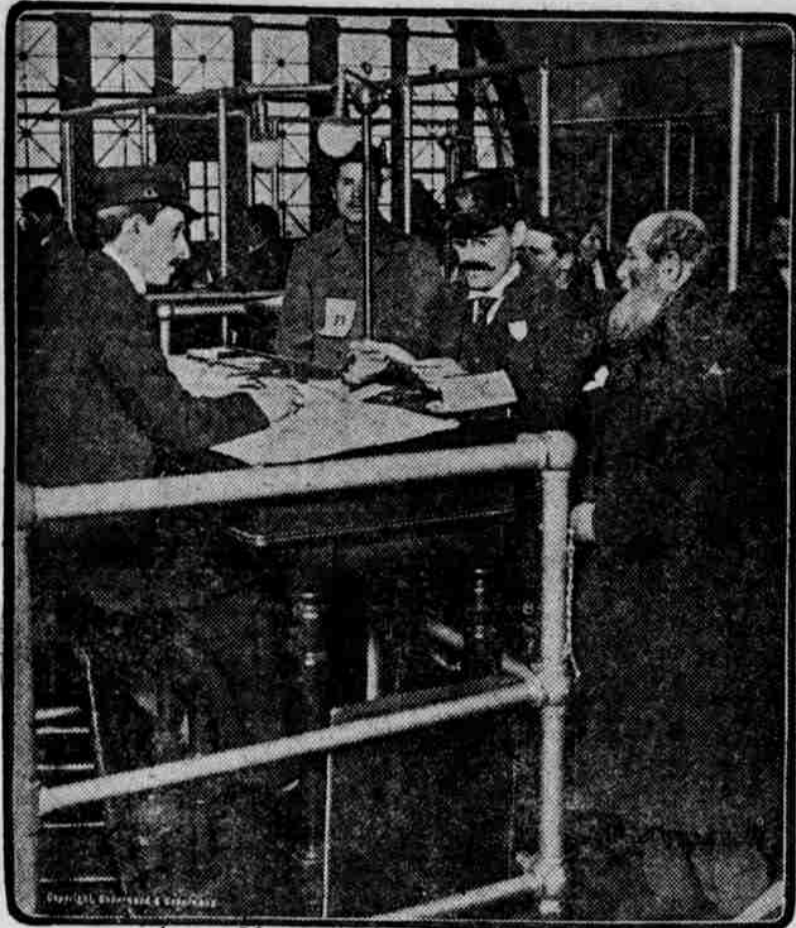


NEW YORK GREATEST JEWISH CITY



AGED HEBREW SEEKING ADMISSION

FOR centuries it has been the custom of certain old world governments to confine the Jewish population to definite sections of the cities where the Jewish population has been large. These Jewish confines have been known as Ghettos. When the exodus of Jews from Russia, from Poland, from Roumania, and Hungary was at its height these old world Hebrews took unto themselves that section of the lower East side of New York which lies east of the Bowery clear down to the East river and in the course of time this district became so wellnigh universally Jewish that the word Ghetto came to be applied to it. It was in reality a veritable Ghetto, comparable to the greatest Ghettos of the old world, only vaster. It is still today a greater city of Jews than the world has ever known. Accustomed through the centuries which have gone to be forcibly confined within a given area, transplanted to the new world, where no such restrictions have ever existed, these people have yet adhered very largely to their traditional habits. Held together not only by the bonds of orthodoxy, but by the scars of ancient political bondage, they have brought with them not only their religion, their racial traits and customs, but the forms of life and habits which their previous existence had imposed upon them. It would seem a misnomer, perhaps, to characterize any section of this wonderful city as "unchanging," but the Ghetto represents more nearly unchanging New York than any other.

Street Merchants.
In the perspective of 30 years, or even 20 years, the lower East side has completely altered. Immigrants from Great Britain and Ireland and from Germany, who at that time practically possessed this section, have departed. Their exodus began with the advent of the Jewish population. Certain streets were, however, retained by these nationalities until very recently, but now even this old guard has given up and the section is altogether Jewish, with a slight fringe of Italians. In other words, the great orthodox Ghetto of ten years ago is the self-same Ghetto today, only more so. Here and there a towering office building has taken the place of a tenement house or a ramshackle business building; certain magnificent schoolhouses, the largest in the world, have been erected, but the drift of life through all the old streets is just the same. Pushcarts line the streets to the inconvenience and demoralization of traffic, whole blocks of them, solid, in certain streets, and on these carts are displayed every conceivable article of necessity to human existence. At the corner of Essex and Hester streets is the same old Jewish labor market, where loiter the workmen waiting to be employed, carpenters with their saws and hammers, locksmiths with their huge rings of keys, plasterers, bricklayers, men of every grade, representatives of every trade, standing hour after hour, and from time to time bargaining, with a prospective employer over the price of their time and their labor. The peanut stands, the old women peddling strings of garlic and bags of onions, the fruit vendors and the pickle merchants with their pails of luscious

cucumbers, pickled apples and tomatoes, and down under the shadow of the new bridge the fish women, whose wares are exposed to all the dust and dirt and filth that flies through this miserably uncared-for section of the city.

On almost every corner and scattered through many blocks, are the pavement soda water fountains, where soda of many bright hues is dispensed at one and two cents a glass. The doorways are blocked by fat old women, whose chief occupation in life seems to be to sit with folded arms and watch the kaleidoscope of the street. Myriad children swarm under foot, shouting back and forth to each other, sometimes in Yiddish, sometimes in English, usually in sentences of both tongues.

Changing, Yet Changeless.
The very fact that all of this life is so precisely like the life of the East side eight or ten years ago naturally makes one curious to understand what has become of the influence of the public schools, the playground centers, the settlements, and all the other innumerable philanthropic charitable and educational institutions which have been established there for many years. As one walks through the streets there are few, if any, evidences of progress. It is still an orthodox Jewry. Ten years ago thousands upon thousands of boys and girls, young men and young women, were looked upon as "Americans in process." One naturally asks what has become of the Americans or what has happened to the process.

In the answer to this question lies one more of the interesting features of this situation. The lower East side is in the nature of a great human sieve. Here the immigrants come and locate immediately they have landed, for in this Ghetto they find a life in outward semblance similar to the life of the Ghettos they have left in Europe. Every one speaks Yiddish and consequently ignorance of English is no drawback. Jewish customs prevail. The prevailing atmosphere is Jewish. Here they are at home. The schools, the settlements, and the social centers are open to their children, who are never slow to avail themselves of the advantages and opportunities offered them. But as soon as the younger generation has secured ever so slight a foothold, they are seized with the desire to move "up-town," so they go to the Bronx, to East New York or to Brownsville, making place for the more recent arrivals from Europe. Thus it is that the East side while composed of a different population, is still the same.

In certain respects the East side of today is a better East side than of ten years ago. For one thing, there is less criminality of a serious character. Formerly young boys, scarcely out of school, took lessons from experienced pickpockets and practiced their trade among the throngs of the East side streets and the Bowery and on various crosstown cars which intersect the Ghetto. But a little time ago an ordinance was passed which made "jostling" in a crowd a misdemeanor and a penal offense. This practically broke the backbone of the pickpocket ring for jostling is essential to the successful operation of pickpocketing on the part of novices.

CHICKEN SERVED IN JELLY

Always Something New in the Preparation of This Thoroughly Appreciated Summer Dish.

Roast a plump tender fowl, basting to keep it tender. When cold remove the skin and cut in very thin small slices. Put the bones in a saucepan with three cups of water and cook for three hours, reduce to two and a half cups. Add one tablespoon each of chopped onion, celery and carrot, one sprig of parsley and thyme, a small sprig of savory, one-half bay leaf, one clove and six pepper corns. Cook for ten minutes, strain through a cheese cloth, cool. Soak one-half box of gelatin in half a cup of the cooled stock till soft. Warm the remainder of the stock and add the gelatin, stirring well. Add one tablespoon of lemon juice, heat to the boiling point, season with salt and cayenne. Beat the white of one egg till slightly foamy, add to it gradually one cup of the hot mixture, then add the egg and stock very gradually to the hot liquid; bring to the boiling point, stirring constantly. Remove to back of range and let stand for half an hour, strain through a jelly bag and let cool. Select a round pan that will be full when the chicken and jelly are added. Set the pan in ice water and pour in enough of the jelly to cover the bottom. When this is hard decorate the surface with hard cooked eggs sliced and cut in fancy shapes; pour in more jelly, a spoonful at a time, until the eggs are firmly fixed, then add enough to make the jelly three-fourths of an inch thick. When firm put in a layer of chicken, cut in small thin slices, first dipping them in a little liquid gelatin, then add the jelly a little at a time until the mold is full. If the mold is very deep two layers of chicken may be added. When the jelly is firm, turn from the mold on a fancy platter and garnish with parsley. It may be sliced and laid on lettuce or grape leaves for individual plates. A boiled fowl may be used in this way.

FUDGE AND WHIPPED CREAM

Delicacy Rich Enough to Tax the Digestive Powers of All but the Very Young.

Fudge with whipped cream is a delicacy rich enough to appeal to the palate of the most exacting boarding-school girl.

First, measure out a pound and a half of brown sugar—three cups—into a saucepan, and add to this a cup of milk, half a cup of butter, a pinch of salt and a half square of chocolate and cook the mixture till it hardens when tried in cold water.

Take from the fire and beat with vigor for three minutes. Have ready a half pint of cream beaten to a froth and add this to the mixture. Next add a little vanilla for flavoring and chopped walnut meats if desired. Proceed as with the usual fudge, beating till almost stiff and cooling on buttered tins.

Mint Frappe.

Boil together ten minutes the juice from one can of pineapples, one cupful of sugar and two cupfuls of water. Remove from the fire, add one tablespoonful of gelatine which has been softened in a little cold water. Add a bunch of fresh mint, bruise it well with a spoon and allow it to stand covered about ten minutes. Then strain and add the pineapple, which has been previously put through the meat grinder. Freeze until it becomes like fresh mush. Then add the beaten whites of two eggs, continue to freeze, then pack with ice and salt. Decorate each glass with a spray of mint leaves.

To Keep the Pantry Cool.

Fasten two thicknesses of muslin over the pantry window; keep the window open and the muslin wet with salt and water. This will keep the files out as well as cooling the pantry.

Raspberry Shrub.

A favorite old-fashioned drink: Pour a quart of best cider vinegar over four quarts of red raspberries and let them stand four days. Then strain, and to every quart of raspberry juice add one pound of granulated sugar. Boil for twenty minutes, skimming carefully; bottle, seal, and keep in a cool place until needed. When serving put the desired quantity in a glass, add cracked ice and water. This is very refreshing and wholesome drink for hot weather.

"Brula" With Pecans.

"Brula" is another name for caramel ice cream, and here is an unusually good recipe for making it: Make a custard, using a little less than a quart of milk to two eggs. Put one pound of dark sugar in a hot skillet and stir until it has become a rich, reddish brown. Then mix with the custard while the latter is still hot. When it has cooled, add a pint of cream and a half cupful of finely crushed pecan meats. Freeze as usual.

FOR WINDOW DRAPERY

TIME TO GIVE THOUGHT TO CURTAINS IS NOW.

Material Desired May Be Bought Cheaper at This Season Than Later—Suggestions as to the Best Color Schemes.

Now that autumn is approaching it is time to think of new curtains. They may be purchased now at small cost.

For a living or dining room nothing could be prettier than the green and yellow scheme. If the walls are green, brown or gray, have soft yellow next to the window and green to cover the woodwork.

Soft yellow silk muslin hemstitched is beautiful, but the same delicate shade of cheesecloth will give exactly the same effect. Cheesecloth may sound rather poor, but when hanging at a window with the light back of it nothing could be prettier, and certainly nothing less expensive. Make the curtains perfectly straight with a wide hem. Put them on a brass rod and they will hang softly, giving a peculiar light that is unusually suggestive of mellow sunlight.

Over the window frame a heavier material is necessary. For all living rooms cretonne or English chintz in yellow and brown tones is pretty but cotton poplin is no more expensive and much more elegant and artistic. Poplin can be purchased in all shades of green, brown or red, and is a good substitute for velours in winter, as it looks quite as warm, and, unlike velours, it need not be made by an expert to look well.

Outside drapes should be cut straight, the same as those next to the window, using a width for each side. Hem across the bottom and attach the other end to a rod, or tack to either side of the window frame, as they will not be drawn, but left to hang plain at the sides. Across the top of the window a valance is good. Cut the poplin in half lengthwise, making a casing, with heading, and have it twice as wide as the window. Run the rod through the casing.

For a bedroom white cheesecloth is advantageous. Cheesecloth washes like linen, always looks fresh, apparently never wears out and in colors never seems to fade. Pink in a delicate shade is also pretty for a bedroom, as the light has a way of shining through it which is very alluring, almost like a sunset glow.

Inside curtains of cretonne may be made of a width of the material less the width that is taken off for the pleating. Make box pleats about two inches wide and the same distance apart, stitch and put around the sides and bottom of curtains, also on the valance. Hang them the same as the other curtains.

The best quality of cheesecloth in all colors can be bought for ten cents a yard, and silk muslin and cotton poplin at 25 cents.

Golden Dream Cake.

Separate the yolks and white of four eggs, beat the whites with an egg-beater until you can turn the bowl wrong side up and the egg white will hold its position solidly. Then with the egg-beater beat the yolks for five minutes when they will be thick and creamy. Then beating all the time with beater, gradually pour in one cup granulated sugar. Beat until sugar and eggs form a cream, light and foamy. Then add one-half teaspoonful of lemon or vanilla. Last of all add one cup of pastry flour, sifted three times, with saltspoon of salt in it. Fold in the flour very carefully with a spoon. Turn into a buttered and well-floured tin and bake a pretty golden brown. In cutting for the table crease each piece deeply and then break. To cut sponge cake spoils the grain and makes it seem heavy. There is no rising in this cake except the eggs. But you will find it all right and most delicious cake.

Move the Carpet.

Every now and then, instead of allowing the stair carpet to remain in exactly the same position as first placed, the tread of the carpet should be moved a couple of inches or so either up or down. This has the effect of keeping the pile of the carpet in a uniform condition, and, besides retaining the fresh appearance of the carpet, it helps it to last much longer than it would if left exactly as laid. It costs nothing to do this, yet saves much.

Dust Cloths.

Any soft cloths that do not have linty surfaces are good for dusting purposes. Soak the cloths in a mixture of gasoline and kerosene, hang up to dry in the air, repeat two or three times and you will have a splendid cleanser. Be careful, however, not to have the fluids near the fire, as they are highly inflammable.

For Discolored Enamelware.

To keep white enamelware looking new, scouring it occasionally with plain vinegar is very good.

Banish All Skin Troubles

Remarkable Remedy That Works Wonders Against Eczema and All Rash

If you have been fighting some blood trouble, some skin disease, call it eczema, lupus, psoriasis, malaria, or what you will, there is but one sure, safe way to get rid of it. Ask at any drug store for a \$1.00 bottle of S. S. S. and you are then on the road to health. The action of this remarkable remedy is just as direct, just as positive, just as certain in its influence as that of those rare medical forces which act in the blood with the same degree of certainty that is found in all natural tendencies. The manner in which it dominates and controls the mysterious transference of rich, red, pure arterial blood for the diseased venous blood is marvelous.

Out through every skin pore acids, germs and other blood impurities are forced in the form of invisible vapor. Beneath the skin is a fine net work of nerves, a myriad of them in which S. S. S. works with untiring energy to prevent the further destructive work of the acids and blood impurities. These are scattered into the veins to be driven from the system. The lungs breathe it out, the liver is stimulated to consume a great proportion of impurities, the stomach and intestines cease to convey into the blood stream the catarrhal, malarial germs; the bowels, kidneys, bladder and all emunctories of the body are marshaled into a fighting force to expel every vestige of eruptive disease.

There is scarcely a community anywhere but what has its living example of the wonderful curative effects of S. S. S. Get a bottle of this famous remedy to-day, and if your case is stubborn or peculiar write to The Swift Specific Co., 169 Swift Bldg., Atlanta, Ga. Their medical laboratory is famous and is conducted by renowned experts in blood and skin diseases.

Gross Carelessness.

"Bill's going to sue the company for damages." "Why, what did they do to him?" "They blew the quiltin' whistle when e' was carryin' a 'eavy piece of iron, and 'e dropt it on 'is foot."—Everybody's Magazine.

THINK OF THE MILLIONS

that have been relieved in the past 75 years by Wright's Indian Vegetable Pills and decide whether they are not worth a trial. They regulate the bowels, stimulate the liver and purify the blood. Adv.

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MAKING HAIR GROW

It appears that in all the world there has been discovered one drug—and ONLY one—that actually stimulates to renewed action the follicles and cells that nourish the hair and thereby make it grow—even on bald heads. That drug is a standard article of commerce well known to the drug trade. The National Standard Dispensary says it acts as a powerful stimulant to the growth of the hair. Therefore even if you have tried a hundred kinds of hair tonic without that drug you have not proven that a hair tonic containing that drug will not make your hair grow. The best way is to mix your own tonic or have a reliable druggist mix it for you. Here is a formula that includes the drug referred to: Bay Rum, 6 oz; Menthol Crystals, ¼ drachm; Lavona de Composes, 2 ounces. You can get these ingredients at any drug store. If you choose you may add 1 drachm of your favorite perfume. Apply to the scalp with the fingers night and morning. This formula is recommended for falling hair and dandruff. It should make your hair grow. It is NOT in any sense a dye and contains no coloring matter whatever, but has a tendency to stimulate the pigment-secreting cells and thereby restore prematurely gray hair to its natural color.

Knew Where He Was.

Sportsman—"Can you tell me where to send a handkerchief I have found belonging to Father Maloney?" Irish Priest—"I can; but he'll have no use for ut. He's been in Hiven these three weeks."—Punch.

"Arouse Yourself"

Get rid of that feeling of depression, commonly known as "the blues." It is only the liver that has become lazy as a result of impaired digestion and clogged bowels. Try

HOSTETTER'S STOMACH BITTERS

today and notice the improvement in your general health. It tones and strengthens the entire system.