

NEW YORK CITY BY NIGHT

WHEN old Sol goes to bed behind the distant Jersey hills, and the stars make their appearance overhead in their deep blue canopy, then, in a twinkling, New York rushes from the cover of darkness, turns on the switch, and greets the night by becoming the brightest spot on earth.

To attain this result, a huge number of lamps is required, over 2,000,000 of about 45,000,000 candle power.

The street lamp illumination, under municipal direction, although of first importance, is not by half the only way that Manhattan dispels the darkness. To this should be added the enormous candle power of thousands of electric signs, and hundred of lights in front of stores, theaters, hotels, apartment houses and in shop windows. On top of these must be piled up high the 8,000,000 candle power of the lights which radiate from out of the windows of the buildings, both public and private, and also the exposed lighting from building decorations.

Glittering Marvel.

Just as soon as the evening begins Broadway, Seventh avenue, Eighth avenue, all the cross streets between the Battery and Van Cortland park, the arches of twinkling incandescents on the four East river bridges, every highway and byway in the five boroughs of the greater city is a sparkle with lamps.

In upper New York and across on Long Island, long, serried lines of glittering points reach out through and dispel the darkness, marking distinct

conditions, once their interest was aroused, and in the short space of the time mentioned, the street lighting of New York was revolutionized until its present effectiveness is the admiration and wonder of all visitors.

In New York today there are 83,746 street lights, both arc and incandescent. There are 19,180 arcs and 17,991 incandescents and every one of them is burning every night in the year. In the borough of Manhattan alone 9,584 arc lamps are employed to light the city's main thoroughfares and cross streets, as well as 4,897 incandescent lamps, the last being used principally in park lighting.

Fifth avenue, once a dark and gloomy tunnel, began to attract attention as a particularly well lighted street, a beautiful vista of glowing arcs, when in 1892 it was first lighted with the Ward type of multiple two-in-series, and the installation of these lamps was the foundation of the present efficient arc lamp equipment in New York streets.

The city is still experimenting in street illumination, looking to the improvement of the system in general.

The Great White Way which attracts at night the visitor to the city like the magnet does the needle, is, of course the brightest spot on Manhattan island. But it is not the city, but the individual, the advertiser, who makes it so.

New York merchants stand in line and fight over their position for the use of some electric sign sites, so eager are they to add to the general glare emanating from upper Broad



ON FIFTH AVENUE, NEW YORK

way the course of boulevards and highways that connect the city with the outside world. Here and there, in the very heart of it high spots of illumination, veritable aisles of light reveal parks and public squares.

Viewed as a whole, it's a wonderful glittering marvel of eye-dazzling illumination. And then, by way of contrast to think that ten years ago New York was down and out as a well lighted city.

Electricity long freely used in other towns had hardly come into use and feeble gas lamps with open flame were in the majority, with only here and there, at rare intervals, arc lamps and mantle gas lamps mixed in.

Then, one day, just a decade back, the people woke up. They were tired of stumbling home through dismal streets, and of being held up and relieved of their valuables under cover of the darkness. A general demand was made that something be done quickly to improve the street lighting. The city was heard, and then, as Aladdin rubbed his lamp electricity beamed and the arc lamps were practically gone to come into its own. The flickering open flame lamps were discontinued in number at avenue and street intersections, and symmetrical arrangement of street house lines. The city began to be really lit up.

City engineers and central station men worked like beavers to improve

way. One single man will pay from \$10,000 to \$15,000 a year for a good site, and he's glad to do it. It is estimated that more than a million dollars is spent yearly in site rentals alone.

Displays on Broadway.
As near as can be estimated there are at least 5,100 electrical displays on Broadway between Twenty-third street and Fifty-ninth street, having nearly a million lamps.

That the cost of lighting the Great White Way for ten or twelve blocks in the environs of Forty-second street mounts into millions each year is generally admitted by electric experts—just how many they cannot say.

It must not be thought for an instant that the white-light district is the only section of the big town in which electrical signs are to be found, as aside from those on Broadway at least 3,000 of them are distributed in various other sections of the borough of Manhattan. These contain at the lowest estimate 750,000 lamps, which contribute 6,000,000 added candle power to the general illumination.

Brooklyn has 2,000 more electric signs to its credit, which are responsible for 1,000,000 additional candle power, while in the Bronx, Queens and Richmond sections many more electric signs are to be found doing their part toward making Greater New York at night the most brilliant city in the world.

SOME CHERRY RECIPES

DELICACIES WITH THIS FRUIT AS A FOUNDATION.

Flavor is Improved by Cooking—Excellent Served With Tapioca—Candied Cherries One of the Finest of Confections.

Cherries are among the fruits that are much improved by cooking. Somehow they lose none of their freshness, and are rendered much juicier and more toothsome by slight cooking. Here are some recipes that make use of them:

Cherry Tapioca.—To make a delicious cherry pudding soak one small cupful of tapioca in water over night. In the morning add a pinch of salt and cook until clear. Then add butter the size of an egg, and one cupful of stoned cherries (the sour cherries are preferable). Add to this a half cupful of cherry wine or a little lemon juice and sugar to taste. Flavor with vanilla, and bake until bubbles appear on the top. Serve very cold with whipped cream.

Cherry Pie.—Line a pie plate with rich pastry. Stone the cherries and fill the pie dish. Then pour over them four tablespoonfuls of molasses and dust over all one tablespoonful of flour. Put on an upper crust and bake one-half hour in a moderate oven. When cool dust the top with a generous sprinkling of powdered sugar.

Candied Cherries.—To make a delicious confection, wash, stem and pit one pound of large, firm cherries, putting a pound of sugar to one pound of the fruit. Boil the juice and the sugar to a very thick sirup. Put the cherries in this sirup and let them simmer—not boil—for ten minutes. Then set them away in the sirup until the next day. Then take the cherries out of the sirup and put them in a deep dish. Let the sirup boil up once and pour over the cherries. This operation should be repeated for three mornings. On the fourth morning boil the sirup almost to the thickness of candy, dip the cherries in it and let them get thoroughly coated, then place them separately on flat dishes and dry.

Cherry Cordial.—Very ripe cherries make the best cordial. Bruise the fruit and mash through a colander, sweeten to taste and boil for ten minutes and then strain. Boil again until perfectly clear, skimming off occasionally. To every quart of the cherry juice add one gill of pure brandy. Seal the bottles tightly and keep in a cool dark place until ready to use.

Germany Cherry Pie.—Make a cherry pie as usual, but omit the upper crust. When almost done, beat one egg until very light, and add to it one scant half cupful of rich cream. Pour this mixture over the top of the pie. Put the pie back in the oven and bake until the custard is set.

Cherry Salad.—Here is a delightful recipe that calls for fresh cherries. For a course in a warm-weather luncheon it is very good. Either the large white or the red cherries may be used, and it is most effective to mix the two colors. The fruit should be stoned without breaking the fruit, and in the place of each stone is placed a nut meat. Hazel nuts are the easiest to use, but any sort will do. The cherries should then be spread on lettuce leaves and used, or they may be stewed with sugar, water and a little lemon juice.

Southern Batter Bread.

This is a formula for the batter bread that southerners like so well. To one pint boiled milk and a teaspoonful lard in the hot milk, add a scant half pint of cornmeal, stirred in while hot, one teaspoon baking powder, half teaspoon salt, two eggs unbeaten. Mix well and bake in moderate oven a half hour. Serve very hot with butter.

Beef Heart With Rice.

Select a fresh beef heart, and after cleansing and cutting away the tough parts, boil until tender in salted water. With a sharp knife cut in small cubes and put these in an agateware saucepan with an onion and half a green sweet pepper minced fine. When these have boiled until tender, fry some small bits of bacon or salt pork in a saucepan, and add the beef heart. Have ready a platter of nicely boiled rice. Arrange the beef heart around the dish as a border and sprinkle with paprika before serving.

Stewed Rhubarb.

Add one cupful of sour cherries to each two cupfuls of pieplant, two cupfuls sugar, one-half cupful water and let boil up once. Serve cold. Or one may use gooseberries instead of cherries with the pieplant. Save sugar by adding to rhubarb after boiling.

Before Using Beeswax.

When you use beeswax for polishing furniture or floors always warm it before using. The result is much saving of labor and a more brilliant gloss will result.

GINGER IN SUMMER SALADS

Welcome for Its Digestive as Well as Its Refreshing Qualities—Served in Grape Fruit.

Ginger is so refreshing in flavor and so stimulating to the digestion that it is a favorite ingredient in summer salads and desserts. An unusual fruit salad, suited to molding in halves of oranges or grapefruit, is strongly flavored with ginger ale and has bits of Canton ginger mixed with the fruit.

The recipe calls for two tablespoonfuls of granulated gelatin softened in two tablespoonfuls of cold water and then dissolved in a quarter of a cupful of boiling water. To this add one cupful of ginger ale, the juice of one large lemon and two tablespoonfuls of sugar. When the mixture begins to stiffen stir in a variety of diced fruits, with bits of orange or grapefruit pulp and chopped nuts. This can be served with mayonnaise dressing as a salad or with whipped cream as a dessert.

A pretty way of serving individual portions is to mold the ginger and fruit salad in halves of large grapefruit. When ready to serve divide each half so that each portion shall represent quarter the size of the original grapefruit and the fruit jelly shall have a rim of grapefruit peel only where it would come in contact with the plate.

Any fruit salad mixture can be given a pleasant pungent flavor by the addition of bits of crystallized ginger. A small quantity of the syrup drained from preserved ginger makes a novel and appetizing addition to any dressing intended to be served with a fruit salad.

CARE OF CARPET SWEEPER

Proper Handling Will Greatly Prolong Its Life and Keep It Always Ready for Immediate Use.

As the carpet sweeper is such an important item in my domestic work, I am very careful about it, writes a correspondent of the Philadelphia Ledger. After each sweeping I take it to the back porch, dump it on a newspaper and turn the broom, brush side up, flat on the floor. I have an old whisk broom cut straight across so that the bristles are very stiff. With this broom I sweep the brush of the sweeper backward and forward. As the bristles are put into the rod in a curved line, the brush slowly revolves as the broom is applied. I sometimes dip the brush in kerosene, which also removes some of the dust from the bristles and keeps them in good condition. I oil bearings of my sweeper frequently, and if there are any threads or hair at either end, I do not tear it away, but cut with a scissors. Sometimes I use an old comb to comb the bristles before putting the sweeper away. This seems a good deal of care, but I find that it pays, and that a perfectly working sweeper is my best friend.

Spanish Cream.

Scald three cupfuls of milk with a quarter of a box of gelatin, or a tablespoonful granulated gelatin, add a scant half cupful of sugar, and pour slowly on the yolks of three eggs slightly beaten. Return to double boiler and cook until thickened, stirring constantly; remove from range, add a quarter teaspoonful salt and one teaspoonful of vanilla, and the whites of three eggs beaten stiff. Turn into individual molds first dipped in cold water, and chill; serve with cream. If large molds are used more gelatin will be required.

Scotch Stew.

Run through meat grinder three pounds tender lean beef. Place in deep vessel with three quarts cold water. Boil three hours, adding hot water as needed. After boiling two hours, add half pound butter, one teaspoon sugar, salt and cayenne and black pepper to taste. Cook until it beads.

Cleaning Oriental Rugs.

Oriental rugs may be cleaned very well with the aid of a vacuum cleaner, as it does not pull out the nap, as beating is apt to do. The cleaner should, however, be rolled up and down the rug with the nap rather than across.

To Keep Peanut Butter Moist.

Always keep the peanut butter jar turned upside down when on the cupboard shelf, which insures the last of it being as oily as the first instead of dry and hard, as is usually the case when it stands upright.

Fried Scallops.

Parboil in hot, salted water for five minutes; drain and set them upon ice to get cold and firm. Roll them in salted flour, next in beaten eggs, then in fine bread crumbs. Set on ice for half an hour and fry in deep, boiling fat which has been gradually heated to the boil.

Seed in Cans.

Empty baking powder cans are excellent to keep vegetable seed, such as sweet corn, beans, etc., from being destroyed by mice or bugs.

FRENCHMAN WONDERS

ASTONISHED AT MAGNIFICENCE OF TONSORIAL PARLOR.

Traveler From the Effete Old World Overcome by the Luxury That Surrounds American While He Is Being Shaved.

Last year one of the noted literary lights of Paris visited this country—or, rather, New York, for like many foreigners who "tour America," the lure of life in the metropolis proved too strong to allow of further travel and investigation—and this is the way he describes the joys of an American barber shop. His amazement can be better understood when one remembers that the "tonsorial parlors" of Paris are notoriously stuffy and unsanitary.

A ceiling and walls of tile, a floor of mosaics, toilette tables of variegated marble, armchairs with shining steel attachments . . . Not a hair, not a speck of dust visible . . . a luxury more striking than that of the Theater des Champs Elysees.

I seat myself in an armchair which insinuatingly invites sublime repose. The barber, in spotless white, surrounds my neck with immaculate napkins and then addresses me the word: "Shave."

"Yes."

Instantly I feel the chair descending beneath me. The blood rushes to my head and I am not altogether comfortable. But I know that I am in the hands of experts and my tranquillity is restored.

"Mancure?"

I raise my head. I see in the neighboring armchair other men in my position before whom are young women who are torturing their fingers with a variety of instruments. I will imitate them.

"Yes, manure."

Instantly a slim girl, blonde and smiling, rolls toward me a little marble table, on which I observe many napkins, many curious instruments of steel and a little bowl of warm water. The young American gently seizes my hand and plunges it into the boiling water. The sensation is disagreeable.

"Shine?"

This cryptic word I found upon inquiry signified, "Do you want your shoes polished?"

The barber for the head; the manure for the hands; the shiner for the shoes. It is all so logical that I accept.

Suddenly I am aroused from my reverie: "Steno?"

I do not understand. I ask: "What is steno?"

"A stenographer to whom you dictate your letters."

Is it a joke? No, his face is tranquil. Then I reflect; the barber for the head; the manure for the hands; the shiner for the shoes; a stenographer for the brain. It is all so logical. But, in truth, I should never be able to dictate my correspondence thus surrounded by so many persons bent on beautifying my modest person. Besides, what would come next? An oculist for the eyes; a dentist for the teeth; a masseur for the muscles? I feel a vertigo coming on, and I reject the stenographer.

Puzzled.

"What's the matter, Hiram? You look puzzled."

"I am, hang it! This article calls them horseless carriages and then goes on to tell that it takes so much horse power to propel them!"—Judge.

Romance of the Sea.

"This is queer. Found a girl's card in a box of sardines. How do you suppose that happened?"

"Some mermaid slipped it in, I conjecture."

Restocking Forest Streams.

The restocking of national forest streams in all states where such forests are situated, including those now being acquired in the White mountains and the southern Appalachians, will be given attention as rapidly as supplies of fish fry become available for planting purposes. The forest service is admirably organized to carry on work of this kind, and does so with practically no interference with regular activities since the fish must be handled with the utmost haste and frequently during the late evening or early morning hours. The production of the existing federal and state fish hatcheries is hardly adequate to meet all demands, however, and therefore the work has to be done in installments.

A Mental Wreck.

"And what," said the great specialist, "do you consider to have been the cause of your husband's sudden and complete collapse?"

"He insisted on trying to follow a story in the moving pictures."—Puck.