newspaper clip remarks that “…the reception he gave at the time for Arthur never having been eclipsed even in that abode of luxury and regal extravagance.”\(^{52}\)

Upon his election as Governor in 1885, Governor and Mrs. Wetmore opened Chateau sur Mer to all Newport citizens for a celebratory reception. It was reported that over three thousand people partook of their hospitality. “The governor and his charming lady had a cordial welcome and a handshake for all and the humblest there was made to feel that his or her presence was just as much a part and parcel of the whole as that of the richest.”\(^{53}\) Assisting the Wetmores as they received their guests were both “general and personal staff in full uniform.” The piazzas were “enclosed with awnings and hung with Chinese lanterns, and here, refreshments, abundant for all, were served without stint.” The reception was “unusually animated and brilliant.” (Exhibit 13).\(^{53}\)

Mrs. Wetmore knew exactly how to compete with lavish Newport Balls when it came to the coming out parties of her daughters. Elaborate decorations, special lamps and props and an abundance of flowers and vines festooned Edith’s coming-out. Among the three to four hundred guests were titled foreigners and diplomats, locals, the Polo Club and many young people (Exhibit 14). “Mrs. and Miss Wetmore were showered with congratulations.”\(^{54}\)

A good example of Edith Wetmore’s independent nature was her apparent lack of concern over choosing a date for Maude’s ball on the same day that an afternoon reception was planned by the commanding and sharp-tongued Mrs. Fish. Maude’s coming out ball took place with aplomb in a “blaze of

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\(^{50}\) See note 46 above.


\(^{52}\) See note 46 above, political scrapbook, Box 10

\(^{53}\) The George Peabody Wetmore papers, The Rhode Island Historical Society, Mss 798 Scrapbook 2.

\(^{54}\) “Local Notes” *The Newport Daily News*, 28, August 1889
glory”; it was a “veritable debutante’s ball and largely attended.” The decorations were as elaborate as Edith’s, including an impressive display of water tanks with exotic lotus and nymphae in full flower from the “private collection of Mr. Robert Christie, Mr. Wetmore’s gardener.” (Exhibit 15). 55

In August of 1899, Senator and Mrs. Wetmore hosted the largest and most elaborate outdoor reception of the summer, touted as “...one of those delightful events of seasons past, which were so fashionable before the days of fads, which are being introduced daily by the cottagers.” (Exhibit 16). 56 Among the large number of guests were Newport cottagers and distinguished citizens, naval and military dignitaries and Congressman Henderson from Iowa, with his wife and daughter. It appears that Newport party shenanigans of the day were definitely not the Wetmore style. It was also reported that this was the Wetmore’s first large entertainment in several years, suggesting that they may have preferred hosting elegant dinner parties over staging gala events.

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55 Ibid, 18 August, 1891.
A dinner party

On October 11, 1881, long after the summer residents had departed, “Mr. and Mrs. George P. Wetmore entertained a number of their friends at dinner...” Presumably, the menu was as elegant as their Frullini dining room. The Victorian dinner party had undergone a transformation equal to the physical changes at Chateau sur Mer. By the latter part of the century, the fashionable dinner hour was moved later to 8:00 o’clock and the manner in which it was served had transitioned from service à la Française to service à la Russe. A French Chef named Urbain Dubois was largely responsible for influencing the change over. He also promoted a new feature of dining etiquette; use of the fork in the left hand rather than switching it to the right after using a knife. Apparently high society British initiated the practice around 1869. It would be interesting to know if the well-traveled Wetmores and Newport society adopted it as well.

In the days of service à la Française, soup was generally served first, and after its remove a series of courses consisting of numerous dishes were successively brought to the table. Guests helped themselves to these dishes, assisted by footmen. Service à la Russe was dinner service more as we know it today, where each ‘course’ is arranged on separate plates that are served individually to each dinner. A large dinner party required a retinue of servers and in wealthy households, one footman attending three guests was de rigueur. It was also fashionable to seat all of the gentleman on one side of the table and the ladies on the other. Another form of dinner service was adapted by less affluent Victorians, service à l’Anglaise. This arrangement was a combination of the old and new service, serving some dishes at table and using the sideboard for others. The advantage was it required fewer servants. It can be surmised that the Wetmores, well equipped with footmen and import china, dined a la Russe.

The change in dinner service reduced the huge amounts of food formerly served and individual servings allowed the hostess more control. But, comparing Dubois’ menus for service à la Française and service à la Russe, it’s clear that latter century Victorians still consumed copious amounts at dinner parties (Fig 1.). It was another prominent French chef, Auguste Escoffier, who would eventually scale portions down to more reasonable amounts of food, although courses were still numerous. When Mrs. Wetmore

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57 The Newport Daily News, 11, October, 1881.
gave a luncheon in honor or Prince Wilhelm in August of 1907, she may have decided on a menu similar to one in Escoffier’s 1902 book, *La Guide Culinaire* (Fig. 2).\(^{60}\)

\(^{60}\)“Mrs. Wetmore Gives a Luncheon and Mrs. Mills a Dinner”, *The News-Newport*, 24, August, 1907.
How the staff entertained

The kitchen at Chateau sur Mer was undoubtedly busy for days preparing for a dinner party typically consisting of up to eight courses. Fashionable fare of the day called for dishes that required elaborate and time-consuming tasks. Choosing a few dishes from Dubois’ menus, one can imagine twenty-seven year old French cook Louis Cuffenpre and his Irish kitchen girls, eighteen year old Nellie Martin and twenty-six year old Angie Qualtie, slaving over stock pots, then carefully clarifying and straining the broth for consommé. They would prepare a variety of sauces from the all-important stock. A creamy sauce veloute was whisked and coddled to the perfect consistency. Chilled, it became a sauce chaud-froid to coat a ham or a boned and stuffed fowl, which was elaborately decorated with artistic cutouts from vegetables. One of the girls probably labored for hours over the kitchen mortar and pestle grinding chicken meat to a fine paste for quenelles. The quenelles also required making a panade, a pastry-like mixture into which eggs were thoroughly beaten, by hand in this case. The combined paste and panade was seasoned, then carefully formed into small ovals and gently poached. Another sauce would be prepared for the quenelles, then the last step before serving was to carefully glaze the finished dishes with a red-hot salamander. A delicate sponge paste would be prepared to make ladyfingers for an architecturally composed Charlotte for dessert. The soft dough had to be carefully piped onto sheets and baked to a delicate, pale gold color. These were only a few of the tasks involved in preparing only three dishes for an elaborate eight-course Victorian dinner party. Meanwhile the kitchen was still responsible for preparing and serving the Wetmore family breakfast, lunch, tea and dinner and the servants their daily meals.

Upstairs, the English butler John Callajheue most likely set to polishing silver and organizing the appropriate serving pieces and china. From the wine cellar he may have selected champagne to chill to perfect temperature and chosen some bottles of fine Burgundy to carefully decant. Footmen John Cosgrove, John Johnson, John White and John Shekey would have dusted and polished the dining room furniture, then laid the table setting, awaiting the butler’s approval, who demanded the elaborate service was impeccably placed. One or both chambermaids, Annie Mc Donald and Elizabeth Riley may have been busily arranging numerous vases of flowers selected by Robert Christie and Mrs. Wetmore from the gardens. Of course, butler and footmen attending dinner made certain to present a flawless personal appearance and deportment for the evening.

How would the kitchen tasks have changed to prepare Escoffier’s luncheon menu in 1907? Not much, actually. Much of the same equipment would have been employed and the tasks were still executed
by hand because electronic kitchen aids were still in their infancy. A few of the luncheon preparations involved dispatching a fish stock or *fumet* and a poultry or game stock. Part of the *fumet* would be used to gently poach the fish for *Matelote de Sole*, and part would be clarified for the *Aspic de Homard*. The *Risotto de Volaille* and the *Aspic* were painstakingly molded in a decorative timbale mold, and when cooking was complete, the dishes were carefully unmolded to achieve perfectly formed presentations. *Puree de maroons* required the arduous peeling of chestnuts, then grinding them to perfect smoothness in the mortar. Perhaps the *patisserie* was made with puff pastry; its preparation called for expertly wrapping a block of cold butter in dough and rolling, turning and chilling it seven times.
Servants over the years

Although the census records from 1900, 1910, and 1920 list no servants, it is known that besides
the Christie family, there were other servants with a long history of employ at Chateau sur Mer. Swedish
born Sven Johnson was a gardener for forty-five years from 1895-1940. A coachman, chauffeur and
eventually caretaker from England named James Bindon was with the Wetmore family for forty-three years
from 1897-1949 (Bindon’s obituary in the Newport Mercury, 1 November 1940, states that he was active
for many years in Republican circles). His wife, Jeanie Bindon was a housekeeper at Chateau sur Mer.
From Scotland, John Cairns was a superintendent for thirty years. According to Edith Wetmore's obituary
in the New York Times, 11 March 1966, her butler, Henry, was with her for thirty-eight years.

The Wetmores remembered servants in their wills. Upon George Peabody Wetmore’s death on 11
June 1921, he bequeathed $1,000.00 to James Bindon. Mrs. Wetmore also left the same amount to
Bindon, at her death on 21 May 1927. Other servants remembered in her will were Le Roy Edwards,$1,000.00, to Nellie Cosgrove, a value interest bearing bond of $1,000.00, to Sven Johnson, Mary Cogan
and Lewis Barlow, $500.00 to each.

Following George and Edith’s death, with neither son surviving them, Edith and Maude continued
on at Chateau sur Mer “according to the tradition, with servants in livery and the daily routine conducted
according to strict rules of behavior.” They divided up the estate management with Maude in charge of
the house, assisted by a butler, cook, three kitchen maids, a houseman, a footman, three pantry helpers, two
upstairs maids, two ladies maids and two chauffeurs. Edith took charge of the grounds with nine gardeners
in her employ. Following in her father’s political footsteps, Maude became a nationally known
Republican leader and served as president of the Women’s National Republican Club. Edith was the first
president of the Old State House in Newport, Inc., founder of the Newport Casino Theater, and a fellow in
perpetuity of the Metropolitan Museum of Art.

Although it appears that Edith and Maude seldom hosted large-scale parties at Chateau sur Mer, a
garden party on 2 August 1934 was reminiscent of their parent’s style of entertaining. The News-Newport

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62 City of Newport, RI. Newport City Hall Probate Court Book # 8
63 City of Newport, RI, Newport City Hall Probate Court Book #8.
reported on 3 August 1934 that “Between 600 and 700 attended making it the largest outdoor entertainment of its kind held here in many years. It was the first time a garden party has taken place at “Chateau sur mer” since the summer of 1899.” (Exhibit 17). Edith and Maude were hostesses to a roster of distinguished summer residents and naval officers. The estate was decorated with the typical profusion of flowers and outdoor umbrella tables, and guests were treated to a viewing of their collection of antique coaches and carriages.

Upon Maude’s death in 1951, she made impressive bequests to her servants. To nine specifically named servants she left $21,500.00: George Thomas, $2,500; Lucy Boutiller, $3,000.; Mrs. James Bindon, $1,500.; Sverre Rahmer $3,000.; James Hook, $3,000. Cecile Morlat, $3,000.; Louise Domenge, $2,500.; John Cairn, $1,000.; Grace Hall, $2,000. To the rest of the servants who were employed for five years, she left $500 and to those who were employed less than five years, $200.67

The story of the Wetmore family at Chateau sur Mer spans three generations from 1852 to 1966. They weathered the transition from the literary and artistic mode of Newport society earlier in the 18th century to the wildly extravagant reign of Mrs. Astor’s “400.” The Wetmore family position and wealth gracefully entered the 20th century, surviving the ratification of the 13th Amendment and the Great Depression. The Wetmores maintained their New York connection for three generations but they always considered Newport their home. The New York Times obituary covering Edith’s death on 11 March 1966, quotes her butler as saying that “She was a great lady...really one of the old guard.” Edith was referred to as “one of the last representatives of the conservative elegance that dominated society a half a century ago,” in an obituary in the New York Herald Tribune on 11 March 1966. When society gradually began breaking the rules of times past, these two very proper ladies did not. Through the many transitions of Chateau sur Mer and society, the Wetmore’s mien of distinguished Victorian culture stood unflappable and the lengthy tenure of many of their servants attests a relationship bound by mutual respect.

67 City of Newport, RI Probate Court, Book # 123
The Transitions of Chateau sur Mer’s Domestic Areas

The 1870s-1880s: Evolution of the New Service Wing

By the 1870s architects were moving kitchens out of the basement. Victorians concluded that damp basements were not good for the health of servants and “Mr. Downing, Miss Beecher and nearly all of the others who were concerned in the household inveighed against the common practice of putting the kitchen in the basement of country houses.”\(^{68}\) In designing Chateau sur Mer’s new service wing Hunt compromised, taking advantage of the low north grade and layout of the entrance road to design “new service quarters in a basement halfway out of the ground.”\(^{69}\) This plan allowed for windows to provide natural light and ventilation in the kitchen and servant’s hall. Hunt’s service wing tied into the basement of the original house, facilitating the existing basement areas for domestic use.

In *The Country House Kitchen*, Sambrook and Brears refer to Robert Kerr’s 1864 book, *The Gentleman’s House* for requisites for the ideal kitchen layout of the era. From Kerr’s writing until the late 1800s, there were no dramatic changes in kitchen design, and the kitchen Hunt designed for the Wetmores in the early 1870s was probably quite similar to the English house country kitchen described by Kerr. Its exposure should be north or east avoiding the direct rays of the sun, which would add to the heat of the environment. Kerr recommended that the size of the kitchen be a generous 18’ x 25’ or 20’ x 30’. The location should be far enough from the dining room to eliminate noise, odors and steam (repugnant to Victorians) but not so distant to inhibit quick and efficient service. Finally, the kitchen should have direct access to the larders and scullery.\(^{70}\)

Chateau sur Mer’s 1870s kitchen conformed to most of these guidelines. The kitchen windows face north and east, the dimensions were approximately 21’ x 17’, and a dumb waiter expedited prepared dishes directly to the butler’s pantry on the first floor. However, the plan did not provide direct access to the larders and scullery. Hunt’s larders, identified on the drawings as “Pantry Stores” and “Meal Room” (Fig. 3), were not contiguous to the kitchen and could only be accessed by a short hallway off the kitchen or via the servants’ hall. The only area identified as a scullery is the service entrance under the dining room.

\(^{68}\) Russell Lynes, *The Domesticated Americans* (1957), p. 117


terrace, used for “large entertainments.” If it can be determined from existing ghost marks, plumbing evidence, and a towel roll bar (Fig. 4) that a sink was adjacent to the doorway into the servants’ hall, then passage from the kitchen to an everyday scullery area would have been reasonably convenient.

Gaslight and its enhanced candlepower significantly improved illumination in Victorian kitchens. A great variety of gas fixtures were manufactured in the 1800s allowing flexibility in lighting choices and more effective general room lighting. However gaslight had its shortcomings, namely its tendency to tarnish copper and silver, thus adding to the toil of butlers and kitchen maids. The swing arm fixtures existing in the present kitchen may have been original to the 1870s servants’ hall or moved from the old kitchen to the new since gas lighting remained popular into the 20th century. There is evidence that the fixtures have been altered, which was a common practice in the era.

Materials for outfitting the Victorian kitchen were expanding due to new technologies of the Industrial Revolution, but they were not necessarily quickly adapted. Linoleum was patented in England in 1860, but a highly polished hardwood floor was still preferred for kitchens of the affluent. Kerr liked a stone floor for ease of cleaning and suggested wood “matting” or standing boards at work areas for comfort. Walls of painted plaster and wainscoting with painted board, hard cement, tile, or glazed brick were also easy to clean. However, determining the original floor and wall treatment in Chateau sur Mer’s 1870s kitchen space is complicated by alterations that took place in the next decade.

Anticipating the launching of his political career and the demands of increased entertaining and political activity, George Peabody Wetmore called on Hunt again in 1880. According to the Historic American Buildings Survey, in 1881 the tile, woodwork, and wainscoting treatment was implemented in the butler’s pantry and china closet, then it was continued into the service quarters. How this work may have affected the kitchen layout is unknown. Comparing Hunt’s 1870s drawing and the 1914 plans, there was a wall removed in the present servants’ hall and no references to the date of removal have been found. The existing tiles in the area of the wall show no evidence of patching. Tiles do not appear disrupted in the present kitchen either, where a partition wall between the servants’ hall and pantries was moved four feet.

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73 Fgraffi@epix.net, International Guild of Lamp Researchers.
76 Historic American Buildings Survey, “Chateau sur Mer” (Wetmore House), HABS No. RI-313
west during the remodeling in the early 1900s. Possibly both areas were completely retiled at some point using the same tile. Supporting this premise is the absence of a section of stone or cement flooring defining a stove area in the present servants’ hall such as the area existing in front of the Garland range which would have been a typical feature in the 1870s. It is also possible that the 1870s servants’ hall was not part of the tiling and wainscoting scheme at that time, and new tile was laid to match when that area was remodeled. Regarding the 1881 alterations, it’s interesting to speculate whether the Wetmores found the 1870s kitchen inadequate or if they executed a new look and atmosphere to entice quality servants.

Examining the deteriorated flooring in the hallway leading into the laundry rooms suggests the possibility that it could have been used throughout the 1870s service areas and may have been an early form of linoleum. Early linoleum was made from linseed oil, fillers, and ground cork on burlap backing. A geometric tile design was popular, which is the pattern of the existing floor. The wall treatment was probably plaster before the wainscoting was added because it’s unlikely that tile would have been removed if it were the wall treatment. The fact that the wainscoting runs behind the existing cabinets implies that the cabinets were added later.

Probably the most important change in kitchen technology in the 19th century was the cookstove. In 1834, Philo Penfield Stewart (later known as Count Rumford) patented the first closed coal range with indirect heating technology that spared some of the grueling heat of cooking over an open hearth. Still, the kitchen maid who tended the stove was faced with a considerable amount of messy maintenance; raking ashes, sweeping flues, firing the stove at the break of dawn, and cleaning the range with a scrub brush and a mixture of black lead and turpentine called “burnishing” or “blackening.” Considering Chateau sur Mer’s domestic area layout, it’s probable that these oven-cleaning tools were stored in the boot room (directly below the library) where like supplies were kept by the footmen for boot polishing and other cleaning tasks. Most cleaning products were home made mixtures in the 1870s and their preparation was another servant responsibility.

Although gas ranges appeared in the 1850s, they were regarded with suspicion due to fear of explosions and of noxious fumes believed to contaminate food. It wasn’t until the late 1800s that gas

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77 Ibid.
ranges came into fairly general use.\textsuperscript{81} Coal or wood burning stoves of the 1870s could be fitted into a hearth or freestanding and a “modern” feature of the decade was a copper hot water tank fitted to the stove (Fig. 5,6,7). Formerly, water was heated in a stovetop pot or in a copper bowl filled from a kitchen pump and set in the fireplace.\textsuperscript{82} The Wetmore lifestyle and entertaining style imply a professionally run kitchen, however the space limitations may not have allowed for a kitchen fully equipped with restaurant apparatus. We can presume that the Wetmores installed the most professional kitchen of the day that their space allowed. Hunt’s 1870s drawing shows a circular symbol representing a hot water tank on the wall that was removed. This points to the choice of a freestanding stove placed against that wall. Most likely the stove was vented through the wall and across the hallway ceiling to the north wall of the present kitchen.

Examining the base support of the existing hot water tank next to the Garland range shows that it closely resembles the one featured in Figure 7. It’s possible that the tank was original to the 1870s kitchen, although the origin and date of the tank are not available to support this premise. It can be surmised that the kitchen hearth was used for comfort and not utility.

Chateau sur Mer was “newly plumbed” during the 1870s renovations.\textsuperscript{83} Early in the century, tinplate and lead pipes were used but were being replaced by iron after mid-century. With the advent of indoor plumbing a cast iron sink on legs replaced the wood enclosed dry sink (Fig. 8).\textsuperscript{84} Many architects were still recommending soap stone sinks for the kitchen, which would have been another option.

Referencing Hunt’s 1870s drawing, the W.C. in the hall leading from the newel stair suggests that the kitchen sink was probably plumbed through the northwest kitchen wall.

Storage of kitchen equipment in the 1870s called for open shelving around the room, an area for hanging pots near the stove, and a large hutch or kitchen dresser for miscellaneous kitchen equipment.\textsuperscript{85} Edith M.K. Wetmore’s estate inventory lists a “large hutch table” which may have been the typical Victorian kitchen dresser. Copper was a likely choice for pots and pans since it is historically the preferred material for professional kitchens. The inventory also documents “copper cooking utensils”, which could have dated to this kitchen considering the longevity of properly maintained cooper cookware (Fig. 9).\textsuperscript{86}

\textsuperscript{81} Historic American Buildings Survey, “Chateau sur Mer” (Wetmore House), HABS No. RI-313.
\textsuperscript{82} Myrna Kaye, \textit{There’s a Bed in the Piano}, (1998), p. 156.
\textsuperscript{85} Ibid, p. 90.
\textsuperscript{86} George Peabody Wetmore Papers, The Rhode Island Historical Society, Mss 798 Box 22 & 23.
Incessant polishing of copper was another kitchen staff travail; in the Victorian era, mixtures such as brewer’s yeast and silver sand or salt or vinegar and sand were commonly used for cleaning copper. The spoon dripper currently attached to the wall next to the Garland range was probably in the 1870s kitchen because the item dates to this era. It provided a convenient place for a cook to hang implements while cooking. A variety of decorative molds typically graced the shelves of the Victorian kitchen dresser (Fig. 10) and a plethora of kitchen convenience gadgets such as apple corers, cherry stoners, slaw and vegetable cutters were most likely kept in the dresser drawers (Fig. 11). New conveniences aside, everything was made from scratch in Victorian kitchens, including baby food and pet food.

One of the most indispensable furnishings in the Victorian kitchen was the kitchen worktable. One or two sturdy tables served as workstations and according to Isabella Beeton, they were to be “massive, firm, and strongly made.” This is an apt description of the existing worktable in the present kitchen, although the leg configuration is not that of the typical Victorian kitchen worktable. Zinc topped tables, such as the ones in the southeast wine room, were commonly used for pastry making later in the 18th century.

Returning to Robert Kerr’s ideal kitchen, there are other essentials in his plan that also would have been in Chateau sur Mer’s 1870s kitchen. He recommended a coal box for fuel, a chopping block, a mortar, and a hot closet for keeping food warm. A chopping block is listed in Edith Wetmore’s estate inventory. The existing mortar fits a description of a model imported from England in the 1870s and most likely dates to the 1870s kitchen. The Duparquet, Huot and Moneuse plate warmer in the north pantry may be a later model since it lacks the typical Victorian cornice and leg detail of DHM catalogue illustrations (Fig. 12). Other fundamentals in a professionally run Victorian kitchen included steam equipment (Fig. 13), a bain marie, spice mills and kitchen scales (Fig. 14,15,16). As thorough as Mr. Kerr was, he failed to mention a good set of knives, a hefty stock boiler, a meat grinder, a knife cleaner (Fig. 17, 18, 19), and a tamis or straining devices which were other essentials (Fig. 20). Basting trays, which resembled a small tray table, were commonly placed near the stove. There is a copper boiler is

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90 See note 88 above, p. 90.
91 George Peabody Wetmore Papers, The Rhode Island Historical Society, Mss 798 Box 22 & 23.
listed in a kitchen inventory of William Wetmore’s estate and it also may have been used in the 1870s domestic areas. Copper boilers served a number of functions from boiling meats and vegetables to cleaning kitchen rags. Covered servers would be requisite for keeping food warm while transported via the dumbwaiter to the butler’s pantry.

The servants’ hall before the west wall was moved, was a 24’ x 17’ space with a 2’ deep bay on the east wall. The existing stainless sink in the bay was probably installed when the 1940s Garland range was added. The molding strips finishing the corners of the bay have been altered to accommodate the sink, which appears to have been custom made to fit the space. An interesting feature in this room is a hand force pump. A 1918 drawing shows (Fig. 21) a double dotted line running from a cistern with an internal pump to the general location of the indoor hand force pump. This implies the pump provided an auxiliary water supply to a former sink (previously noted) and possible everyday scullery area. Since the original servants’ hall was a relatively large space suggests that it may have been utilized for some food preparation tasks. There would have been one or two dining tables for servants and most likely a cupboard such as the existing step back cupboard to store the servants’ everyday dishes, flatware, and linens. The transfer printed ceramic bowl may have been used as a serving dish at servants’ meals since its genre would not be suitable for the Wetmore dinner table, or it could have been an unusually shaped washstand bowl because it fits comfortably in the existing washstand without rocking.

The proximity of Hunt’s “Pantry and Stores” room to the service entry/scullery allowed for convenient access to the delivery of supplies. The existing ice chest was probably in the 1870s pantry and stores along with other upright iceboxes as remembered by Tom Pickens. A zinc top table, meat safe, and dry goods storage bins would also be appropriate fittings for this room. Some pastry preparation probably took place here, away from the heat of the kitchen (Fig. 22).

Back to Hunt’s drawing again, the west walls of the pantry and the meal room had doorways into the tile room. Ghost marks on the east wall of the tile room indicate where the openings existed. This pocketed area is relatively protected and cool and has primitive screened doors; one facing the boot room which is blocked off, and the other accessing the southeast storage room. It seems a logical place for keeping bulk supplies, convenient to the pantries. It’s possible that the wooden compartment unit in the

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scullery area was used in this room for storage of root vegetables. A platform scale currently in the southeast storage room may have been used to weigh bulk deliveries before arranging “for the customs”.94

It can be presumed that the “Meal Room” functioned as a larder, where meats, fish and fowl were prepared for the kitchen. This room would have been outfitted with a chopping block, a dry sink, a worktable with an easily cleaned slate or marble surface, and another icebox. Other essential tools would include knives and a set of scales.

The technological advancements of the Industrial Revolution and mass production of consumer products had a dramatic impact on the Victorian household. The most profound changes took place in the kitchen, where new technologies eliminated archaic fireplace cooking, hauling of water from outdoor pumps, laborious heating and dispersing of hot water for cleaning and bathing, and dependence on the isolated light source of oil lamps. Nevertheless, adapting new technologies was a slow process throughout the latter 19th century and into the beginning years of the 20th century. Ironically, the technological burst of new labor saving equipment and devices was concurrent with affluent Americans demanding even more exacting standards from their domestics.95 It would be decades later before technology truly lightened the burden of kitchen and household management.

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94 Margery Deane, Newport Letters, The Newport Historical Society, p.44
95 Elizabeth O’Leary, At Beck and Call, (1996) p. 171
**Appropriate existing and non-existing objects:**

<table>
<thead>
<tr>
<th>Existing objects</th>
<th>Non-existing objects</th>
</tr>
</thead>
<tbody>
<tr>
<td>♦ #003 Gaslight Fixtures</td>
<td>Coal Cookstove</td>
</tr>
<tr>
<td>♦ #004 Copper Hot Water Tank</td>
<td>Sinks</td>
</tr>
<tr>
<td>♦ #005 W &amp; B Douglass Hand Force Pump</td>
<td>Open shelving &amp; Pot hanging</td>
</tr>
<tr>
<td>♦ #007 Step Back Cupboard</td>
<td>Copper Pots</td>
</tr>
<tr>
<td>♦ #009 Tile Top Table/ without tiles</td>
<td>Stock boiler</td>
</tr>
<tr>
<td>♦ #013 Spoon Dripper</td>
<td>Steam Kettle</td>
</tr>
<tr>
<td>♦ #014 &amp; #015 Meat Safes</td>
<td>Bain Marie</td>
</tr>
<tr>
<td>♦ #017 Ceramic Transfer Printed Bowl</td>
<td>Knife Cleaner</td>
</tr>
<tr>
<td>♦ #018 Metal Wash Stand</td>
<td>Meat Grinder</td>
</tr>
<tr>
<td>♦ #020 Ice Chest</td>
<td>Knives</td>
</tr>
<tr>
<td>♦ #023 Wooden Compartment Unit</td>
<td>Kitchen Scales</td>
</tr>
<tr>
<td>♦ #024 Mortar &amp; Pestle</td>
<td>Strainers or Tamis</td>
</tr>
<tr>
<td>♦ #025 Platform Scale</td>
<td>Molds, Misc. Implements &amp; Gadgets</td>
</tr>
<tr>
<td>♦ #026 &amp; 027 Zinc Top Tables</td>
<td>Covered Servers</td>
</tr>
<tr>
<td>♦ #028 Hip Bath</td>
<td>Servant’s Dishware</td>
</tr>
<tr>
<td>♦ #029 Tin Storage Containers</td>
<td>Kitchen Clock</td>
</tr>
<tr>
<td>♦ #030 Work Table</td>
<td>Plate Warmer (DHM or other)</td>
</tr>
<tr>
<td>♦ #026 &amp; #027 Zinc Top Tables</td>
<td>Covered Servers</td>
</tr>
</tbody>
</table>

**Existing objects possibly in the 1870s domestic areas:**

| ♦ #017 Duparquet Huot & Moneuse Plate Warmer | #041 Fireplace grate |
| ♦ #032 Carousel Cart | |
| ♦ #033 Tiled Cast Iron Form | |
Early 20th Century Remodeling

Following Senator Wetmore’s retirement from his political career in 1913, there were a series of renovations to the house, grounds and outbuildings of the estate that reflected the transitional nature of Chateau sur Mer. In particular, the remodeling of the domestic areas demonstrated the gradual metamorphosis from the Victorian period into the 20th century. Both Ames, in “The Transformation of Chateau sur Mer” and the Historic American Buildings Survey date John Russell Pope’s commission in 1914 and both surmise that the domestic area remodeling took place at this time. Although an actual date and architect are not documented for the basement changes, this study will use 1914 as a reference date. The domestic area renovations switched the kitchen and servants’ hall, moved the west wall in the new kitchen four feet west, redesigned the pantries, reversed the locations of the laundry room and drying room and added a men’s bathroom.

Referring back to the 1881 tiling and wainscoting added in the former kitchen, it can be concluded that the glass front cabinets were an addition to the new servants’ hall in 1914. Also at that time, the luggage lift became an elevator and the dumb waiter was converted into a silver vault in the butler’s pantry. After the 1914 remodeling, food was probably transported upstairs via the elevator, presumably on wheeled carts. Because of the proximity to the elevator, the new cabinets most likely provided storage for covered servers, trays and other dishware used to carry food upstairs. The cabinet countertop seems a convenient place to assemble dishes and servers before loading them on the elevator. A plate warmer, such as # 014 could have been conveniently fueled by coals from the fire and used to warm serving dishes. The servants’ hall probably had an extra worktable to facilitate food service assembly. Servants’ dishes, flatware and linens may have been stored in the step back cupboard since it appears to have been painted to match the walls in the servants’ hall. One or two dining tables for servants’ meals could also have doubled as worktables for special tasks such as trimming and sorting flowers for arrangements, polishing copper or filling preserving jars. The existing Ball jars indicate that preserving was an assignment for the servants.

Paul Veeder, in “the Outbuildings and Grounds of Chateau sur Mer,” documents Gooseberry, White

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Currant, Apple, Pear, Peach and Plum trees and he refers to Victory Garden maintained by the Wetmore sisters during WWI and WWII. 97

At the beginning of the 20th century there were three factors influencing kitchen design and use; the importance of sanitation, the national trend toward efficiency, and the introduction of electric appliances. 98 These factors affected both the middle class and the affluent but were manifested differently. While the kitchens of middle class homes were becoming more compact and step saving for the ease of busy housewives with an increasing lack of domestics, large kitchens of the wealthy were influenced by new theories of organization that would benefit their lifestyle and entertaining.

A broadening awareness of germs and the spread of disease was a key element in promoting kitchen design that focused on sanitation and cleanliness. Materials used to outfit the Victorian kitchen, such as wood wainscoting, were believed to harbor germs and dirt. Hygienic and easily cleaned surfaces were the new standards, thus a laboratory-like atmosphere replaced the homey Victorian kitchen. Tile was considered the ideal treatment for floors and walls, although the cost limited its use to the wealthy. 99 The ideal tile surface was used to remodel Chateau sur Mer’s domestic areas early in the 20th century, which sharply contrasted with the cozy warmth of the former kitchen. For the new kitchen, the west wall of the original servants’ hall was moved to enlarge the new kitchen space to 24’ x 21’, and the walls were tiled from floor to ceiling. As noted above, the tile flooring that continued the 1881 treatment was most likely newly laid at this time.

Efficiency became a popular focus in the early 20th century. Christina Frederick was a leading advocate of the new home kitchen design, promoting floor plans that designated work areas, and grouping utensils by use to save the servantless housewife steps. 100 However, the professional kitchen and its operations were revolutionized by a Frenchman named August Escoffier even before the influence of 20th century American efficiency experts. At the Savoy Hotel in London, he began instituting efficient assembly line procedures in the kitchen as early as 1889. Whereas formerly a chef prepared each individual dish from beginning to completion, Escoffier broke recipes into separate preparation tasks that were assigned to a number of cooks, greatly enhancing productivity. The professional kitchen now worked

100 Christina Frederick, Household Engineering, (1921), p. 26, 49.
as a team. Considering the influence of French chefs in the US these new efficiency measures probably caught on quickly.

The new principles could be easily employed in Chateau sur Mer’s new kitchen where the open space allowed for a contiguous sequence of separate work areas. The location of the stove was determined by flue access on the north wall. The existing worktable in the center of the kitchen could serve as a convenient axis for three workstations. A sturdy chopping block was most likely stationed near the central worktable. Overhead shelving spans the south and west walls, implying the location of two work areas. The southeast corner between the bay and the window could accommodate the “large hutch table” listed in the basement inventory of Edith Wetmore’s estate. In the bay, ghost marks should be examined to determine if another sink may have been here. Or, another table in the bay would provide an out-of-way area for straining stocks, assembling food items in various stages of preparation, or cooling baked pastries. Multi purpose kitchen storage units called “hoosier” cabinets were a popular item at the turn of the century but professionally run kitchens still relied on open shelving and pot hanging. On the northeast wall flanking the existing Garland range, marble molding strips indicate this area was designated for pot hanging.

In the early 1900s, porcelain sinks were considered the most sanitary choice. They generally had a back splash and a drain board and stood on legs so that air could circulate and the floor beneath could be cleaned (Fig. 23). Also typical was a wire ware tray for soaps or sponges fixed to the wall over the sink and a towel roll bar nearby. Again, this description conforms to the ghost marks on the east wall section adjacent the kitchen doorway. A porcelain sink, perhaps one similar to the one existing in the butler’s pantry but with a drain board, was probably installed here in keeping with the hygienic criteria. The existing hand force pump was not removed with the remodeling, which suggests that it retained a function in the new kitchen.

Existing objects believed to have been in the 1870s kitchen indicate their inherent practicality or perhaps Wetmore practicality. The spoon dripper is firmly in place on the wall near the range. The mortar and pestle is another item that would retain its function in the new kitchen. Remaining tools, such as the salamander and timbale iron, imply years of continued use. The meat safes were probably no longer a

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necessity but still served a purpose. Overall, the existing objects seem to reflect a note of frugality in the outfitting of the domestic areas.

Although electric appliances began entering the market in the late 19th century, their reliability was questionable and they didn’t come into general use until the mid-20th century. By 1908, three manufacturers had electric stoves on the market. An electric kitchen was definitely an option for the new kitchen but there is no evidence of the supporting electrical it would have required (Fig. 24). Gas ranges were finally gaining in popularity because they were now easy to light, clean burning and efficient, and looked much the same as the familiar coal cookstoves. There is a strong possibility that the Wetmores opted for a gas range because the existing gaslight fixtures on the oven wall indicate a convenient gas hook up. It was definitely advantageous to dispense with a dirty heap of coal in the kitchen. Moreover, even though the coal stove was still prevalent, its relentless heat was surely a bane of the servant’s existence in the summer months (Fig. 25).

A new feature in the kitchen was the Ruud hot water heater connected to the copper hot water tank. Ruud’s invention supplied instantaneous, temperature regulated hot water. This was a great boon for servants who most likely still heated and hauled water when the supply from the stove heated tank was inconsistent or irregular. Another advantage of the instantaneous hot heater water was that it allowed more options for the location of the water tank. The fact that the existing hot water tank is near the stove may mean that it was originally connected to the stove and the Ruud heater was added later. Since this particular unit was patented in 1910, it could have been a feature of the new kitchen and the tank’s location simply a matter of convenience.

No evidence has been found to document the existing oven hood however it closely resembles a hood style used in Cornelius Vanderbilt’s 1890 New York kitchen (Fig. 26). Whether the hood was installed during the 1914 remodeling is unknown, but the extent of carbonization inside the hood implies a long history of use. An electric line running along the ceiling beam closest to the pantries supplies current to the hood light fixtures and it appears that they were added later. It seems odd that the gaslight fixtures flanking the range were not converted to electricity because electrical lighting was installed in the remodeled areas. It can be surmised that the kitchen light fixtures that were installed with this remodeling were similar to the ones in the pantries.

103 Russell Lynes, The Domesticated Americans, (1957) p.120-125.
In 1916, the first home refrigerator was manufactured in America by Kelvinator. In 1923, there were 20,000 electric refrigerators in use in the US and by 1941, the number rose to 3 1/2 million. Originally, only restaurants and the wealthy could afford the cost of an electric refrigerator. We can only speculate as to when the Wetmores purchased one, but in 1914, the icebox was still used for refrigeration and its maintenance required daily and thorough draining and cleaning. Dishwashers had also been invented but they were hand crank operated and remained so until just before WWII. The work to operate them was more of a hardship than hand washing dishes. The most popular electric appliances early in the 20th century were smaller appliances such as irons, toasters, waffle irons, coffee percolators, electric mixers and carpet sweepers. The new electric kitchen tools were in their technological infancy and more a novelty than useful, and this would be particularly true in a kitchen engaged in large scale cooking.

The redesigned pantries were smaller than the former pantries and the entrances into the tile room were closed off. The same tile floor treatment was carried into the pantries from the kitchen and the walls were tiled from floor to ceiling providing a sanitary surface. Built-in cabinets were installed on two walls of each pantry with glass front overhead cabinets. The north pantry does not have base cabinets as existing in the south pantry. We can speculate how the use of the new pantries may have changed. It appears that they served primarily as storage areas and were not used for major food preparation tasks. Closing off access to the tile room implies that its usage was deemed archaic or possibly unsanitary. Overall, this change suggests a shift in work patterns from separate task areas to task consolidation in the kitchen. Access between the pantries and the kitchen was an obvious improvement in efficiency over the former arrangement.

The lack of base cabinets in the north pantry could mean that some form of bin-type storage might have been below the overhead cabinets, which would designate the room for dry goods storage. In the northeast corner of the pantry ceiling there are exposed electrical wires and ghost marks that should be examined to determine their function. It can be surmised that Chateau sur Mer had window screens at this time, therefore meat safes used to protect food from insect contamination were no longer a necessity. The fact that they are currently existing in this pantry, and one appears to have been altered, implies that they

106 See note 105 above, p. 68.
were used for storage. It’s also possible that pastry preparation took place in this pantry, away from the heat of the kitchen.

The base cabinets and counter arrangement in the south pantry suggests that the room may have been organized for preparing set-ups prior to actual cooking. Professional chefs generally perform a preliminary organization of ingredients, materials and utensils for food preparation called a *mise en place*. All the ingredients used to complete a task are arranged on a tray then taken to a work area, thus saving steps and time. This would mean that the pantry overhead cabinets stored staples such as spices, condiments, seasonings, and perhaps a variety of specialty prepared food products and delicacies. The base cabinets probably stored utensils and implements, trays, measures, mixing bowls, and specialized equipment such as the White Mountain ice cream freezers or the Silver & Co. beef tea press. The built-ins represent the early years of transition toward our present day built-in kitchens. The existing ice chest was probably in this location in the 1914 kitchen along with one or two upright iceboxes as noted in the discussion of the 1870s kitchen (Fig. 27). It was typical to use separate iceboxes for designated storage separating meats, dairy, etc. This sort of arrangement of the south pantry would allow for convenient and efficient organization of materials and ingredients.

A floor drain in the scullery area indicates the location of a former sink. Despite Ames’ remark that this area was used as a scullery “for large entertainments” one can assume that a second sink would be used on a regular or even daily basis in a busy kitchen. The sink was most likely large and made of iron or soapstone, or they may have continued to use a tin or copper lined wooden sink from earlier days.

The boot room is still identified as such in the 1914 drawing. A wall of built in cabinets on the south side of the room and a built-in wood counter on the opposite wall provided an organized work area for a variety of tasks such as boot polishing, miscellaneous cleaning, and minor repair jobs. We can assume that many of these tasks were still required early in the 20th century. Commercially prepared and packaged cleaning products very gradually became available between 1900 and 1920, and it can be assumed that many were still mixed by hand at the time of the domestic area remodeling. Typical boot room supplies were a melange of soaps, borax, washing-soda, ammonia, scouring-sand, alcohol, turpentine, kerosene, etc. used to prepare cleaning products.

It appears that the switch of laundry and drying room areas during the remodeling served to create a larger drying area. The Arco wood or coal burning stove was probably installed in the new drying room.
at this time. In the new laundry room, the existing laundry tubs were most likely a new feature that replaced wooden wash tubs, which were now considered unsanitary. The laundry wringer may also date to the remodeling, although no documentation on the manufacturer has been found. A copper boiler and several washboards were other essential laundry equipment at the time. Maytag introduced a gas motor washing machine in 1915 but washing laundry the old fashioned way held out for a number of years because the machines tore clothing and set stains. Electric washing machines did not become popular until after 1920 and in the early 20th century the laundry was still an onerous sweatshop. Clothes were soaked overnight, boiled, sudsed, wrung out, scrubbed, rinsed and wrung out again once or twice before being hung to dry.\textsuperscript{107} The electric iron was one very welcome new labor saving device that eliminated the chore of repeatedly heating several heavy sadirons on the stove. With frequent entertaining and houseguests, and the weekly laundering needs of the Wetmores and their servants, it’s certain that the laundry volume and the labor of laundresses was considerable at Chateau sur Mer.

Perhaps the most significant change in the domestic area remodeling was the addition of a men’s bathroom, which was a long overdue convenience for servants at Chateau sur Mer. It demonstrates an important shift in attitude regarding servants’ needs. Overall, the physical changes instituted in the domestic areas clearly mark the passage from the Victorian era into the modern 20th century. However, it is also evident that servants’ tasks and equipment had not yet been dramatically revolutionized and that it would take years of development to improve the new technologies. The early years of the 20th century were on the brink of significant change. Also observe that compared to the domestic areas of The Breakers or The Elms, Chateau sur Mer’s were unmistakably modest. The redesign obviously had physical limitations, yet the continued use of many existing objects point to a conservative disposition. Despite the more humble quarters and lack of sophisticated accouterments, servants worked in these spaces for ninety-six years.

Appropriate existing and non-existing objects:

<table>
<thead>
<tr>
<th>Existing objects</th>
<th>Non-existing objects</th>
</tr>
</thead>
<tbody>
<tr>
<td>♦ #002 Ruud Water Heater</td>
<td>Gas Range</td>
</tr>
<tr>
<td>♦ #003 Gaslight Fixtures</td>
<td>Porcelain Sink</td>
</tr>
<tr>
<td>♦ #004 Cooper Hot Water Tank</td>
<td>Chopping Block</td>
</tr>
<tr>
<td>♦ #005 W &amp; B Douglas Pump</td>
<td>Copper Pots</td>
</tr>
<tr>
<td>♦ #007 Step back Cupboard</td>
<td>Bain Marie</td>
</tr>
<tr>
<td>♦ #009 Tile Top Table</td>
<td>Knife Cleaner</td>
</tr>
<tr>
<td>♦ #010 Oven Hood</td>
<td>Meat Grinder</td>
</tr>
<tr>
<td>♦ #012 Fire Extinguishers</td>
<td>Knives</td>
</tr>
<tr>
<td>♦ #013 Spoon Dripper</td>
<td>Spice Mills</td>
</tr>
<tr>
<td>♦ #014 Meat Safe</td>
<td>Kitchen scales</td>
</tr>
<tr>
<td>♦ #015 Meat Safe</td>
<td>Strainers or tamis</td>
</tr>
<tr>
<td>♦ #016 Duparquet Huot and Moneuse</td>
<td>Molds, Misc. Implements and Gadgets</td>
</tr>
<tr>
<td>♦ #017 Ceramic Bowl</td>
<td>Covered Servers</td>
</tr>
<tr>
<td>♦ #019 Silver &amp; Co Beef Tea Press</td>
<td>Servant's Dishware</td>
</tr>
<tr>
<td>♦ #020 Ice Chest</td>
<td>Kitchen Clock</td>
</tr>
<tr>
<td>♦ #021 Miscellaneous Kitchen Tools (all)</td>
<td></td>
</tr>
<tr>
<td>♦ #023 Wooden Compartment Unit</td>
<td></td>
</tr>
<tr>
<td>♦ #024 Mortar</td>
<td></td>
</tr>
<tr>
<td>♦ #025 Platform Scale</td>
<td></td>
</tr>
<tr>
<td>♦ #026 Zinc Top Table</td>
<td></td>
</tr>
<tr>
<td>♦ #027 Zinc Top Table</td>
<td></td>
</tr>
<tr>
<td>♦ #029 Miscellaneous Tin Storage Containers</td>
<td></td>
</tr>
<tr>
<td>♦ #030 Work Table</td>
<td></td>
</tr>
<tr>
<td>♦ #031 Hanging Wall Cupboard</td>
<td></td>
</tr>
<tr>
<td>♦ #032 Carousel Carts</td>
<td></td>
</tr>
<tr>
<td>♦ #034 Laundry Tubs</td>
<td></td>
</tr>
<tr>
<td>♦ #035 Laundry Wringer</td>
<td></td>
</tr>
</tbody>
</table>

Existing objects possibly in the domestic areas:

| #008 Chef's Table                                     | #043 Tea Pot                               |
| #018 Metal Wash Stand                                 | #044 Milk bottle crate                    |
| #028 Hip Bath                                         |                                        |
| #036 Annunciator                                     |                                        |
| #037 Misc. Side Chairs                               |                                        |
| #041 Fireplace Grate                                 |                                        |
| #042 Iron Griddle                                     |                                        |
Chateau sur Mer Timeline

1851-52  Seth C. Bradford, Newport contractor builds Chateau for Wm Shepard Wetmore
1857    William S. Wetmore’s Fete Champaître at Chateau
1858    Wm Shepard Wetmore Jr dies of scarlet fever on June 1, 1858
         Interred at Greewood Cemetery Brooklyn, NY
1862    Wm S. Wetmore dies of apoplexy on June 16, 1962
         Interred at Greenwood Cemetery Brooklyn, NY
1869    Geo Peabody Wetmore marries Edith Malvina Ketelas on December 22, 1969
         The couple travels extensively in Europe for the next decade
         Richard Morris Hunt is commissioned to redesign Chateau sur Mer
1870    Edith M.K. Wetmore is born in Geneva Switzerland on September 23, 1870
1871    Annie Derby Rogers Wetmore marries William Watts Sherman at Chateau on July 7, 1871
1873    Maude Wetmore is born in Paris on February 7, 1873
         Hunt’s first campaign is completed
1875    William Shepard Keteltas Wetmore is born in New York City on April 16, 1875
1878-1881 Richard Morris Hunt is commissioned for further alterations
1880    G.P. Wetmore is Presidential elector on the Republican ticket
1881    Tile floors and walls were laid in the area ways, kitchen, pantries, scullery and dining room (HABS)
1882    Rogers Pickman Derby Keteltas Wetmore is born in Paris on March 13, 1882
1883    G.P. Wetmore entertains the French envoys and President Arthur in Newport
1884    Annie Sherman dies in New York City of pneumonia on February 29, 1884
         G. P. Wetmore is Presidential elector on the Republican ticket
1885    G.P. Wetmore is elected Governor of RI
         Governor & Mrs Wetmore host an open house reception for friends & citizens of Newport on May 27, 1885
1889    Edith Wetmore’s coming out party is held on August 27, 1889
1889    Anstiss Derby Rogers Wetmore dies in Boston on November 8, 1889
1891    Maude Wetmore’s coming out party is held on August 17, 1891
1894    G.P. Wetmore is elected to the Senate
<table>
<thead>
<tr>
<th>Year</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>1899</td>
<td>The Wetmore’s host an elaborate outdoor reception on August 4, 1899</td>
</tr>
<tr>
<td>1900</td>
<td>G.P. Wetmore is reelected to the Senate</td>
</tr>
<tr>
<td>1907</td>
<td>Mrs. Geo P Wetmore hosts a luncheon for Prince Wilhelm of Sweden on August 23, 1907</td>
</tr>
<tr>
<td>1908</td>
<td>G.P. Wetmore is elected to the Senate on January 22, 1908 to fill a vacancy by failure of the legislature to elect a candidate</td>
</tr>
<tr>
<td>1913</td>
<td>G.P. Wetmore retires from his political career</td>
</tr>
<tr>
<td>1914</td>
<td>John Russell Pope is commissioned for renovations at Chateau</td>
</tr>
<tr>
<td>1917</td>
<td>Rogers Wetmore dies</td>
</tr>
<tr>
<td>1921</td>
<td>G.P. Wetmore dies on September 11, 1921 Interred at Island Cemetery, Newport</td>
</tr>
<tr>
<td>1925</td>
<td>William Wetmore dies</td>
</tr>
<tr>
<td>1927</td>
<td>Edith Malvina Keteltas Wetmore dies in Paris</td>
</tr>
<tr>
<td>1934</td>
<td>Edith &amp; Maude Wetmore host a large garden party.</td>
</tr>
<tr>
<td>1951</td>
<td>Maude Wetmore dies</td>
</tr>
<tr>
<td>1966</td>
<td>Edith M.K. Wetmore dies</td>
</tr>
</tbody>
</table>
1870's KITCHEN LAYOUT

KEY:
1. Cookstove/range broiler
2. Spoon dripper
3. Open shelving/pot hanging
4. Dumb waiter
5. Sinks
6. Work table
7. Zinc table
8. Hutch table
9. Mortar
10. Plate warmer
11. Hot water tank
12. Coal box
13. Basting tray
14. Stove pad
15. Plate warmer
1870's SERVANTS HALL

**KEY:**
1. Hand Force pump
2. Towel roll bar
3. Sink
4. Cooper boiler
5. Servants' dining table
6. Servants' dining table
7. Zinc top table
8. Meat safe
9. Small work table
10. Stepback cupboard
11. Gaslight fixtures

To pantry and stores

To meal room

To kitchen
1870's PANTRIES

Pantry & Stores
(12 1/2' x 13 1/2')
To servants hall

Meal room
(12 1/2' x 13 1/2')
To servants hall

Tile room
(15 1/2' x 21 8")

KEY:

1. Meat safe
2. Icebox
3. Ice chest
4. Sugar bin
5. Flour bin
6. Zinc top table
7. Overhead shelves
8. Chopping Block
9. Knife rack
10. Dry sink
11. Marble or slate top table
12. Icebox
13. Work table
14. Set of scales
15. Trays
16. Overhead shelves
17. Wooden storage bin
18. Platform scale
19. Rail for hanging meats
1914 SERVANTS HALL RENOVATIONS

(Former kitchen)

KEY:
1. Custom overhead & base cabinet unit
2. Duparquet Huot & moneuse plate warmer
3. Step back cupboard
4. Fireplace grate
5. Coal or wood box
6. Wheeled serving cart
7. Servants' dining table
8. Servants' dining table
9. Work table
10. Wheeled sewing cart
11. Elevator-adjacent to doorway
12. Annunciator
1914 KITCHEN RENOVATIONS
(Former servants hall)

KEY:
1. Hot water tank
2. Rued hot water heater
3. Gas range
4. Hood
5. Gaslight fixtures
6. Spoon dripper
7. Small work table
8. Pot hanging
9. Zinc top table
10. Zinc top table
11. Hutch table
12. Tile top table
13. Porcelain sink
14. Hand force pump
15. Work table
16. Chopping block
17. Mortar
1914 PANTRY RENOVATION

North pantry
(12 1/2' x 10'-0"

South pantry
(12 1/2' x 13 1/2"

KEY:
North pantry
1. Work table
2. Built-in overhead cabinets
3. Storage bins
4. Meat safe
5. Meat safe

South pantry
6. Work table
7. Built-in overhead cabinets
8. Built-in base cabinets
9. Ice chest
10. Carousel cart
11. Icebox
12. Icebox
## EXHIBITS

1. Letters of Annie Derby Rogers Wetmore to her Father
2. Letters of George Peabody Wetmore to his Father
3. Letters of William S. Wetmore to his children
4. 1860 Census Record CSM
5. 1865 Census Record CSM
6. Letter from Robert Christie to G.P. Wetmore
7. Letter from M. Van Horne to G.P. Wetmore
8. Letters of Anstiss Derby Rogers Wetmore
9. Letters of G. P. Wetmore to Anstiss Derby Rogers Wetmore
10. Maude Wetmore Letter
11. Letter from Martha Codman to G.P. Wetmore
12. 1880 Census Record CSM
13. Governor and Mrs. Wetmore’s Reception
14. Edith Wetmore’s Coming Out Ball
15. Maude Wetmore’s Coming Out Bal
16. Senator and Mrs. Wetmore’s Outdoor Reception
17. The Misses Wetmore Entertain
Newport Jan 30th 1858

My Dear Papa,

Georgie received your letter and we were glad to hear that you were well. The weather has been very rainy for a long time and this morning it snowed some. It has been and is still very sickly in Newport; both measles and scarlet-fever prevail.

Last Saturday, Lily Tailor was here, and we had a very nice time, for the pond was strong enough to bear us. I think it was only the second time that it was frozen this year. Aunt Lucy and Miss Machachlan were invited to Mrs. Birkhead's on Tuesday last, but as it was raining they did not go.

There was half a dozen silk stockings came by express from New York, but as you did not purchase them they must belong to someone in Newport. I suppose you will see Miss Cordrump, if you do, please give her Aunt Lucy's love along with mine. Accept this same yourself dear Papa from,

Your affectionate daughter,

Annie Wetmore

March 13, 1859

Dear Willie,

As I had a little time I thought I would write to you a few lines. The weather has been very nice but we have had no snow. Georgie is getting on very well with coins. Have you got many? I expect Billy will look very nice this summer. Our little colts have gone to be [trained]. I am very sorry Esther Cryder is sick with the scarlet fever. The little [gift] you gave to me at Christmas has been very useful to me. I must now finish as I am going to write to Shepard. Give kisses to all.

I remain
Your affectionate cousin,

Annie Wetmore

Newport 20, 1860

Dear George,

Will you ask Dah when you go home to send in my dolls immediately by Martin. Don't forget as Mattie and I want to play with them.

Your affectionate sister,

Annie W.  P.S. They are in a red & white straw basket on that place where we keep the books.
Newport November 11, 1856

Dear Papa,

The Lawrence’s went to New York last night. Aunt Fanny is going to be married at her own house on Saturday at half past ten o’clock and we are all invited to go to the wedding and are going. Aunt Lucy received your letter this morning. Mrs. Duncan is going to have a Ball and so I send you your invitation enclosed in this letter and a letter which Lucy brought home this evening. The plaid for Annie’s dress came it pleased Dah very much. The bonnet from Mr. Williams to Annie for her doll was very pretty. Tell Mr. Williams that we are much obliged for his presents and also tell him that I will write to him very soon. The greenhouse is nearly finished. We are all well and all send our love. Willie is going to write to you on Friday. Good-bye

From your affectionate Son,

GP Wetmore

Newport June 12, 1860

My Dear Papa,

I arrived here safely this morning. I am going either today or tomorrow to Uncle Cryders. We are all well. Love to all.

Your affectionate son,

GP Wetmore
New York, Saturday December 20th 1856

My Dear Children,

I reached this city on Thursday morning and delivered little John Ramsey Taylor at their Aunts in safety. It was extremely cold ongoing (-) on board the boat & continued through the night and the following day. Today it is quite moderate, with the wind East & rainy. Your relatives and cousins are all well, and they desire to be remembered to you all. Little Edward Cryder was delighted with George’s letter to him, he says he wrote Willie, but as yet has had no answer. Have not seen Cousin Lucy. I dined on Thursday with Uncle Cryder, & yesterday with the (-). Uncle Samuel is quite well. Give my love to Aunt, and accept the love of Your Father, who hopes to hear from you. Give regards to Miss Machachlan and Mrs. Mitchell and the rest of the family.

With much affection and love,

Your Father, WS Wetmore

New York, May 1st 1857

My dear Daughter,

Received yesterday your letter of the 29th (-). Was glad to hear that you and your brothers were all well & that you and them had learned the (-) poetry your Aunt Cryder thought so favorably of. On my return I will hear you children repeat them. The one that has learned them the most thoroughly will be entitled to the (-) dollar. Hope to be with you some few days before your birthday which falls on the 19th. I am sorry you have scarcely had any good weather since your return, but as the season has far advanced it cannot be long before summer weather must set in, to the joy of you all. Will expect the Boys will (-) a good deal this quarter, and I should not be surprised if you should get up with them. Your habit of exercise in the air must be kept up daily. You must remember me to Miss Machachlan & to (-) as well as Dah. Shall hope to see you before many days. Give many hugs and my love to the Boys & yourself.

Your affectionate Father, WS Wetmore

New York, February 16th 1858

My Dearest Daughter,

Wish you to tell George that I received his letter on Saturday after having written to him. The boxing gloves his wishes me to purchase for Willie & himself, I cannot attain, until I can have their hands measured. Have (-) purchased for George the books he wrote me for. I purchased for you a few says since a neat brillianteen dress and for Dah a rich Black silk dress. Master Willie sent you a Valentine on Saturday. I am well and hope to be with you on Sunday morning. Our friends here, all ask, and send their love to you all. Kiss the boys for me, with much love to them and to you.

Your affectionate Father, WS Wetmore

My love to Aunt Lucy & regards to Miss Machachlan & Mrs. Mitchell
EXHIBIT 3a

New York April 2nd 1858

My Dearest Daughter,

I received yesterday Willie’s letter of the 27th. Mrs. John C Green (--), 10 Washington Square had knit for you a scarf; I send it to you today by Kingsley (--) and to express, with a dress I purchased for you at Stewart & Co which I hope may reach you safely. I wish you to write Mrs. Green a letter of acknowledgement & thanks, the moment you receive the kind present. I shall return home the end of next week. We have had very cold and disagreeable weather the last few days. I spent Sunday at (--). The Cryders send their love to you and the boys. I am glad the boys are again at school and I trust they will improve very (-----) variant of their (----) and I expect at the end of this term they will have a 3 at the end of each branch of study. Give my love to the boys & Aunt Lucy: and remember me to Miss Machachlan & Mrs. Mitchell.

I wish you, my daughter to rise early & take all the air and exercise you can every morning before breakfast. It will enable you to study all the better during the day. I am very well but have had a cold in my head the past week.

With much love and affection,

Your Father, WS Wetmore

New York Nov 15th 1858

I received yesterday, my dearest Daughter, your letter of the 11th (--). When I see Lucy, I will give her the message you have sent, not doubting, she will write to you, if she has not already done it. I enclose a letter for George from Larry (--) Lawrence, he says to George he wishes to have him write him often on thin paper, & his brother (--) forward it, with his letter to his Father.

I have given your message to your Aunt Cryder. I go out today, to spend Sunday with her. Tell George his letter of the 10th and 11th have just reached me. I will get him the Greek lesson by (--) & will send it to him next week, & will also write to him. The weather today looks like rain. Governor (--) Lawrence & his family sail today for Europe, on the steamer Fulton. I hear little Esther is delighted with the (--) School & gives great satisfaction to her parents, & is learning very fast.

I dined yesterday at your Uncle Samuel’s with your cousin (--) Martha white of New Haven, all inquired after you & George and they send their love to you both & kind regards to Dah.

My dear Daughter, my heart swells with pride, when I see George & yourself, getting along with your studies so well, & like your teachers.

Remember y Daughter, you Papa, in your prayers, and never forget God in all that you do, He has blessed you & George. He has left you and taken your Brother. I hope his death may be sanctified to us all & that we may continually look to God for hope & guidance in all our thoughts and actions. Much love and many kisses for you & George.

Your affectionate Father, WS Wetmore

Remember me to Mrs. Mitchell.
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<tr>
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</tr>
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<tr>
<td>Annie D</td>
<td>12 F NY</td>
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<td>Lucy Dennison</td>
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<td>George</td>
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<td>Bridget Ganot</td>
<td>25</td>
<td>F</td>
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Newport RI May 3rd 1897

Hon. Gov. Geo. Peabody Wetmore,

Sir,

Please find enclosed the payroll, bill and items for April as follows, namely payroll $483.00, bills $63.47, items $4.15 total $550.62.--- Mr. Hayward’s bill ($7.00) is for manure used for hot beds A.J. Anthony’s bill ($17.50) is for assisting in carting out manure and twice rolling the stable lot with a heavy roller. Geo A. Weaver’s bill ($23.97) is for ¼ ton of fertilizer, used principally for the grapery borders; for grass & clover seed for the beds that you wished to have seeded down/lawn rakes and other tools.- The principal work done in April was taking off the winter covering from all plants beds and borders, digging them and filling them with plants; put on 80 loads of manure on lawn border beginning below the cottage and finishing at the hay barn road, south east corner, and since then the manure has been twice gone over with rakes. On the stable lot 100 loads of manure have been put on and treated about the same as that on the border of the lawn. The lawn was also rolled. Inside a good deal was done on grape wines, peach & nectarine trees and on plants.-- There are great sections of the main lawns very weedy and poor that would be much improved by having a top dressing of wood ashes put on about the middle of this month, the same as was done on small portions last season, on those portions the grass is now all that could be desired, strong and beautifully green while around them the grass is weak and brown and weedy. Not only is wood ashes a good fertilizer but it is also a grand insect destroyer, as was proven beyond a doubt, on the portions of your lawn last season, for where the ashes were put on grubs and ants disappeared. Another good quality that ashes seem to possess that is the retention of moisture in dry weather, which is very important where there is no convenience to water the lawn in dry weather.

Hoping that what has been done may meet your approval

I Am Sir,

Very respectfully
Your Obdt. Servt
Rob’t Christie
Newport R.I.
March 25, 1885

Hon. George P. Wetmore

My Dear Sir,

At a meeting of the Union Political Club last evening a letter was presented by one of the members, and it was voted that copies be sent to each of the candidates for governor to obtain their positions with reference to the rights and privileges of colored men in the state and nation. Many of us felt that there was no need of sending such a communication to you for your declarations in this line have been pronounced and clear. It was carried by a small majority.

I hope you will see your way clear to answer the letter promptly, as I know the answer will be the reassurance of your past utterances that “Equality of Rights is the first of Rights,” that men are men because of their common humanity and destiny, in their relation to God by creation and one fatherhood. Therefore not nationality, or previous condition, but manhood is to decide all rights.

Our fellow townsmen Mr. Geo. L. Downing is an inveterate agitator and seems to rejoice much over every democrat who pronounces for equal rights, in this direction; you cannot be outdone by any democrat in R.I. I feel quite sure that you will have 99 percent of the colored vote. Mr. C.F.D. Fayerweather the secretary of the club will forward the letter to you.

Very Respectfully Yrs.

M. Van Horne
Dear George

Sometime when convenient I wish that you would come & see me. I know not your present address but no doubt this will reach you

Affectionately
Your Mother
AD Wetmore

277 Clarendon St.
Boston Nov. 19th 1884

Dear George

I received your note a day or two since in answer to mine & if later on will be more convenient to you to come to Boston it will be the same to me

Yours affectionately

AD Wetmore

277 Clarendon St.
Boston Nov 20th 1884

Dear George,

I am in receipt of yours of yesterday & trust as soon as convenient after your return from Washington you will come to Boston. I did not answer your letter informing me of poor Annie’s death. I felt too much upset to do so. The first knowledge I had of the sad event was from the newspaper the night before your note reached me. I was shocked & overpowered you must have deeply felt the affliction to her little children the loss is and ever will be irreparable. Mysterious indeed are the ways of a divine Providence.

My health for the past year has only been fairly good, at the time I last saw you my weight was 181 pounds within the past year I have lost fourteen pounds but should not regret this decrease were I feeling quite well.

You seem to have become quite a political man & I think it is a good thing, as I am a Democrat I was rather pleased the party should be again in power after so long a series of defeats. How many years they can retain their present good fortune is another thing.

Yours affectionately
AD Wetmore
Dear George,

When you were in Boston you said you would write in about a week as it is now nearly two weeks and I have not heard from you. I think you do not intend doing so. I regret your seeming want of confidence in me as to my statement to you about this house and present expenses growing out of taking it for a year. I have been heretofore as careful as possible regarding money matters. I could find no other house suitable when I hired this, but I feel entitled to your sympathy and consideration. I have lived a quiet retired life the last thirty years in spite of many trying and perplexing circumstances. You will I fear say this remark is egotistical but sometimes one must come to the front to vindicate oneself. I have given freely and thankfully in charity not to anyone individual or family, but having a tender heart which in my life has been tortured with anguish I naturally have been very much drawn toward the disturbed and needy. I hope you will give attention to my request to you for a small remittance just now. Have I beg of you my son, perfect confidence in what I do and tell you.

Yours affectionately

Annie D Wetmore

277 Clarendon St
Boston Jan 19th 1885

Dear George,

I am in receipt of yours of the 20th enclosing check for 300 dollars better late than never, we are having a severe snow storm at present.

Yours affectionately,

AD Wetmore

277 Clarendon St
Boston Jan 29th 1885

Dear George,

I received this morning a note from Mr. A.P. Man enclosing a check for thirteen hundred dollars 500 from the estate of your late Father, the 800 from yourself, so you made me a gift of the three hundred you sent me the latter part of January. I thank you very much & it is acceptable at this time as I told you it would be, you will never regret this act of thoughtful kindness toward your Mother. You will never feel the poorer for it, again I thank you. What lovely note paper you write upon. The weather is most unpleasant & trying. I hope you are well & will sometimes write me when you can. Several times of late I have seen in the paper you are to be the next Governor of R.I. I am very pleased you take an interest in politics.

Yours affectionately,

AD Wetmore

277 Clarendon St
Boston Feb 4th 1885

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Dear Mamma,

Your letter of the 19th reached me this morning. I shall be very much occupied here until after the 3rd of Dec. when I have to be at Bristol to cast the vote of this state as Presidential elector, & before then in making the necessary preparations & arrangements with the other Electors for the meeting on that date. I cannot therefore go to you before but will endeavor to do so as soon after as possible. If however, for any reason you consider it necessary for me to see you at once I will do my best to do so.

Yours affectionately,

Geo Peabody Wetmore

Mrs A.D. Wetmore
277 Clarendon St
Boston, Mass.

Newport, Dec 15th 1884

My Dear Mamma,

To my (---) disappointment I find I can not go to you until after my return from Washington on the 20th. I will drop you a line, as soon as I can name a day.

Yours affectionately,

Geo Peabody Wetmore
July 3rd, 1948

My dear Mr. Newbury:

In answering your letter of June 25th, I will reply to your questions as accurately as I can.

On April 24th, I was present at the burial of Mrs. Maxim Karolik, in Harmony Grove Cemetery. I asked Mr. Karolik if he could procure me a list of the names of the Rogers family buried in the Rogers Vault, this he did. Anstiss D. Wetmore was buried there on Nov. 8th, 1889. This date does not coincide with my distinct remembrance as a child. My father was Governor of Rhode Island (1885-1887) and I remember that he and my mother attended his mother’s funeral, she died in Boston. What probably happened was that my grandmother was first placed in a receiving vault, her body transferred in 1889 to the Rogers Vault. The Cemetery authorities may have a record of the actual date of her death, as it must be in their receiving vault her body first reposed.

I know nothing of the probating of Anstiss D. Wetmore’s Will. She had three children, William S. Jr., who died as a boy of 14 or 15, Annie Derby Wetmore who married W. Watts Sherman, she died on Feb. 29th, 1884, and my father George Peabody Wetmore.

Mrs. Sherman left two daughters, Mrs. Harold Brown Newport, R.I., who has no children and Mrs. Norrie Sellar 28 East 70th Street, new York City. Mrs. Sellar has three children living, Norrie Sherman Sellar of Unionville, Chester Co. Pa., Mrs. Francis L. Veeder, Colebrook, Conn, and Mrs. Hoffman Clinton, 1160 Park Avenue, New York City.

My father had four children, my sister Edith Malvina K. Wetmore and myself. My brother W. S.K. Wetmore died in 1925 and my brother Rogers P.D.K Wetmore in 1917, neither of them having been married.

I believe I have answered all your questions.

Sincerely yrs,

/s/ Maude K. Wetmore
My Dear George,

I was very sorry not to see you to say Goodbye. I thought perhaps you would see us at the station, we got home at 6 Wednesday and at 9 ½ Thursday started for Salem, (Angus?) was buried at 11. They were so anxious for us to come, Jacob R. sent a telegram even to NY one to Newport and one here, we got there just in time, came back in afternoon the (?) got home at 12 Wednesday - The carriages had to be put on the platform, the night before, and during the night someone stole the carriage clock - now for what you want to know -

John W. Rogers born Nov 10, 1787 at Ipswich - died Dec 9, 1892 Boston m. Anstiss Derby Vieteman (?) June 11, 1815 at Lancaster, she born July 11, 1793 and died Aug 29, 1856 at Brattleboro. Abigail Dodge born 1764 - Ipswich, died 1817 at Salem.

I think that is all you wrote down, we are going to Salem tomorrow to be present at my cousins wedding - I do hope it will be pleasant on Thursday and next week I think we will go to NY.

Your mother was born Oct 19, 1822 m Sept 5 1843, in Salem by D. Brazier that was another thing you asked - you can’t imagine all the business I have to attend to after a season “away”...I got a letter from Mr. Derby today and he says “the house looks like a new (?) boy - in unusually good order better than when you took it” I know we were good tenants I have to close now, for someone is waiting to see me about an estate.

Your affectionate Aunt

Martha
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<th>Occupation</th>
<th>Place of Birth</th>
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Governor and Mrs. Wetmore gave an informal reception to the citizens of Newport and vicinity Wednesday evening, and between the hours of 8 and 11 o’clock, it is estimated over three thousand people partook of their hospitality. Their elegant home on Bellevue Avenue was thrown open from cellar to attic and the hundreds of guests, after passing through the reception room and receiving the personal welcome of the distinguished host and hostess, wandered at their leisure through the spacious apartments bewildering in the elegance of their furnishings and hangings. The Governor and his charming lady had a cordial welcome and handshake for all and the humblest there was made to feel that his or her presence was just as much a part and parcel of the whole as that of the richest.

The broad piazzas on the south and east of the villa had been enclosed with awnings and hung with Chinese lanterns, and here refreshments, abundant for all, were served without stint. The Newport orchestra, stationed near the western entrance, rendered excellent music throughout the evening.

At Chateau sur Mer last evening Mr. George Peabody Wetmore gave a general reception to residents of Newport on his inauguration as Governor. Not less than 3000 persons availed themselves of the invitation. The scene at 10 o’clock was unusually animated and brilliant. The central drawing room was used as a reception room where the Governor and Mrs. Wetmore, assisted by his general and personal staff in full uniform, received a steady stream of guests. Mrs. Wetmore was dressed in dark velvet, cut away from the front, and trimmed with rare point lace. She wore diamond ornaments.

All the principal officers of State, civic and military and officers of local regiments were present, with many distinguished guests. A very choice collection by Pinard was served to all visitors, and rich and poor fraternized together, the health of the Governor and his wife being drank with great enthusiasm. The whole house and grounds were thrown open and very brilliantly illuminated. The Newport Military Band was present, and discoursed excellent music. The occasion will long be remembered as surpassing in elegance anything before attempted in the State.

Gov. Wetmore’s villa is, without doubt, the most imposing in Newport, although it possesses no waterfront – a fact which would greatly lessen its desirability in the eyes of many persons. It has, however, a truly superb surrounding. Half way up the north avenue is a freestone archway with a cottage on the left embowered in English ivy, and on the right is a graceful double-sweep bed of delizia gracilis, while further along are two large beds of hardy azaleas and hydrangeas, flowering in spring and fall. Near the northwest corner of the villa are two elms, one American and the other English. The later loses its head from time to time in the cutting winds, but the former promises to become a handsome, sturdy tree. The house itself is built of Fall River granite, which always had rather a coarse grain, but for a building of such a tower-like and colossal proportions it seems specially appropriate. The north entrance of the villa is ordinarily entered by the family and friends while formal callers draw up in front. Its
The News-Newport Friday August 4, 1899

On Piazza and Lawn

Large Attendance and Elaborate Decorations at the Wetmore Reception

One of the most elaborate receptions of the summer was that given this afternoon by United States Senator and Mrs. George Peabody Wetmore at their villa "Chateau sur Mer," on Bellevue avenue. This is the first large entertainment given by Mr. and Mrs. Wetmore for several years, and there was an almost universal acceptance or the large number of invitations issued. The guests included the most prominent of the cottage residents, officers of the North Atlantic squadron and of the military and naval stations here, and many prominent citizens of Newport. Congressman David B. Henderson of Iowa, Mrs. Henderson and Miss Henderson were prominent among those present. The guests were received in the large reception room and thence went to the broad piazzas and the lawn, both of which were elaborately decorated and arranged for the entertainment of a large number.

The piazza, which surrounds the villa on three sides, was divided into three separate sections by immense mounds of palms and ferns at the east and west corners. Each pillar supporting the piazza roof was hidden by palms reaching to the ceiling. The floor was carpeted with Turkish rugs, with large rattan divans, couches and wicker chairs and tables set about in profusion. Mullaly's orchestra was stationed at the centre of the piazza.

On a line from the west end of the house and about 400 feet south on the lawn was a red tent, 25 by 50 feet, in which a buffet luncheon was served. The floor of this was carpeted with rugs and the supports hidden by palms and ferns. In the rear of this tent and opening out of it was a smaller one, which was used by Bussell for the service of the luncheon. At the east end of the lawn was a 20-foot octagon tent, also of red, which was used as a tea tent, there being with-in one square table for the service and a number of small round tables for guests. Near this was a red and white tent, 18 feet in diameter, in which the Newport band was stationed. The lawn was dotted at almost every available point with small round red tables, shaded by 12-foot Japanese umbrellas, with red cushions about them, the grass at each being covered with rugs. The lawn is admirably adapted for such a setting and Landers & Son were very successful in the location of the tents and umbrellas, and made a most attractive setting for a lawn party.
Mrs. George Peabody Wetmore gave a ball at Chateau sur Mer last night in honor or her daughter Miss Edith, one of the buds of the season. No effort was spared to make the event a success in every particular.

It was wisely decided not to mar the richness of the interior fittings and furnishings of the house by special decorations and only set pieces of flowers on mantles, side boards and on the top of large pieces of beautifully carved furniture were used. Fireplaces were filled with tropical plants neatly massed, the interior was well lighted, and dancing took place in the ballroom. The Casino Hungarian Orchestra were in attendance.

An original feature was a miniature lake at the head of the main corridor with floating islands partially brought to view by small globes artfully arranged. A large variety of water lilies floated on the improvised lake. All decorations were outside the house where a large temporary addition had been erected. Piazzas and the addition were enclosed with pretty bunting and a scene of Oriental beauty was presented. The ceiling was crowded with all types of Japanese lanterns and floors were hidden beneath velvety rugs. Sides were hung with rich tapestries and rustic nooks and bowers were improved with the aid of decorator and florist.

Rare furniture, bric-a-brac and divans were brought into use and stately palms and tropical plants were massed here and there. These additions to Chateau sur Mer were much sought after and had many occupants during the long and brilliant night.

The supper room was large enough to accommodate all guests at the same time. This too created especially for the occasion. Tents supported by columns of different variations of hydrangeas in full bloom, garlands of roses and delicate vines festooned the “roof” beneath the Japanese lanterns, sides and corners were decorated with waving palms. Small tables with rich damask covering were lighted with small lamps with silk shades of various colors. The display of silver, china and cut glass made by Pinard who served the supper was beautiful. It goes without saying that supper was all to be desired.

300-400 guests were predominantly young people. Titled foreigners, male and female, members of diplomatic corps, army and navy, local residents and the Polo Club were represented. The german was led by Mr. Harry Cannon and Miss Wetmore. Favors were pretty but inexpensive butterfly “aigettes” for ladies festooned with ribbons of various colors. The maypole dance was a festive of the ball. The ball was a social success and Mrs. and Miss Wetmore were showered with congratulations.
Chateau sur mer, the residence of ex Governor and Mrs George Peabody Wetmore was a blaze of glory last night upon the occasion of the ball given in honor of Miss Maude Wetmore. It was a veritable debutante’s ball and very largely attended. Despite the fact that the Burden Ball took place the previous night, nearly the same people, looking as though nothing unusual had occurred, were on hand, but two balls, one following the other so closely, are almost too much for most people.

During the day there were a yacht race, a polo match and no end of tennis, besides Mrs. Fish’s unique reception; yet, in spite of all these diversions, the Wetmore ball was a great success. Mrs. Wetmore, in a pale mauve silk with lace and pearls received and was assisted by her daughter, who was in white. The cotillion was led by Mr. Thomas F. Cushing with Miss Maude Wetmore, and many more features were introduced. The principal favors were miniature coronets set with colored stones for the ladies and fleur de lys pins to match for the gentlemen and long sashes of ribbons, bonbons and Parisian novelties were given out in abundance.

The floral decorations were more artistic than unusual and Hodgson introduced many novel and authentic features. The principal interior decorations were in the ballroom which had never been decorated other than with the permanent ornamentation. It is a room worthy of the title Grand Salon, and with the delicate decorations by the floral artist, was made especially charming. The room is decorated in Louis XV style with panels in pale lavender and green, and its unusual height made some very striking floral effects possible, and the various delicately tinted flowers used harmonized perfectly with the permanent decoration. From the tops of the panels were hung garlands and pendants of natural flowers in white and blue caught up in satin ribbons of pale pink tint, tied with long streamers. Combinations of garlands and pendants were hung with the same shade of ribbon on the two large mirrors, on opposite sides of the ballroom in such a manner as to produce an almost endless reproduction of the garland by reflection. One was of a delicate tracing of pink rose and green and the other was of creamy yellow Perle rose with jasmine. At the sides of one of the mirrors stood, on white and gold pedestals, bronze figures of vineyard boys upholding groups of candles. These were draped with vines of passion flowers in bloom springing from a bed of gladiolas growing near to the base. The white marble mantle opposite was tastefully draped with almadanias, red passion flowers and maidenhair fern. Beyond this was no further attempt at decorating inside the house excepting the distribution of palms and fancy foliage plants throughout the rooms.
EXHIBIT 15a

Outside the house, on the piazzas and in the tent, erected near by, the treatment was that of a garden, showing various styles of grouping plants. At one end of the main piazza were placed large tanks of water containing lotus and nymphae plants in full flower and of the numerous varieties and colors, under cultivation. These were from the private collection of Mr. Robert Christie, Mr. Wetmore’s gardener. The archways of the piazza were paneled off with wild grasses and bullrushes. Palms and other plants grouped around the piazzas formed nooks for settees, chairs, tables and brid-a-brac, and the ceilings of red and white material were lightly hung with oak boughs. Fine vines were used with rare effect, and the pillars were massed with Japanese maize and tropical leaves alternately, over a wealth of pink, white and (blue) hydrangeas. At one side was made a bed of growing holly hocks, the long stalks burdened with quantities of double pink, yellow and red blooms. The floor was covered with rugs, and handsome furniture was placed about in convenient places. The sides were opened at intervals, through which the guests could have a view of the moonlight or of the ground where Landers had made a pretty picture of variously colored fairy lamps about the groups of shrubbery and lanterns in the smaller trees. The Piazzas were lighted by numerous Japanese lanterns of fantastic shapes and varied colors. On the west piazza was fitted up a Japanese room, the roof being hung with lanterns and umbrellas, and here light, cozy chairs afforded cool retreat for conversation or rest from the dance.

When Pinard was ready to serve the supper the many small tables were placed in the tent and beneath the lights from the numerous lanterns and with the moonlight shining through the openings, the scene was most charming.
NEWPORT: Aug. 4 - By long odds the largest social function of the season was to-day given by Senator and Mrs. George Peabody Wetmore in the form of a reception, for which over 600 cards were sent out. The reception was one of those delightful events of seasons past, which were so fashionable before the days of fads, which are being introduced daily by the cottagers. Senator and Mrs. Wetmore were assisted in receiving their guests by their daughters from 5 to 7 o’clock. The extensive lawns of the estate were covered with lawn furniture and easy chairs, while tents and umbrellas were placed about for serving buffet lunch. Wherever the guests strolled, whether throughout the various halls or rooms of Chateau sur Mer or on the lawn, or in the tents they were confronted by tasteful arrangements produced by groupings of handsome plants. The broad piazzas were decorated with a profusion of hydrangea flowers, beyond which could be seen the tents erected on the lawns. Vases of choice flowers were distributed through the several rooms of the cottage and in the drawing room where the guests were received. Orchestras were on the piazzas and the lawn. To name the guests would be to publish the list of members of the Summer colony and their guests, including many of the officers from the North Atlantic Squadron, the training and torpedo stations, the War College and Fort Adams, and Congressman Henderson, Mrs. Henderson, Miss Henderson and Congressman Bull and Capron. The young people could not resist the music and danced informally on the lawn.
HUNDREDS ATTEND FLEET GARDEN PARTY

Misses Wetmore Entertain at Their Estate
Hostesses to Officers, Members of Summer Colony and Other Guests

Misses Edith and Maude Wetmore provided one of the most enjoyable entertainments the United States fleet has had during its stay here, when they were hostesses at a garden party on the spacious grounds of “Chateau sur Mer,” their Bellevue Avenue estate, Thursday afternoon. It was an ideal day for an outdoor party, bright sunshine and warm weather, and the white uniforms of the several hundred officers present contrasting with the gay colored dresses of the women.

Between 600 and 700 attended making it the largest outdoor entertainment of its kind held here in many years. It was the first time a garden party has taken place at “Chateau sur Mer” since the summer of 1899. At that time the late Senator and Mrs. George Peabody Wetmore entertained for Admiral William [-] Sampson, Spanish War hero. It was a coincidence that Thursday’s affair should be to honor Admiral Joseph mason Reeves, commander-in-chief of the fleet.

Besides the naval officers who were present in force, as they were at the concert the preceding evening, in attendance were many members of the summer colony and other guests of the Misses Wetmore. Ray Groff led the Municipal band in an enjoyable program of music while Cappy Craven and Hawkins from the Meunchinger-King were about the grounds, singing and playing.

The Misses Wetmore received on the veranda of their villa, where a garden effect had been arranged with flowers and greens from the estate augmented by numerous flowers sent the hostesses by friends in the summer colony. The receiving line was in position for an extended period, as the hundreds of guests arrived and were presented to the Misses Wetmore. The officers and guests then dispersed about the large estate, which made an ideal setting for such an affair.

Gay-colored umbrellas and marquees were placed at advantageous points about the lawn whine the center, in front of the house, was a large marquee, with oak leaves on the sides and hydrangeas and other flowers for the background. From this marquee refreshments served by Simpson were taken to the guests who were seated or standing about the grounds.

When the last garden party was held, in 1899, automobiles were yet to be developed, and an interesting reminder of that year was had by the guests who viewed the Wetmore coach, phaeton and other horse drawn carriages, which the Misses Watmore keep in their Stable.

Following is the program rendered by the Municipal band:

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<th>Popular Song Hits:</th>
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<tr>
<td>Zimmerman</td>
<td>Victor Herbert</td>
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<td>Champagne Waltz</td>
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<td>Wagon Wheels</td>
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<td>Popular songs:</td>
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<td></td>
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<td>Make Hay while the Sun</td>
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<td>Shines</td>
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<td>Home on the Range</td>
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<td></td>
<td>I’ll String Along with You</td>
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<tr>
<td></td>
<td></td>
<td>Popular songs:</td>
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<td></td>
<td></td>
<td>March Amer the Beautiful</td>
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<tr>
<td></td>
<td></td>
<td>Selection, The Pink Lady</td>
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<tr>
<td></td>
<td></td>
<td>Waltz, Wine, Woman, So</td>
</tr>
</tbody>
</table>

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1. Menus of Urbain Dubois
2. Menus of August Escoffier
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4. Northeast corner of existing kitchen
5. Kensington Kitchener
6. Garland Coal Stove
7. Hot water tank hook up to stove
8. Cast iron sinks
9. Copper cookware
10. Decorative molds
11. Victorian kitchen gadgets
12. Duparquet Huot & Moneuse Plate Warmer
13. Steam equipment
14. Bain Marie
15. Spice Mills
16. Kitchen scales
17. Stock pot
18. Meat grinder
19. Knife cleaners
20. Straining methods
21. 1914 remodeled kitchen plan and cisterns
22. Pantry storage
23. Porcelain sink
24. Garland Electric Range
25. Garland Gas Range
26. Oven Hood
27. Upright iceboxes
FIGURE 1

From Cuisine Classique by Urbain Dubois

MENU DE 20 COUVERTS
SERVICE À LA FRANÇAISE

PREMIER SERVICE

Consommé à la Colbert.

Potage à la punée d'asperges vertes.

Soupe à la chambert.

Loup de venus à la façcette.

Citronnée de potée à la chignone.

Pilé-cham à la Tournés.

Plats de filets à la restaurant.

Cailles à la chauvasson.

DEUXIÈME SERVICE

Galantines de dindon aux truffes.

Pâtisseries pièces, rôti, brochets, etc.

POUR LA BONNE

Artichauts à la Hollandaise.

Champignons à la bordelaise.

Timbales de poulet à la provençale.

Bouchées d'abricots.

GLACES ET DÉSSERTS


MENU DE 20 COUVERTS, SERVIR PAR QUATRE
SERVICE À LA RUSSE

40 Assiettes d'hostes et citrons.

SOUPIÈRES

2 — Poule d'épargne à l'anglaise.

2 — Concombre à la Colbert.

SURSES

2 — Quart étale de volaille à la vilbroc.

2 — Raisinée de gibier.

POISSONS

2 — Turbot saute aux noix.

2 — Recettes anciennes.

RÔTIS

2 — Pied de loutre à la niéracaise.

2 — Jambon glacé au manoir.

2 — Poêle plâtre à la française.

2 — Charcuterie de porcins.

2 — Oeufs de magnanès Suède-Vien.

2 — Aspic de foie gras.

LOT

2 — Chapon truffé.

2 — Sole de charcutier pièces.

SUPPLÉMEN

2 — Artichauts à la provençale.

2 — Anguille, sans ses arêtes.

2 — Charlotte de poussins.

2 — Pierrade poule ou poulet.

2 — Riz à l'imprévu.

2 — Timbales de marrons, Chantilly.
FIGURE 2

From The Escoffier Cookbook by August Escoffier (Translation of Le Guide Culinaire)

ESCOFFIER COOK BOOK

MENUS DE DEJEUNERS

Anguille farcie de Kiel.
Cernaux au verjus.
Œufs brouillés aux truffes.
Hommard Américaine.
Feuills poêlé Mélangère.
Selle de Présault.
Petits pois au lait marin.
Ris Impérialiste.
Sablés Viennais.

Cantaloup refroidi.
Metsiot de Sole.
Risotto de Pêche.
Râble de lièvre à la crème.
Pomme de terre.
Aspic de homard.
Salade de légumes.
Poule au vin rouge.
Pépissière.

Antipasto à la Corsesque.
Sardines au Coriandre.
Truite à la Meunière.
Padding de Béarnaise aux truffes.
Selle d’Agneau de lait.
Haricots verts à l’anglaise, Pommes Anna.
Soufflé aux Escargots à la Florentine.
Crêpes Suisses.
Fruits.

Aubole de Caillouale.
Tomates marinées.
Œufs à la Reine.
Whiouset Diable.
Tournedos Bearnais.
Pommes soufflées.
Paillet Cassoule.
Salade d’Endives.
Pâté de foie gras.
Charlotte de pommes.
Crème Chantilly.

Colchester Natives.
Œufs fricassés.
Merlan sur le gril.
Noisette d’Agneau Rachel.
Pommes pailletées.
Perdreaux à la Broche.
Salade de céleri aux truffes.
Bavarois au Chocolat.
Fruits Comités.
Fruits.

Herve d’Eauze.
Moules à la Marinière.
Cèratai d’Agneau grillé.
Poêle de pommes de terre.
Perdreaux Périgourdine.
Salade de Celeri.
Soufflé au Pudica.
Mont Blanc aux morceaux.
Pêpissière Parisienne.

Fruits.
FIGURE 3  Hunt’s 1870s kitchen plan
FIGURE 4
Northeast corner
Existing kitchen
THE NATIONAL KENSINGTON KITCHENER.
E. K. W. L. SON, 13, 38, & 47, Sussex Place, S.W.

This range is a combination of the well-known KENSINGTON KITCHENER and the NATIONAL RANGE. By an arrangement with the Patentee of the latter, Mr. Wilson is allowed to adapt their patent adjustable hood to his KENSINGTON KITCHENER; the advantage of this is that by one simple movement the cook can make the range an open freestanding, and thus remove the only objection formerly urged against close freestones, i.e., that they were extravagant in fuel. By this simple arrangement the air can pass into the chimney without first going through the fire. As soon as the cooking is done for the day the range may be at once converted into an open freestanding with a reduced-size fire. I have tried several of these and can confidently recommend them as the best convertible open-and-close freestones. Each one is made especially for the work that it is expected to do, as much disappointment is often caused by the want of attention to this point—the tradesman employed simply fixing a range that fits the opening without any regard to the requirements of the family. Prices:

- With One Oven: One wrought high-pressure Boiler; Patent National open or close freestanding; wrought bars and door fittings, coving, plate-rack, best finish:
  - 4 ft. 6 in. $14
  - 4 ft. 6 in. $16
  - 5 ft. 6 in. $17

- With Two Ovens and One wrought high-pressure Boiler:
  - 4 ft. 6 in. $18
  - 5 ft. 6 in. $19
  - 6 ft. $22

The bottom of the cylinder burning the fat when it dropped into the drip pan, the pan was made up of two plates with a space in between and water was poured into the space (interestingly, Shrewsbury's Portable Gas Oven, manufactured almost a century later, had a drip pan of identical design).

Romford tested the roaster at the Foundling Institution of London. He roasted 112 lbs of beef using only 22 lbs of coal valued at 3 pence (coal was then 25 shillings a ton). In addition to being economical, Romford claimed that meat roasted in his roaster was 'better tasted, higher flavoured and much more juicy and delicate than when roasted on a spit before an open fire'.
New Empire Garland
Steel Range. High closet and reservoir. Four and six holes. For soft coal or wood.

Empress Garland
For hard coal or wood. Without pouch feed.
Sizes, prices and finish the same as New Empire Garland.
The Empress Garland can be furnished with LIGNITE Grate when so ordered.

For prices, weights, sizes, etc., see illustrated price book. Please read description on page 9.
Although patented during the 1870s, this range, The Housekeeper, clearly illustrates how large and ornate such an appliance could be. With an attached hot water tank, dual baking ovens and six burners, the cook or housekeeper could prepare several dishes at once.

FIGURE 7 Hot water tank

Plante, p. 71
FIGURE 8  Cast iron sinks
Jeeley p. 77

(Left) The modern kitchen, 1872: The David Davis Mansion, Bloomington, Illinois. Notable here are the coal-fired cast-iron stove, copper water heater, andagna sink with hot and cold running water. Out of view are the "refrigerator" (or icebox, by later nomenclature) and a gasol wall stove that could be adjusted for position over a work area. That the sink is by a window may not be coincidental: Sarah Davis had been a student at Catharine Beecher and was familiar with her American Woman's Home, whose novel kitchen box windows at the main work areas. (Photograph by the author)

Plante p. 92

In the 1888 Moir's Plumbing catalog, this ornate kitchen sink was illustrated. The do-it-yourself homeowner was told he or she could construct such a sink with either wooden or nickel-plated hol-

low brass legs as seen here, a porcelain or stainless-steel basin, a marble back and wood trim. Decorated metal tiles or ceramic tiles could be used on the sides and across the front of the sink.
FIGURE 9  Copper cookware
Sambrook & Brear, p. 122

By the mid-nineteenth century most cooking vessels were being manufactured in a reasonably standard range of shapes, as may be seen in this illustration. All are made of copper sheet, turned on the interior, with cast brass loop handles, or long iron handles for lifting. The only exception is No. 14, for stewing boxes were usually made of brass. 1. stockpot; 2. stewpan; 3. vegetable stewpan, rounded between the walls and the base; 4. glazing stewpan, with its lid recessed to hold hot embers to achieve a good top heat; 5. ballist stewpan; 6. braising pan, with a tail rim around its lid to hold a deep bed of embers; 7. sausel pan; 8. catalene pan; 9. fish sauce or frying kettle with its wide drainer; 10. fish kettle, which, like Nos. 11 and 12, has a flat pierced draining plate inside its base, with upright handles, to enable the fish to be removed without brushing; 11. mackerel pan; 12. preserving pan; 13. turkey kettle; 14. seasoning boxes, for salt, pepper, flour, sugar, herbs, etc.; 15. bain-marie, or hot water bath, with bain-marie, pots for sauces, etc.; 16. bain.
FIGURE 10  Decorative molds
Davies, plates 14, 15, 16

15 An open-fronted kitchen dresser filled with plates and various support molds. At the right of the picture and fixed to the wall is a large wooden pestle and mortar.

16 The shef's morning cup of tea placed on the dresser ready for delivery to her room.
FIGURE 11  Kitchen gadgets

Franklin, pp. 59, 60, 62, 63, 70

I-76. Pea sheller. "Acme," Acme Pea Sheller Co., NYC. Galvanized cast iron, screw clamps. Pods fall out back into pail hung on frame's hook; peas fall into dish. $45-$60

I-94. Vegetable & fruit slicer, for creating "various beautiful and attractive designs...to make them tempting and attractive. Lattice Potatoes are exquisite garnishes; bananas sliced in these charming patterns make a most excellent dessert." Grusgreen & Rützinger catalog, c. 1906-1907. $7-$12


FIGURE 12  Duparquet, Huot & Moneuse Catalogue, 1898
Courtesy of Clifford Boram, Antique Stove Clearing House

This figure represents a large Galvanized Iron Plate Warmer, with double-hinged doors, on wrought-iron stand. It has four shelves, each shelf heated by 4 rows of ¾-inch steam pipes, all connected for one circulation. They are also made without doors.
FIGURE 13  Steam equipment

Sambrook & Brear, p. 113

Steam cooking apparatus made by Clement Jukes, of 51 Great Russell Street, London, in the 1870s. The boiler (1), hot-plate and hot copboard (2), bain-marie (3), and steam kettles (4), were all installed in the Petworth House kitchens in 1875, while the hot closet (5) was erected in the dresser service room at Llansydneh海绵, where it kept food and tableware ready hot ready for the table.
V-61. Cake scale, or platform scale with dial. Decorated cast iron, with oblong marble platform. Wonderful plated columns. It came in three sizes: capacity 5 pounds, measured in 1/5 ounce increments; capacity 10 pounds, measured by 1 ounce; and capacity 20 pounds, by 2 ounces. Mfd. by John Chas.son, & Sons, NYC; sold through Jaburg, 1908 catalog. $125-$150

V-93. Counter scale, japanned iron, bronze plating, type of so-called "fish-tail", with scoop pan, single beam, and capacity. Possibly a "California" scale, offered in the A. V. S. catalog, 1909. The price was only $3.00. $95-$150

V-85. Counter scales, unequal arm balance scales with single beam. (L) "Little Detective Pattern," probably fake. Black japanned cast iron with brass beam. Tin scoop 12" x 6.3/4". Capacity 25 pounds. Nervelli Shapleigh 1910 catalog. (R) Painted and striped cast iron columnar base, capacity to 20 pounds, available with tin or brass scoop for the round plate. Available through, and possibly manufactured by, the John Van Range Co., Cincinnati, 1914. $95-$125

FIGURE 14  Bain marie
Davies, p. 61

FIGURE 15  Spice Mills
Franklin p. 66

FIGURE 16  Kitchen scales
Franklin p. 335
FIGURE 17  Stockpot
Davies, p.78

FIGURE 18  Meat grinder
*The Cook's Catalogue*, p.139

Nineteenth-century English food grinder.

FIGURE 19  Knife cleaners
Davies, p.73

This ingenious contraption for cleaning knives was shown in the *Scientific American* in 1869.

*Cook's Catalogue*, p.74
FIGURE 20  Tamis and straining methods

The Cook's Catalogue, p. 123

Urbain-Dubois, in his Ecole des Cuisiniers, illustrated four methods of straining: A napkin is tied to the legs of a bottomless stool and consommé is strained into a pot; two pairs of hands squeeze a fine sauce through a woolen cloth; a felt bag, suspended like the napkin, clarifies aspic; and a tamis is propped on two wooden spoons in order to filter fruit juices.
FIGURE 21  Renovated domestic areas & cistern plan
The model kitchen, 1850: from The American Household. It features the more modern kitchen in its emphasis on efficiency, its use of a continuous working space, and its placement of the working area adjacent to the window, both for better light and for a sense of privacy from the chores at hand. Placement of the sink by a window was not entirely new, however. It was the case at Schaffer's Mill a century earlier (see photograph, page 36), owing to the sheer practicality of having a convenient drain for the sink. The Silas Deane House, Wethersfield, Connecticut (1766), has a sink with a drain hole just below a window; and Homewood in Baltimore (1803) also has evidence of an under-the-window sink in the original kitchen. The very narrow shelves are a Beecher trademark (for example, in the kitchen of the Stone House) for their virtue of accommodating essential implements and cookware while presumably minimizing clutter.

The model kitchen: a practical application, 1872. That these benches—forming a continuous storage, if not necessarily working, space—are inspired by The American Woman's Home is almost surely beyond coincidense. This is the pantry of the home of Sarah Davis (see also page 153) in Bloomington, Illinois. As a teenager, Sarah was a student of Catherine Beecher at the Female Seminary in Hartford. (Photograph by the author)
FIGURE 23 Porcelain sink

Calloway & Cromley, p. 331

2 The simple kitchen sink from the Gamble House,
Pasadena, California, 1908-9
A Compact, Serviceable Restaurant and Cafe Range


This Range can be furnished just as shown above, or with only one end attachment (six burners), in which event the High Shelf will extend over the four center burners only. Can also be equipped with polished pancake griddle, which will fit into any of the spaces occupied by two regular burners.
(B-R) "Kitchen of Cornelius Vanderbilt." 1 W. 57th St., NYC. It was the largest private kitchen in New York, and considered very fine. Floor of brown & white marble; pressed brick walls, one side and end with glass-doored cupboards. This kitchen is beautifully lighted, as it is in the front part of the basement, on a level with the street, and has two very large stained glass windows." German chef used copper because "copper is cleaner than anything else."
Our Acme Single Door Refrigerator at from $5.60 to $8.80.

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Our Acme Double Door Refrigerator at $11.75 and $18.47.

This is a very popular size refrigerator. The ice chest is very large, with ice and ice chest in series, and the ice chest is of the perfect size for this type of refrigerator. It is manufactured from a very heavy iron, both ice and ice chest, and is made of the best quality materials. Our $11.75 is made with a double door, which is a very nice feature. Our $18.47 has two double doors.

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Our Acme Grocers' Refrigerator at $40.07 and $51.35.

This refrigerator is made from a very heavy iron, with a very large ice chest, and is of the best quality materials. The ice chest is very large, with ice and ice chest in series, and the ice chest is of the perfect size for this type of refrigerator. It is manufactured from a very heavy iron, both ice and ice chest, and is made of the best quality materials. Our $40.07 is made with a double door, which is a very nice feature. Our $51.35 has two double doors.

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SOURCES CONSULTED

Primary sources:


Edith Wetmore Notebook and unidentified loose leaf notes. The Redwood Library.

George Peabody Wetmore Political Scrapbook. Rhode Island Historical Society.


Secondary sources:


*Newport Daily News*, August 28, 1889 (Local Notes), July 31, August 18, 1891 (Local Notes), August 4, 1899; August 27, 1907; August 2 & 3, 1934.

Obituaries of former Chateau sur Mer Servants: John Cairns, Superintendent; Sven Johnson, Gardener; James Bindon, Coachman/Chauffeur; Jeanie Bindon, Housekeeper. Newport Historical Society.


