

TALK OF NEW YORK

Gossip of People and Events Told in Interesting Manner.

Skinning the Standard Oil Company



NEW YORK.—About the oddest of the many odd vacations followed by some New Yorkers is that of a man who may be seen at work almost every day at the mouth of Newtown creek. He drifts and sculls around slowly in a fair sized rowboat all day long. His only tool of trade is a heavy blanket. He takes this blanket and spreads it out over the surface of the water beside his boat, just as a woman spreads a blanket in making a bed.

The shifting of the sluggish current smooths the blanket almost as soon as it rests on the water. The man lets it rest there half a minute, perhaps three-quarters of a minute, and then hauls it in and wrings it dry, twisting it in his powerful hands, just as a woman would a sheet from the wash-tub. He is not washing the blanket, however—the waters of Newtown creek are not limpid enough for laundry purposes. The water that he wrings from it he is careful to let fall into the boat itself.

He does this over and over again until the bottom of the boat is half full. Then he pulls for the shore with

his cargo, bales out his boat into barrels standing on the water's edge and goes back for another load.

Along the banks of Newtown creek are probably more oil refineries than there are along any other stream in the world. The surface of the water never is ruffled, even in the severest storms. It is so thickly coated with the oil that escapes from these refineries and swings back and forth in a long, wide ribbon up and down the East river with the movement of the tides and the passing of the boats.

The man with the blanket is collecting the oil from the surface of the water. He manages to accumulate enough gallons of oil in the course of a day's work to make a fair living for himself. The oil that he gathers thus he sells at a price somewhat below that which the Standard charges to its customers.

The Standard Oil Company claims that its vast profits are due primarily to the rigid economies of its business, but it never has been able to eliminate entirely this flow of its product into the adjacent stream. Possibly it thinks that the collections of this oil would be too minute an economy for even its carefulness to consider.

This man with the blanket is known all along the waterside as the "skinner." This is partly because he skins the river of its oil and partly because he is unskic; he skins the Standard Oil Company.

Vanderbilt Gives Ball in Horse Ring



IN the great training ring where Alfred G. Vanderbilt exercises his horses at Oakland farm, Newport, there was prancing and caracoling by two-legged beings the other night. Blue-blooded quadrupeds gave place to bipeds who also claim pedigrees. In elaborateness this Vanderbilt ball was above any similar festivity in Newport this season.

Indeed, the millionaire colony at midnight was calling Vanderbilt "a lifesaver," for he had achieved the feat of bringing gaiety into a summer that was just about to go into history as the most deadly dull period of supposed enjoyment ever known in the greatest of American watering places.

The guests numbered at least 200, the list including practically all the prominent Newport summer residents

and a group of the host's friends, who came from this city. The whole farm was illuminated with electric lights and all of the buildings and the main house were open for the use of the guests. In the elaborate scheme of decorations, scarlet and white, the Vanderbilt colors, predominated everywhere. The dancing took place in the trophy room at the end of the big building, where a special floor had been laid.

The guests were received by Vanderbilt and Mrs. Reginald C. Vanderbilt. The cotillon was led by Worthington Whitehouse.

Vanderbilt had a surprise for his guests in the supper room. The upper veranda of the show ring was used for the purpose and it was turned into a roof garden. There were trellises, with vines and scarlet and white flowers. Flower beds had been laid out and among these the supper tables were set. The paths between the tables were graveled and sod-lined, giving the impression that the supper was being served in an Italian garden. Three orchestras played in the supper hour and for the dancing.

Largest Apartment House Is Planned



RIVALING William Waldorf Astor's largest apartment house in the United States, between Seventy-eighth and Seventy-ninth streets, Broadway and West End avenue, Henry R. Francis, D. and John Sherman Hoyt have signed a contract which conditions that by October 1, 1909, the largest and the most perfectly equipped apartment house in the world will be ready for occupancy. It will occupy the block bounded by Eighty-sixth and Eighty-seventh streets, Broadway and Amsterdam avenue, and will consist of 175 apartments, in a 12-story building, and a population of at least 1,000 persons. The lowest rental will be \$2,000 a year and the highest \$6,000.

An electric plant equipped with devices not now in operation anywhere will supply heat and illumination. Each apartment will be supplied with a refrigerating plant, so that "table ice" can be manufactured for individual use. There will be no cold

storage apparatus, as it is commonly understood, but there will be a system of refrigeration, and an apparatus for cooling in summer unlike anything now in existence. Each apartment will contain quarters for not less than two servants. There will be four immense laundries for the accommodation of tenants and each suite of apartments will be provided with a separate steam clothes dryer—an innovation not introduced elsewhere. The cost of the building will be about \$3,000,000.

The project takes in a tremendous scope in its general architectural features, as well as in its individual planings. The first two stories will be of Indiana limestone.

The most striking feature of this great collection of houses within a house will be the courtyard, fashioned partly after the Spanish patio, or the more familiar Italian garden. The main entrance will consist of a double driveway from Eighty-sixth street. The courtyard itself is to be a rectangle of 250x100 feet. There will be a sidewalk dotted with entrances into the various apartments that abut on the open space, a double driveway paved with oaken blocks and a central lawn, which in the summer months will be used for various forms of entertainments.

Gems Plentiful on Manhattan Island



ALTHOUGH the "finds" have never been important enough to tempt anyone commercially, Manhattan island is not a little of a Golconda. In its rocks nearly every time a big excavation is made there crop out gems, oftentimes of no small value. Even gold is to be found under the buildings and streets of New York, and diamonds and emeralds are pretty nearly the only stones of adornment that have not been discovered.

The gold is not in sufficient quantities to make a prospecting expedition worth while, as at best it will run over two dollars a ton in value; but it exists nevertheless. There have been discovered also nearly 120 different varieties of gems stuck on the rocky ribs of Manhattan. Garnets take the lead of all. A few rubies and sap-

phires have been found, but they seldom are of great value. With garnets, however, it is quite another thing.

In Twenty-fifth street, near Broadway, there was discovered, not so very long ago, one of the most beautiful as well as one of the largest garnets in the world. It was unearthed in the course of digging a sewer. The vicinity of Madison square has proved a fairly rich garnet field, a good many having been brought to light in that neighborhood. Some old excavators who have a casual knowledge of minerals says that it would not be surprising if a garnet mine of fair value might not be some day discovered there, in the course of blasting for deep building foundations. The trouble about finding gems in the course of such work, however, is that neither the contractor nor his men are in search of them, and when they do come to anyone's notice it is purely by chance. It has been by the purest stroke of fortune that any have been found at all. Probably hundreds more, better and more beautiful, have been carted away with loads of rock.

IN THE LAUNDRY.

New Ideas Which Will Lighten Monday's Task.

Drive a hook or staple in small end of ironing board and hang in closet or inside of door.

A faint scent of violets is imparted to handkerchiefs by adding a small piece of orris root to the water in which they are boiled.

When a garment is scorched, but not burned, the stain may be removed by hanging in the sun or in front of a blazing fire.

If you unexpectedly find your wire clothesline hopelessly rusted, lay strips of newspaper on it and pin clothes over them, then the first bright day give your line two good coats of gray paint.

In ironing handkerchiefs it is well to begin at the center; if one from the hem first the middle will have a tendency to bulge or "full."

Flannel will not harden or shrink if, when new, it is put into clean, cold water and left for a week, changing the water frequently. Wash well in warm water, using a little soap to remove the oil. Flannel thus washed never hardens.

If a gloss is desired on linen, add a teaspoonful of salt to starch when making.

Hang woollens out on the line dripping wet, without wringing them at all. If dried in this way they will not shrink.

A clean brick makes an excellent rest for the hot iron on laundry days, as it holds the heat better than the perforated iron stands generally used for the purpose.

NELLY BLYE'S "SLAPPERS."

They Were Batter Cakes and They Were Good.

It was not so much that the Maryland dishes were different, but that the cooks of Maryland named them so differently. The first morning Nelly Blye was asked to have a "slapper," and was on the point of a terrified refusal when the black cook brought in some steaming hot batter cakes! And early every day she was awakened by a pounding and thumping that lasted half an hour. On inquiry she learned that they were making "beat biscuit." This is a batter of water, flour, salt and butter (no leaven), and they beat it, pound it, fling it around, until ready for the oven. It makes a very delicious biscuit—a sort of compromise between the "raised" biscuit and the common cracker. To distinguish them they call the ordinary dough "light biscuit."

Nelly noticed, too, that dishes were not "baked;" they were "soaked" in the oven. Which reminded her, too, that the roast we here describe as rump or round, they call a "bouillon" roast. It is next in price to the rib roast, and is very solid and nutritious; making, in short, excellent "bouillon"—whence the Maryland title.

Salt in Cooking.

If one portion of a vegetable is cooked in pure water, the other half in salted water, a decided difference is perceptible in the tenderness of the two. Those boiled in pure water are vastly inferior and in many cases will be almost tasteless. Salt brings out the delicate flavor of cauliflower, cabbage, potatoes, peas, beans and practically all vegetables. Onions cooked in water without salt can be rendered almost tasteless. As salt increases the temperature of boiling water above the average temperature of pure boiling water its cooking advantage is at once apparent. Salt in cold water is used to drive insects from vegetables growing above ground. They instantly release themselves from the leaves when they are plunged in salty water and can be rinsed off. Celery is improved by standing it in slightly salted water for one-half hour before it is served.

Porch Furniture.

The wicker furniture for porch, garden and country use is just as attractive as ever, but there are few new pieces, unless it be the all-wicker chair, fender and dressing-tables, which certainly are very pretty and cool-looking. They are models of the old-time mahogany sets, and even shelves are quite handsome, even in wicker. These are shown mostly in pale green, and, of course, one can get table, couch and chairs to match easily. Some of the new wicker chairs are really enormous, having very high, broad backs, and arms that are flat and broad enough for quite a library of books. They look very summery and comfortable, but one must have plenty of house or porch room for such furniture. Clothes hampers and waste baskets are now made to match chairs and tables in weave and color. Such harmony is satisfying, as it makes inconspicuous these useful, but not always ornamental, furnishings.

Dandelion Wine.

Two quarts dandelion blossoms, well pressed down. Two fresh lemons. Two and one-half pounds granulated sugar. Put into porcelain or earthen dish alternate layers of blossoms, thinly sliced lemon, sprinkle over sugar. Have kettle of water which has only just come to boiling, pour over the ingredients four quarts, cover, let stand 24 hours. Strain the wine, bottle in air-tight jugs or cans, set in cool place and keep two months. It will then be ready for use.—Chicago Daily News.

Scorch from China Silk.

Put the juice of an onion into a pan; add two ounces of fuller's earth and one-half pint of vinegar. Cook slowly for five minutes; strain and cool. Use a little on a clean white rag to remove scorch stains.

New Modes for Those in Mourning

By Julia Bottomley



flower, and might be termed Angel orchids very appropriately.

The mourning millinery illustrated here shows the combinations of net and crape, silk and crape, and white crape alone. In the sailor hat the shape is covered with folds of crape. The ruche about the crown and the veil is short and full and the model one of the best, always in style and becoming to nearly every face.

A very smart hat of white crape is shown. This is intended for a young woman. Bonnets and veils of this exquisite fabric are worn by women with white hair and the effect is very striking and charming.

For a widow or mother in mourning the bonnet of black silk grenadine trimmed

effectively with folds of crape is serviceable and very appropriate. The veil, when worn in the summer, is of net bordered with crape or silk grenadine. For winter it is of silk grenadine bordered with crape, except when one is in deep mourning, when it is entirely of crape.

A word of caution to those buying crapes and grenadines. These fabrics are sometimes almost imperishable. There are varieties, however, that are easily ruined by moisture. Always test the material by immersing a piece of it in water. In the right kind the color will not run, nor the crimp come out. These fabrics may be successfully renovated and made to look like new by steaming them, when the moisture-proof kind is bought.



However individuals may feel on the subject of wearing mourning, the fact remains that people in the highest walks of life continue to show respect for their dead, and command respect for their grief, by putting on mourning apparel. Good judgment has, however, modified materials used and heavy fabrics have been supplanted by those of lighter weight, in rich, deep black. All white, or a liberal mixture of white with black, in suitable materials, is accepted as correct mourning.

In millinery nothing surpasses the beautiful hats of white crape and the combination of this material, both in black and white, with other fabrics, in making up elegant mourning. Crape is the insignia of mourning and by using it as a trimming, or finish, light-weight and elegant hats and bonnets are made. Mourning millinery is conceded to be the highest type of millinery art. Recently a medium large hat was shown in Paris, made of white silk with a wide border of white crape about the edge of the brim. A cluster of bows of white ribbon at the front, studded with white orchids, trailing off into a half wreath about the crown, was chosen for the trimming. As an example of elegance in millinery and exquisite beauty in itself, this hat created a sensation, even in the city of wonderful millinery. The white orchids were almost like shadows of that ethereal

FOR A BIG FAMILY.

Twirling Tray Does Much to Expedite Table Service.

There is a novelty extremely smart as well as sensible, that solves a problem of many a housekeeper, both those with plenty of servants and those with none. This is a twirling tray to expedite table service.

To have the meals of a large family daintily, even comfortably, served requires a skilled waitress. Even so there are apt to be long waits or shoving.

The English fashion of being more informal for breakfast and luncheon than for dinner, is gaining headway with us. While the side-table service, with each one helping his or herself, has by no means become general, it is being more and more adopted, especially in country homes.

A convenient substitute is found in one of these trays. They are made to match the table, either mahogany or oak, and are about 24 inches in diameter, though they can be made to suit any width table. Each tray has a rim and rests on a standard on which it slides easily.

The twirler is placed in the center of the table, in reach of all, and on it are placed, butter, preserves, bread and rolls, the molasses pitcher, and such relishes as radishes, celery, or cheese. As these are the things that are in constant demand, and keep the waitress busy, it is a great timesaver to have them reached by simply a twirl of the tray.

Ugly? Not all all; rather unusual looking at first, but the tray can be made very dainty with its snowy embroidered cover, a vase of flowers in the center, and the other dishes encircling it.

If one cares to go to the expense there are sectional dishes made that just fit these trays. They are shallow and rimmed, and have a circular dish in the center, with six or eight triangular dishes radiating from it to form an outer circle.

When the family is extra large two trays are used, one at each end of the table.

While these trays are only considered "the thing" for breakfast and luncheon, and are generally used on the bare table; when there is no maid they can be used as convenience dictates.

Well-Spent Time.

Let a woman who has been working all the morning over the countless details of housekeeping put on her hat and go out for a brisk walk. If it is only for 15 minutes it will do her untold good—her head will be clearer and her heart lighter.

Time thus taken is not wasted, but the best kind of an investment, as she will find she can do much more in the long run.

MATERIAL FOR THE COLLAR.

Fine Mull in Thread Tucks is Now Much Worn.

The new separate collar to attach to a thin white blouse is made of very fine mull in thread tucks, edged with a tiny border of black silk muslin at top and bottom.

A line of this is also run up the back and it is fastened with tiny round silk buttons and cord loops.

The little bow attached to the front is of plaited mull edged with the black, and in the center there is a butterfly of Irish lace.

This stock is especially effective with an all-white suit and carries out the color scheme if there are black pumps and stockings and a white hat trimmed with black satin.

It is quite the fashion to finish the center of the stiff little bows worn in front of stock with a motif of heavy lace. These can easily be picked up by the half dozen at sales.

Another pretty idea in neckwear is a large bow of messaline made with equal loops and ends finished with a heavy silk cord to match at all edges.

These sell in some shops for \$1.50, but if a girl has a bit of messaline in the house she can make one for the price of the cord.

They are worn at the base of the stock as well as with the thin turnover collar which is taking the place of the thick linen turnover.

Voile for Traveling.

Few women can afford to keep a gown entirely for traveling. It must be utilized for walking and for simple and informal occasions, and it should be a gown that can be worn in town in the fall. With all of these things pressing upon her mind the woman who goes out to buy a traveling dress has much with which to contend.

Voile makes a light traveling dress, and it is durable if one understands voile. A certain modiste displayed a lilac voile which she said had been worn two seasons by one of her customers. This year, after a little renovation, it was being treated to a narrow trimming of braid upon the collar and cuffs and to a braided design down the back. A coat of lilac-colored braid, three-quarter length and fastening loosely down the front, was to complete the renovation of the lilac costume. A black straw hat faced with lilac silk and trimmed with lilac flowers makes the costume one of harmony.

Making Essence of Lemon.

Do not throw away the rind of lemons, for it can be utilized nicely. Fill a bottle with rectified spirits and when using lemons cut away the yellow part from the lemon and place in the spirits. You will find this quite as good as the essence of lemon which you buy. Essence of orange can be made in the same manner.

The General Demand

of the Well-Informed of the World has always been for a simple, pleasant and efficient liquid laxative remedy of known value; a laxative which physicians could sanction for family use because its component parts are known to them to be wholesome and truly beneficial in effect, acceptable to the system and gentle, yet prompt, in action.

In supplying that demand with its excellent combination of Syrup of Figs and Elixir of Senna, the California Fig Syrup Co. proceeds along ethical lines and relies on the merits of the laxative for its remarkable success.

That is one of many reasons why Syrup of Figs and Elixir of Senna is given the preference by the Well-Informed. To get its beneficial effects always buy the genuine—manufactured by the California Fig Syrup Co., only, and for sale by all leading druggists. Price fifty cents per bottle.

SHE GOT HER MAN—HAPPY.

Indian Woman Not Likely to Be Left Far Behind in Life's Battle.

Writing of the famous Dean Kaye of Topoka, in Suburban Life, Paul A. Lovewell, says:

"Dean Kaye has had interesting experiences during his sojourns in the wilderness. Once an Indian woman came to his cabin.

"You marry?" she asked.

"Yes," said the dean, "I can marry folks. Have you got a man?"

"Again the woman grunted, and departed. About sundown she returned, dragging with her an apparently abashed and reluctant brute.

"Got him," she remarked, laconically, producing her marriage license. The man knew no English, but the woman prompted him when it became necessary for him to give his assent to the dean's questions. When it was over the squaw paid the minister his fee and led her husband away in triumph."

WHEN YOU GET RICH.

Only Then Are You Appreciated for Your True Worth.

Upton Sinclair, the novelist, was talking about wealth at Lake Placid.

"It is pleasant to be rich," he said. "Nobody can deny that. Many of the pleasures of wealth, though, are false and mistaken ones.

"When I was making my living by the composition of blood and thunder tales for boys—and I could turn out my 8,000 words a day—I knew a pale, bent, ink-stained old chap who wrote love stories.

"His stories did not pay; he was very poor; but an aunt died, and suddenly the old fellow found himself a millionaire.

"He saw me one afternoon on Broadway. He stopped his red car and we chatted about old times.

"And is it pleasant to be rich?" I asked.

"Yes, it is," he answered, as he lighted a Vuelto Abajos and handed me another. 'And do you know what is the pleasantest thing about it? You have an opportunity to make real friends, friends who can understand you. You get at last to know people capable of esteeming you for your own qualities alone. You find, sir, that you are at last appreciated.'"

POPULOUS CHINA.

The population of the Chinese empire is largely a matter of estimate. There has never been such census of the empire as that which is taken every decade in this country. But the estimate of the Almanach de Gotha for 1900 may be taken as fairly reliable. According to that estimate, the population of the empire is, in round numbers, about 400,000,000. It is probably safe to say that if the human beings on earth were stood up in line every fourth one would be a Chinaman.

AFRAID TO EAT.

Girl Starving on Ill-Selected Food.

"Several years ago I was actually starving," writes a Me, girl, "yet dared not eat for fear of the consequences. I had suffered from indigestion from overwork, irregular meals and improper food, until at last my stomach became so weak I could eat scarcely any food without great distress.

"Many kinds of food were tried, all with the same discouraging effects. I steadily lost health and strength until I was but a wreck of my former self.

"Having heard of Grape-Nuts and its great merits, I purchased a package, but with little hope that it would help me—I was so discouraged.

"I found it not only appetizing but that I could eat it as I liked and that it satisfied the craving for food without causing distress, and if I may use the expression, 'it filled the bill.'"

"For months Grape-Nuts was my principal article of diet. I felt from the very first that I had found the right way to health and happiness, and my anticipations were fully realized.

"With its continued use I regained my usual health and strength. To-day I am well and can eat anything I like, yet Grape-Nuts food forms a part of my bill of fare." "There's a Reason." Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkg.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.