TALK OF NEW YORK

Gossip of People and Events Told in Interesting Manner.

Election Night a Wild One on Broadway



EW YORK.-Never in history dld of people as slowly moved up and down its sidewalks from early evening know of it. on election night until dawn the next day. Between the flatirons, from Madison square to Longacre square, the The police, who lined the curbs, worked the crowd into some sort of order. Those bound untown were

almost equaled by the people's good sidewalks.

nature. The carnival spirit was high. Men and women laughed when enor mous tin horns were blown in their ears, when they were showered sith confetti, when "ticklers" were thrust into their faces, and even when hats were broken and plumes were torn off.

The greatest crowds gathered in front of the uptown newspaper offices, where bulletins of the election were flashed on gigantic screens. If there Broadway, center of New York's was any noise-making device that was celebrating crowds, hold such a mass not present on the street it was because enterprising fakers failed to

Tin horns, old-fashioned police rattles, shrill whistles, enormous cowbells, automobile horns, and 1,000 walks and the street itself were filled other ear-cracking inventions were on with a densely packed election throng. every hand, while the skies rained confetti.

Thousands of people visited the theaters, in practically all of which herded on the east side of the street, election returns, most of them inventwhile the west side was reserved for ed for the occasion, were read bethose going in the opposite direction. tween and during acts. When the per-Noise was the most prominent char- formances were over the theater atacteristic of the crowd, but this was tendants joined the crowds on the

No New Ruler of Gotham Society Likely



N social circles there is much discussion these days of the question of Mrs. Astor's successor as society's leader. Among the names mentioned are Mrs. Stuyvesant Fish, Mrs. Cornelius Vanderbilt, Mrs. - Clarence Mackay and Mrs. Ogden Goelet, All of these matrons are leaders of their abroad. There is a prevailing belief, will henceforth be in many divisions, with leaders for each.

Frederick Townsend Martin, successor to the late Ward McAllister as New York's society queen.

her. It is true her influence was very marked at all times, but she did not participate actively in affairs, and marked changes have occurred since her reign ceased to be absolute.

"Society is no longer a unit. When it was dominated by Mrs. Astor there was perfect unanimity and harmony. Now it is divided into many cliques, and I do not believe any one person will ever succeed in bringing these together again."

Mrs. Astor came by birth of old Knickerbocker stock. Before her marriage to the late William Astor, second son of William B. Astor, and grandson of the original John Jacob Astor, she was Caroline Schermerhorn. especial coteries, and have taken prome Her family name was among those inent parts in social affairs here and honored in the old New York and the original Shermerhorn homestead was however, that the "400" of old has in the borough of Brooklyn. It was in ceased to exist as a unit, and that it 1853 that Caroline Webster Schermerhorn and William Astor were married. The bridegroom was 23. He died in

Mrs. Astor's townhouse at 824 Fifth leader of New York society, said there avenue, has long been one of the more will be no successor to Mrs. Astor as notable of the avenue's objects of interest to the sightseer visiting New "I do not think there will be a suc- York, and seeking out the abodes of cessor to Mrs. Astor as the ruler of the social mighty as feasts for the New York society," he said. "Her III- eves. Her establishment, Beechwood, ness was so protracted that for some at Newport, has ever been the place years society has gone ahead without of magnificent entertainments.

Heavy Exodus Makes Flat Rents Fall



ENTS of flats are falling. People A did not rush back from their summer vacations to crowd into dingy homes as usual. Vacant flats are seen everywhere in the old centers. Prices are down ten per cent, in many sections.

Owners held their rentals firm this fall. Although their vacancies during the summer had been larger than in any other year, they thought that the rush back to town would fill their houses.

But the October moving day startled them. There was less moving than in any of the last five year. And persons who moved went away from the old districts, as a rule, to make their homes in new buildings such as those on Washington Heights.

Registration figures show that more than 100,000 persons have moved out of Manhattan during the past two 50,000 more have moved into the Washington Heights districts.

old crowded city home districts show the entire two-year loss in flat-house tenantry. Over 200,000 immigrants a year, or 400,000 for the past two years, would have sought homes in New York if conditions had been like those of the four preceding years. Most of them would have crowded into immigrant sections, thus causing an overflow that would have driven older residents from other neighborhoods.

But, instead of gaining 200,000 immigrants a year, New York has lost nearly 100,000 immigrants since the panic. They flocked home, carrying over \$50,000,000 in savings.

From the immigrant movement alone New York has 300,000 less people than would have been here if conditions had been normal. Nearly all would have been crowded into the older tenement districts, for immigrants are clannish, and keep together in spite of the higher rents which they are forced to pay because they do not spread out. And the movement of older families away from congested centers, as is shown by the registrations of schools and voters, has taken another 100,000.

This loss of 400,000 persons is the direct cause of the mass of vacant years. Aside from this big shift, flats, because owners were calculating on a continuance of the crowded conditions and rapid growth which had Nor does the movement away from 'prevailed during the preciding decade.

Portrait Painter Sues Rich Woman



GEORGE BURROUGHS TORREY, the American portrait painter. whose portrait of President Roosevelt has become famous, has brought suit against Mrs. John H. Hanan, the beautiful society woman of New York and Narragansett Pier, for \$4,000, alleging breach of contract.

In speaking of the case, Mr. Torrey

"More than a year ago Mrs. Hanan sat for me a number of times, then seemed to lose interest in the matter. Several months ago the portrait was practically finished, but I could not persuade Mrs. Hanan to sit again.

"She was traveling a great deal, and, while she seemed immensely pleased with the painting, and all of her friends who saw it were enthusiastie, it was impossible for me to ge;

her to come to my studio or to take the painting as it was. The very fact that she had posed so often, however, constituted a contract.

"Finally, I had to place the matter in the hands of my lawyer. I have greatest people in the world, including the queen of England, the king of Greece, Andrew Carnegie, Purdon Clarke and many others, and I consider the portrait of Mrs. Hanan one of the best I have ever done."

Mrs. Hanan was Edith Evelyn Briggs of Narragansett before she married the wealthy Charles Talbot Smith of Newport. Mr. Smith died in 1864, just as his wife was about to be divorced from him.

A few years later, just after she had married Joseph H. Thompson, Jr., she was followed to Newport by the millionaire shoe manufacturer, Hanan of Brooklyn, who had lavished presents upon her and who demanded them back. Mrs. Thompson went to Europe with her husband. There was a divorce later however, and, after Mr. Hanan's wife had also obtained a divorce, he married Mrs. Thompson,

MNKSGIVING By GERARD CHAPMAN

When the winds of bleak November Down the chimney moan and sigh, Stirring into life each ember Till the flames roar fierce and high. Then my thoughts revert to boyhood, When Thanksgiving day drew nigh.

In the flames I see the farmhouse. And the woodland brown and sere Where the sportsman's rifle echoed As that day of days drew hear, Scenes which ever shall be cherished In the burning logs appear I) Enganne

I can see the deep old cellar Where the apple bins piled high, Overshadowed heaps of pumpkins Golden as the sunset sky. And the casks of new fall cider Stood along the wall close by.

As the old-time scenes are fading While the fire slowly dies, Visions of a groaning table Are presented to my eyes, And I almost scent the fragrance Of the mince and pumpkin pies.

"HARVEST HOME" THEY CALLED

Old English Thanksgiving, of Which Ours Is an Offspring, Began Thousands of Years Ago.



thanks to some god at the close the autumn is ageless, and can be traced back as far as raelites are comon the first day

with greens and vegetables arose.

Herodotus mentions this autumn custom of thanksgiving, and Homer writes that "cakes and lumps of dough thrown at the head of the sacrificial victim formed a part of the Greek offerings to Apollo, the sun-god, at the feast of the ingathering."

In ancient times Apollo received the honors of the harvest festival, but the rustics sacrificed to Vacuna, the goddess. Images of Vacuna were made of straw, wheat, barley and rye, and were carried about with singing and cheering. Even now in England images made of straw crowned with flowers are occasionally carried about and called Ceres-the goddess of agriculture. Apollo was formerly worshiped painted some of the best-known and in Britain, and the May-pole is a pretty relic of those days. They decorated it with garlands to welcome the northward coming of Apollo-the sun -at whose appearance the flowers

and fruit began to grow. Various customs, all containing the same idea, have prevailed in different reapers have finished their work, a "Corn Lady," is hung up in the house. The ancient Egyptians offered sacrifices and made offerings of corn and with him. wine to Leith, the mother of the sun. Wheat, according to both sacred and secular history, was the most important grain grown in Egypt, and the Instead of the usual method the reapers cut the straw just below the ear of corn. It was carried in bags to the was reaped in the usual way and and blessedness.

The American Thanksgiving day is | bound up in sheaves, but oxen were without doubt the offspring of that always employed to separate the feast which in wheat from the straw.

What is known as "the shouting of as "Harvest the churn," comes down from the time Home," and in when Apollo was worshiped in Eng-Scotland is called land. The churn or kern means a ring "Mell Supper." or circle formed by several per-But the giving of holding hands. The word churn also signifies a chaplet worn around the head or carried suspended on a pole in procession. So "the shouting of season for the the churn" means the merriment that fruits of the earth | always accompanied wearing a chaplet

or dancing in a circle. Another old custom is the "kemping" of England, in Scotland called "a civilization goes. mell." Mell is sometimes spelled In Exodus the Is- melee, which is better, as a melee or row, often resulted from contendmanded to keep ing for leadership in dispatching the an autumnal feast, last day's work in the field. Each more explicit de- reaper left a handful of the harvest tails for such a uncut, and the bonniest lass was al feast being given lowed to gather these handfuls and to in the Book of make out of them a "corn baby." This Leviticus. The was brought home in triumph, set up feast was to last in the feast, and preserved for the reseven days, and mainder of the year. The lass was called the harvest queen. Sometimes the people were to gather boughs of instead of being made into a doll the cedars and willows of the brooks. It products of the field would be formed may be from this custom that the into a mare, and the reapers would present day decoration of churches amuse the guests by trying to cut down the mare with their sickles. The man who succeeded in the undertak ing would declare what should be done with the mare.

> Thanksgiving Toast. Thanksgiving day! The Fates benign Have given us in joy to dine. To Womanhood I raise this glass-Let every lover toast his last God bless our sweethearts, yours and mine!

In loneliness why longer pine? Be wed ere next shall overpass Thanksgiving day!

When round our board the love lights We'll send one backward thought, alas To Bachelors! Unhappy class! And drink one toast to "Auld Lang Syne. Thanksgiving day! -Ernest Neal Lyons, in Sunday Maga-

Now pledge me this, good fellows nine,

Thankfulness as a Necessity. "In everything give thanks" is not only a righteous demand which God makes upon us, but, like all his other commands, it sets before us a neces sity of our own nature. For, until we countries. In Scotland, when the learn to give thanks in everything we cannot be properly thankful for small package of corn, called the anything, we cannot have full confidence in God and cannot love him in such a way as to enjoy fellowship

Labor and Love. Thanksgiving and thanksliving to be genuine must embody the Nazamode of harvesting it is interesting. rene's life, labor and love. The natural man needs to be educated into selfless living, self-sacrificing, doing good to others first, being loyally althreshing floor, where it was trodden truistic; then, and not till then, shall out by oxen. Sometimes the wheat the world be brought to thankfulness CARE OF THE SILVERWARE.

Only a Little Trouble to Keep It In Perfect Condition.

Shining silver upon snowy linen is beautiful, but it takes trouble to keep it in good condition. The tarnishing of silver does not by any means indigate that it is of poor quality; on the contrary the finer the silver the more quickly it becomes discolored.

Silver kept in a room with open gas burners or coal stoves keeps its brilliancy for a short time only. Tarnishing can be prevented by having the pieces lacquered; but the lacquer, though serviceable for ornamental pleces and toilet articles, cannot be used on the table service. The lacquered ware can be kept in excellent condition simply by dusting it lightly and carefully and about once a month wiping it with a soft slightly dampened cloth. Never allow these pieces to become wet.

The silver that is used daily can be kept in excellent condition by washing thoroughly in soft warm water and soap every day. All such silver should be washed well every second week. In doing this be careful not to put several pieces in the pan together, for this causes dents and scratches.

Rain water or water that has been bolled is the best to use. Make a heavy suds with a pure soap and add a few tablespoonfuls of ammonia. A soft sponge is most suitable for washing silver, and a fine brush may be employed on the chased pieces or around the handles.

After washing the silver well in the ammonia suds rinse in clear cold water and let it stand for a few minutes. If any polishing is necessary it can be done at this time. Common whiting, wet with alcohol and rubbed on with a soft flannel, makes an excellent polish. After polishing wash well again.

Finally dip all the pieces in a bath of boiling water and dry with a very soft cloth. This last dip in the clear boiling water does much to prevent further oxidation.

Cassa Roll (Original).

Cook one and a half cupfuls of rice. Have a half gallon bucket greased inside; put part of the rice into the bucket, pasting it all around the side, leaving a hollow in the center. Fill this with chili made as follows: Put a tablespoonful of lard in pan; grind an onion size of cup, put in grease and fry for a minute; add two cups ground beef; fry for ten minutes; then add water to keep covered. Cook for an hour. Season with a pinch of salt and two teaspoonfuls chili powder. Pour chili into rice and cover with remaining rice. Cover bucket and boll in a double boiler for one or two

Watercress Jelly.

An odd flavoring for gelatine, from an American standpoint, is watercress. A German housekeeper declares it makes a delicious variety, much appreciated by her family.

The gelatine is made in the usual way and while still hot the juice of three or four large handfuls of fresh watercress is poured into it.

Pound the cress in a clean add half a glass of cold water and squeeze in a jelly bag or cheesecloth to extract all the juice.

If the plain taste of the cress is thought too insipid the juice of one lemon can be added.

Home-Made Cream Cheese.

Take two quarts of thickly clabbered milk and pour into it a quart of boiling water. Let it stand for ten minutes or longer, then put into a perfectly fresh cheesecloth bag and drain over night. The next morning rub this cheese to a smooth pulp and press through a rather coarse sieve. Salt to taste, add gradually a half teaspoonful of thick cream, pack into small jars or cups and stand away in a cool place for two weeks. At the end of that time scrape off the top and turn from the cups for use.

Turkish Delight.

Boil 21/2 pounds loaf sugar with 11/4 pints of water. When it is clear add 65 drams of starch, dissolved in a little cold water. Stir until the sugar has become a thick paste; add 25 drams of water and one cup of he told his plans for the temple, prechopped almonds. Flavor with rose, lemon or any fruit extract. Pour into oiled pans one inch deep. When cold cut into squares and dip each into powdered sugar. They will keep some time in tin boxes. These are the sweetmeats that are imported at such high for your children after you forever." prices.

Four Good Things to Know. When brofling steak, brush it over with butter and flour to keep the juice in. Add chopped sweet peppers to

hash, and you will find the new flavor delightful. Should soup be too salt, add a sliced raw potato and cook a few minutes longer. To cut a loaf of hot brown bread, take a piece of twine and place it round the loaf, cross the ends and pull; there will be a clean cut, without any crumbs.

A Gage Filling for Cake.

If you have wearled of the different fillings for your cup cake, instead of using currant jelly or chocolate try preading the layers thickly with green sage jam. Cover the top with a thick boiled icing, or, if the cake is to be eaten the same day that it is baked, the top can be covered with whipped cream beaten stiff.

Stewed Fruit Before Breakfast. There are few better or more pleas ant laxatives than to eat stewed figs. apples or prunes a half hour before breakfast. It is important to take this fruit on first awakening in the morn-

ing, as twice the quantity at breakfast

or later has little effect medicinally.

Solomon **Anointed King**

Sunday School Lesson for Nov. 22, 1908 Specially Arranged for This Paper

LESSON TEXT.-1 Kings 1:32-40; 50-53 Memory verses, 39, 40. GOLDEN TEXT.—"Know thou the God of thy father, and serve him with a per-fect heart and with a willing mind,"— 1 Chron. 25:9.

TIME.-Solomon began to reign B. C. 1022, or according to the Assyrian rec-erds B. C. 871. He reigned 40 years. PLACE.—The city of Jerusalem. Solo-mon was crowned at Gihon, identified as the modern fountain of the virgin.

Comment and Suggestive Thought. Solomon's Early Life and Training -1. He was the first son of David and Bathsheba after their legal marriage.

2. His name, Solomon, means the Peaceful, one whose reign was foretold to be a reign of peace and quietness (1 Chron. 22:9). It may have also expressed the fact that David himself had found the peace of forgiveness. Nathan called him Jedidiah: "Beloved of Jehovah."

3. His parental inheritance was remarkably strong in several directions. His father, David, was in the maturity of his age, and his mother, Bathsheba, was the granddaughter of the wise Ahithophel, whose advice "was as if a man had inquired at the oracle of God."

4. His early environment had several advantages over that of Absalom, the son of a heathen mother. Solomon was placed under the care and training of the prophet Nathan, a faithful, pure and wise teacher. He would be brought up thus in the religion and learning of the Jews. He developed a great taste for science and literature (1 Kings 4:32-34). He had the advantages of being the child of David's later years and of being under the influence of the subdued piety which characterized those years. His mother, too, doubtless joined with David in his penitential piety, for she had great influence over him to the last.

On the other hand, he was "born to the purple;" he was brought up in luxury and wealth, and knew nothing of the hardships which developed much of the character of his father. The influences of the court were often bad. He came in contact with other princes and he had to resist all the temptations of a beautiful and flattered youth.

5. He was probably 19 or 20 years old when he began to reign.

There are some very wholesome lessons from this picture of Solomon. (1) Almost every child born into a Christian family has greater opportunities and blessings than even Solomon had. All Solomon's wisdom and wealth could not bring him so many advantages and comforts and blessings as a poor child may have in this age. How much God and your parents expect of you. Many a hope

and joy depends on you for fruition. (2) It is a great advantage in many ways not to be born and brought up in the luxury of riches. The other extreme of deep poverty is as little to be desired. But that condition of neither poverty nor riches, where the child must learn to work, learn selfdenial, learn to do his part in the family, and sees that only work and energy can give him real success, is the best for all.

(3) It is wisdom to put ourselves under the best and strongest religious influences. No one can escape temptation. Everyone must make a choice of the influences around him. And the influences he chooses out of all those which are around him will largely determine his future life. Compare Burbank's "Training of the Human Plant."

V. 39. "And all the people said, God

save King Solomon." They accepted him as their king, "with shouts that rent the earth with the sound thereof." The attempt of Adonijah was thus nipped in the bud. The kingdom was a limited monarchy, perhaps the first in history. In 1 Chronicles 28 and 29 there is an account of a great assembly of the princes, the army officers, the statesmen, and the Jewish leaders, called by David. To them sented Solomon to them as their king, and entreated both him and the people to keep all his commandments with a perfect heart and a willing mind, "that ye may possess this good land, and leave it for an inheritance And David said to Solomon his son: "Be strong and of good courage, and do it: fear not, nor be dismayed, for the Lord God, even my God, will be with thee; he will not fail thee, nor forsake thee, until thou hast finished all the work for the service of the house of the Lord" (1 Chron. 28:20).

The leaders accepted Solomon as king, proved that they were in sympathy with his great work by immense contributions given with great joy, and confirmed their allegiance by religious services, and a great feast of thanksgiving.

God has given each of us a kingdom to gain.

Three influences brought Solomon to the throne. (1) His inheritance as the son of David and grandson of Ahithophel. (2) His fitness for the place and work. (3) His choice by the people. These three influences have to do with the success of the young people of to-day. There is an element of Divine Providence in every life beyond the individual's control. But his use of it and his choice of those things which fit him for use friness will largely determine his areer, though he must also have those qualities which lead the people to reely choose him for his place.