News of Interest to Women

Savory Meats Improved by Paper Bag Cooking

An Approach to Barbacued Lamb That Will Satisfy Any Appetite.

By Martha McCulloch Williams.

Is savory meat—no matter what sort—one of your gastronomic delights? Cook it in the paper bag, and it will be a greater delight than ever.

Suppose you want an approach to barbecued lamb—as near an approach as the gas range or the coal one permits. Get a rack, not too big, fat and tender, and have the rib ends cut very short and all the angles of the backbone carefully removed. Wash it quickly, wipe dry with a damp cloth, rub all over with soft butter, pop in a paper bag, very well greased, and cook in a hot oven ten minutes, then in a moderate one fifty minutes longer. Take up and open the bag, but only a little way on top. Then pour carefully into it a sauce made thus: Boil soft in a little water half a dozen pods of cayenne pepper, mash in the liquor, remove strings, and add half a cup of butter, half a cup of very strong vinegar, half a teaspoonful of salt, a dash of Worcester sauce and a saltspoon of ground black pepper. Cook together for five minutes, stirring constantly. Dip by small spoonfuls over the meat in the bag, putting on about half. Set the bag back in the oven after cutting away a square on top. Turn the heat on full and cook for five minutes longer. Take up the meat on a hot platter, pour the bag gravy over it, and serve what remains of the pepper mixture in a separate boat. The meat roasted thus without seasoning is tender and juicy and ready to take flavors from the gravy and the sauce.

Serve with it potatoes—both sorts—baked in their jackets, using very little water in the bags with them so they shall be mealy. Too much water makes white potatoes waxy or heavy, and gives to sweet potatoes a pale flavor not desirable. The secret of paper bag cooking, as of all other cooking, is learning the difference between enough and either too much or too little. Serve also with the meat either turnips cooked in a bag, or carrots or spinach.

A beet salad goes well with the highly seasoned meat—much better than cold slaw, though that will serve at a pinch. Fresh cucumbers, sliced thin, and seasoned only with salt and vinegar, are best of all. But in midwinter fresh cucumbers cost money—more money than plenty of us feel that we can spare for a relish. A cheaper relish, and also one more lasting, is prune pickle. Soak the prunes overnight, cook tender in a bag with as little water as possible, and pour while hot into a jar holding vinegar, boiled with a little sugar—say half a cupful to the half pint of liquid—and all the spices your palate approves. Let stand three days before using. The pickle will keep a long time if set in a cool place. The vinegar, sugar and spices can be put in the bag with prunes in the beginning, but they will be rather less tender than if cooked alone.

Boiled batter pudding goes finely with such savory meat and its vegetable complement. To make it, take for each person a fresh egg, a level tablespoonful of flour and half a cup of milk. Beat the egg yolks very light, adding to them alternately the flour, with a little baking powder sifted through it, and the milk, taking care to mix very smooth. Beat the egg whites very stiff and melt a level spoonful of butter for each three eggs in the pudding. Beat in the melted butter—it must not be hot, only warm enough to run—then add raisins and citron, in the proportion of a cupful for every two eggs. The raisins must be seeded, the citron finely shredded, and both well floured. Beat them in well, but quickly, then add the whites of eggs. Fold rather than beat them in, and pour the pudding into either a well greased bag or a mould lined with well greased paperbag paper. Set either mould or bag inside another bigger bag, pour in enough water to come half way up the side, seal, and cook in a very hot oven seven minutes, then in a moderate one for three-quarters of an hour. Be careful to leave room in the bag; the pudding rises a lot if it is made right. Serve in the mould, cut it with a very hot knife or spoon, and serve with a rich sweet wine or lemon sauce. Before putting in water be sure that the outer bag is water-tight all up and down the seam. You can, if you like, make a bag mould for the pudding, but the paper bag, tied tight at the mouth, is rather more trustworthy. The boiling bag must, of course, be set upright; hence it will be apt to require the whole oven space.

This same pudding made without fruit, baked quickly and served with the richest possible sauce, is known to Southern cooks as "poor man's pudding," a name that sounds sarcastic at the present prices of eggs. Bake it in a single bag, buttering the bag very well and filling no more than half. The pudding should be feather light, but has to be eaten as soon as cooked on pain of falling and being tough and soggy.

Suppose Saturday finds you with all sorts of rags and tatters—a snippet of veal, some bits of roast lamb and cold beef too scanty to make a dish, cold roast pork, or even boiled salt pork. You hate to throw it away, but the aggregation looks rather hopeless. It is not hopeless, however. Make a crust, not too rich, and a square bag mould proportioned to your need. Grease the mould, line it with crust, rolled a quarter of an inch thick, then fill it with your meat scraps, cut small, and heated together in a little stock or gravy, or milk and water, or butter and vinegar, with a seasoning of onion juice, salt, pepper and powdered herbs. Fill it in by spoonfuls, and lay in along with the spoonfuls strips of the crust, cut an inch wide and five inches long, letting them curl and nestle among the bits. You can, if you like, brush over the strips with soft butter. Lay narrower strips, lattice fashion, across the top. Put in a bigger bag, well greased, of course, seal and cook until the crust is a delicate brown. A peephole in the upper part of the bag will let you know about that. If you want your pie cold tear off the bag as soon as it is taken from the outer one and set upon a folded cloth on a trivet to cool. Thus, the bottom crust will be crisp, not leathery.

Small leftovers of vegetables, such as canned corn, tomatoes, peas or cauliflower, mixed through the meat and crust, add alike to the bulk, the tastiness and the economy of such a concoction, besides clearing the icebox at one fell swoop. A little tomato ketchup also improves the pie, if it happens that there are no stewed tomatoes to go in it.

Meat scraps, if lean and hard, can be ground, mixed with toasted bread crumbs, moistened with an egg beaten in milk, a little melted butter and tomato ketchup, and baked in a loaf inside a well greased bag. The result is a good supper dish, which also answers well for luncheon, and is not to be despised for slicing cold or serving in sandwiches. Ham, fat and lean, equal in bulk to all the other sorts of meat, gives a very appetizing loaf, especially if it is eaten as a relish with radishes and bread and butter.

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SOYER'S DIRECTIONS FOR PAPER BAG COOKING EPITOMIZED.

Select a bag that fits the food to be cooked. Grease bag well on inside, except in case of vegetables or when water is to be added. When food is seasoned and otherwise prepared place in bag, fold mouth of bag two or three times and fasten with a wire paper clip. Also fold and clip corners of bag to make it fit food snugly. If bag leaks in cooking do not transfer food to a new bag. Simply put the bag within another.

Place bag in oven (gas, coal or oil) on grid shelves or wire broilers, never on solid shelves. Place seam side up always. Do not move or open bags when once placed for cooking. Put roasts and entrees on lower shelf, fish on the middle, pastry, etc., on the top, where heat is most intense. Have oven hot (200 degrees Fahr.) by lighting the gas eight minutes before putting in bag, then slack heat one-third to one-half as soon as the bag corners turn brown. Do not let bag touch sides of oven or the gas flames. Adhere to time given in recipes, then food will be well cooked.

Take up bag by slipping the lid of a tin pot underneath it. To secure gravy, let out water, etc., stick a pinhole in bottom of bag and drain over a dish.

Except in case of pies, no dish should be used in paper bag cooking.

DAILY HINT FROM SOYER.

Saline de Cannelon.—Take a cold roast duck and joint it neatly. Place the carcass, giblets, bones, etc., in a clean enamelled iron stewpan; add to them a couple of sage leaves or a little powdered sage, a large onion stuck with a clove, a pinch of powdered sweet herbs and half a pint of stock. Bring to a boil, skim carefully, then draw the pan to the side of the fire and simmer very slowly until the goodness is fairly extracted. Then strain through a hair sieve into a clean saucepan, place on the fire and reduce about one-third. Add salt and pepper to taste, the peel from half a dozen French olives and half a glass of port. Meanwhile grease a bag thickly, place in it the joints of duck and cook for ten minutes. Remove the bag from the oven and pour the gravy in. Close the bag and make very hot for ten minutes. Then dish up on a hot salmi dish and serve garnished with fried croutons and accompanied by chipped or straw potatoes. Any kind of game may be re-chauffée after this recipe.

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THINK MEAT PRICE UNFAIR

Housewives Say Retailers Keep Wholesale Reductions Secret.

The Housewives' League, of which Mrs. Julian Heath is president, keeps getting fresh proof, Mrs. Heath says, of the need of organized effort to protect the public from the extortions of retail dealers.

"Here is a letter I just received," Mrs. Heath told a Tribune reporter yesterday, "drawing my attention to the fact that while mutton and lamb are not much more than half as much as they were a year and a half ago at wholesale, at retail they are practically the same. The best lambs, my correspondent says, sold in Jersey City this week at from five to five and a half cents a pound alive, some as low as four cents. But the retail dealers take pains not to inform the public of reductions in wholesale prices. If there is a rise, on the contrary, they lose no time in spreading the news broadcast.

"This letter reminds me, too, that 'The Butchers' Advocate' of November advised dealers against price cutting. The public, it stated, was now used to high prices, and no one would know of the lower prices unless the butchers themselves called attention to them."

"HOPELESSLY AT SEA"

Suffrage Precept and Practice at Variance, Says Mrs. Dodge.

To the Editor of The Tribune.

Sir: Minnie J. Reynolds in your issue of December 16 "replies" to a statement made by me in regard to the oft repeated "liquor" cry of the suffragettes. While Mrs. Reynolds uses considerable space, I do not see that she has succeeded in answering any of the arguments of my previous statement, except to sidestep facts, a trait quite common in suffrage circles.

Mrs. Reynolds says "there was no organized opposition at all in that campaign" (Colorado), but Dr. Anna Shaw has publicly declared that the opposition was financed by the liquor interests.

Mrs. Reynolds attempts to speak for Mrs. Smith, president of the Equal Suffrage Association of Washington, but, despite what Mrs. Reynolds may "think" about it, the plain fact remains that when returning from California a month or so ago Mrs. Smith stayed in Denver, and interviews with her were published in all of the Denver papers, some of them using her photograph. In these interviews Mrs. Smith stated that the liquor interests of Washington helped the women of that state to get the ballot, and in naming the representatives of the liquor interests mentioned the Rainier Brewery, of Seattle, in particular. If Mrs. Reynolds does not know of these conditions she can write Mrs. Smith for facts before attempting to speak for her. As there have been about five local option elections since women have voted in Washington, all of them won by the liquor interests, it is fair to assume that Mrs. Smith and her followers have proved their gratitude.

No one demands that women vote for prohibition, but such a demand is the elusive will-o'-the-wisp that the suffragettes use most frequently for a battle cry. It appeals to class prejudice, stirs up strife and is sure to bring a certain element under the suffrage banner. But the cry, like other oldtime suffrage cries, is worn to a thread, even though the suffragists are to-day attempting to secure the indorsement of the farmers' clubs of Michigan, on the plea that suffrage will mean prohibition in that state, while over in neighboring New Jersey Mrs. Clara Laddy, president of the New Jersey Suffrage Association, speaking in the First Baptist Church at Arlington on December 13, said: "There can be no temperance reform in New Jersey until women are allowed the privilege of the ballot."

When asked to prove such a statement by their record in suffrage states the leaders always cry: "What right has anybody, anyway, to demand that women shall vote either for or against prohibition in order to have the vote?"

Consistency and candor are jewels. Again I assert: What the suffragists need is a war cry around which they may rally and upon which they may agree. Just now they seem to be hopelessly at sea, first promising one thing and in the next breath asking: "Why should we be asked to vote, etc. What we want is the ballot."

JOSEPHINE DODGE.

President National Association Opposed to Woman Suffrage.

New York, Dec. 21, 1911.

MILK DEALERS UNPREPARED

Same Not Ready to Comply with Pasteurization Regulations.

Although the Board of Health gave notice to milk dealers in this city a year ago that all milk except certain grades would have to be pasteurized after the first of the coming year, it was learned yesterday that some milk dealers would not be able to have their plants ready by January 1. Health Commissioner Lederle has already had two meetings with milk dealers' associations in the last month, and has given notice that another will be held at his call in the future.

It is expected the Board of Health will take some action at its next meeting, in view of the fact that a number of dealers cannot be ready by January 1 to obey the ruling.

NORMAL COLLEGE SENIORS ACT.

In accordance with time honored tradition the senior class of Normal College gave their Christmas play yesterday morning and Thursday afternoon in the college chapel. The play chosen was "The Road to Yesterday," and the cast included Miss Kathryn Mahony as Elspeth Tyrrell, Miss Geraldine Salzberg as Goody Phelps and Miss Katherine Kieran as Black Molena. Miss Pauline Levy wrote a song for the occasion, and the violins were under the direction of Miss Molly Gulifoy. Miss Bertha Mandel was stage manager and coach.

News of the Markets

Washington Market Gay.

Washington Market looks gayer than usual this Christmastide. The dealers have taken advantage of the improvements lately effected there, and have dressed the stalls and windows in a very decorative manner. The most unique window is that of Koelsch Brothers. It represents an old-fashioned chimney nook, in front of which is stretched a steer, weighing 1,000 pounds, killed at eighteen months, which brought $2,000 in cash prizes at the recent International Chicago Exposition.

Turkey of Good Quality.

Turkeys are 25 to 28 cents a pound, and are generally of very good quality. Upstate chickens from Swedesboro, which rival squab in popularity, are 28 cents a pound; Philadelphia squab are 50 cents each. There is a demand for the remaining kinds of game, which include partridges at $5.50 a pair, English pheasants at $3.50 a pair, and Scotch grouse at the same figure. Guinea hens sell at $1.25 a pair, quail are 85 cents each, and rabbits are 40 and 50 cents a pair. Spring broilers are $1.25 a pair, and stall fed pigeons are $1.20 a dozen. Capons are 30 cents, ducks 25 cents, Maryland geese 22 and 25 cents, roasting chickens 22 cents, and fowl 20 cents a pound.

Cranberries Scarce.

There are second quality cranberries to be had at 15 cents, but the best Cape Cod cranberries are 20 cents a quart, and are scarce at that. Most vegetables are expensive this week. Green peas, lima beans and French beans are 50 cents a quart; stringed and wax beans are 35 cents a quart; Southern tomatoes are 15 cents a quart, and hothouse tomatoes are 30 cents a pound. Hothouse cucumbers are 15 cents apiece, egg plants are 25 cents each, and lettuce is 10 and 15 cents a head. Cauliflowers are 15 to 25 cents each, cabbages are 10 cents a head, and French artichokes are 20 cents each. Hothouse asparagus is 65 cents a bunch, oyster plant is 10 cents a bunch, and endive is 25 cents a pound. Brussels sprouts are 15 cents a box, mushrooms are 50 cents a pound, Jerusalem artichokes are 20 cents a quart, Japanese kronos are 25 cents a pound, and new potatoes are 15 cents a quart. Table celery is 25 cents a bunch, brown kale is 20 cents the half peck, and pumpkins are 20 to 50 cents apiece.

Winter Raspberries.

Raspberries, unusual at this time of the year, are selling at Washington Market for 35 cents a pint. The season's delicacies include Italian sterilized Ambrosia figs, at 40 cents a pound. Tunis dates, 25 cents a box, and Dromedary dates, 25 cents a box. Rudgo prunes are 60 cents a box, French figs are 30 cents a small glass box, English chestnuts are 40 cents a pound, and walnuts are 30 cents a pound. Cuban green cocoanuts are 50 cents each, Maney apples are 25 cents each, Florida pines are 50 cents and alligator pears are 25 and 35 cents apiece. Texas strawberries are $1.50 a small box, Rumanian melons are $1.50, Grecian melons $1, and Casaba melons are 75 cents each. Spanish melons are $1 apiece. Oranges are from 60 cents to $1.50 a dozen, Japanese persimmons are $1.50 a dozen, pomegranates are also $1.50, mangoes are $1 a dozen, Mexican mangoes are $1.50 a dozen, tangerines are from 60 cents to $1 a dozen, plantains are 60 cents a dozen, kumquats are 35 cents a till, and grapefruit are from 15 to 25 cents each. French muscatels are $2.50 a pound, English Colmars are $1.25, Belgian hothouse grapes are $1, Tokays are 40 cents, Concords are 35 cents, and Spanish Malaga and Californian Lady Fingers are 25 cents a pound. Newtown Pippins, Winesaps, Delicious apples and Roman Beauties are $1 a dozen, Spitzenbergs are 60 cents, Jonathans and McIntosh Reds also 60 cents, and Lady apples 30 cents a dozen. Comice pears are from $1.25 to $1.50 a dozen, Forelle pears are 60 cents and Easter Buerres and Winter Nellis are $1 a dozen.

Eggs and butter are back to their former high prices. Leghorns are 48 cents and brown eggs are 47 cents a dozen. Sweet butter is 48 cents, Philadelphia print is 43 cents, and tub butter is 42 cents a pound.

Fish Steady.

As the demand for fish is not very pronounced this week end, most lines remain steady. Pompano are 60 cents a pound, lobsters are 30 cents a pound, Canadian salmon are 35 cents and Columbia salmon 25 cents a pound, scallops are 75 cents a quart, and hardshell crabs are 50 cents a dozen. Filet of sole, Spanish mackerel, yellow pike and black bass are 25 cents a pound; fresh mackerel are 75 cents each; sheepshead, red snapper and striped bass are 20 cents; Southern kingfish 18 cents, weakfish and blue pike 15 cents, whitefish 25 cents, and English whiting, blackfish and haddock 10 cents a pound.

Hindquarters of lamb are 18 cents and forequarters 14 cents a pound, calves' livers are 35 cents a pound, lamb kidneys are 40 cents and mutton kidneys 30 cents a dozen. Sweetbreads are from 95 cents to $1.35 a pair, lamb chops are 22 cents, veal chops 25 cents, veal cutlets 28 cents and pork chops 18 cents a pound. Sucking pig is 30 cents a pound, pork tenderloin is 32 cents a pound, and loin of pork is 16 cents a pound. Pot roast is 20 cents, prime rib roast 22 cents, sirloin steak 22 and 24 cents, and porterhouse steak 25 cents a pound. Rump corned beef is 20 cents, and navel and plate 12 cents a pound. Smoked ham is 18 cents, smoked tongue 22 cents a pound, and oxtails are 12 cents apiece.

$650,000 FOR UPPER BROADWAY PARCEL

Entire Block Bounded by St. Nicholas Avenue, 165th and 166th Streets Purchased—Business Improvement Planned for Site.

TENANT FOR HYDE PROPERTY GETS OPTION TO BUY

Some interesting sales and leases were announced in the real estate market yesterday. In the Washington Heights section Franklin Pettit has sold the entire square block bounded by Broadway, St. Nicholas avenue, 165th and 166th streets, opposite American League Park. The block comprises nearly eighteen city lots, with frontages of 229 feet on Broadway, 284 feet in St. Nicholas avenue, 269 feet in 165th street and 123 feet in 166th street. The price was about $650,000, and the transaction involves no element of trade.

The buyer's name was not made public, but it is understood that a business improvement is planned for the site. Mr. Pettit bought the block from the New York Institution for the Blind about three years ago.

The Yale & Towne Manufacturing Company will have its executive offices in the proposed twelve story loft and office building which is to be erected on the home property of the late Henry B. Hyde, at Nos. 9 and 11 East 40th street, which John I. Downey recently purchased from Mrs. Hyde for about $325,000.

At a recent meeting of the directors an agreement to lease the proposed structure for a long term of years, as well as an option to purchase the property, was ratified. Option to buy may be exercised before the completion of the building, contracted to be ready in 1913. La Farge & Morris are preparing plans for the building, work on which will begin in April. The Yale & Towne Company, which manufactures builders' hardware, have been quartered in Murray street for many years, with factories in Connecticut.

The six story loft building at Nos. 719 and 721 Greenwich street has been sold to an investor. The structure, which occupies a plot 37.8x92x irregular, between Charles and Perry streets, was erected a couple of years ago by the Greenwich Holding Company and turned over to George Alexander Macdonald. The latter transferred it last June to John Sanders, the present owner of record.

The buyers of the Rosmond Court apartments, at No. 434 to 439 West 119th street, reported sold on Thursday by Bing & Bing, are Henry H. and Harriet W. Holly. The house is six stories high, and occupies a plot 100x127x irregular. It will be held as an investment. In exchange the buyers gave to the Messrs. Bing the five story building No. 20 West 30th street, the sale of which was reported last week. The 30th street house is on a lot 27x98.9 feet, about midway between Broadway and Fifth avenue. The transaction was negotiated by M. Cohn & Co. and De Selding Bros.

Plans have been filed for making over the two four story and basement private one family dwelling houses in 71st street, 200 feet east of Lexington avenue, into one building for two families, and building a front and rear extension, thereby enlarging the same. It will cost Mildred P. Stokes Hooker, the owner, $30,000 to make this change. S. E. Gage is the architect. Plans have also been filed for making over the four story and basement private dwelling house at the northwest corner of Madison avenue and 48th street into stores, offices and bachelor apartments for F. J. Flint and Charles D. Halsey, owners, at a cost of $12,000. Charles C. Thain is the architect.

NEW BIG BROADWAY LOFT

Structure To Be Erected on Astor Estate Property.

The Long Acre Land Company has acquired the lease for the northeast corner of Broadway and 42d street, the necessary instruments closing this transaction having been signed yesterday at the office of the Title Guarantee and Trust Company.

In the summer of 1909 the Astor estate leased this property to the United Cigar Stores Company's interests, which latter subsequently sub-leased it to the Hub Realty Company. The latter company having failed to carry out the provisions of the lease, it (the Hub Realty Company) was dispossessed of all its rights, and the property again came into the possession of the United Cigar Stores Company's interests. Not any of the interests represented in the Hub Realty Company appear in the Long Acre Land Company.

The agreements, as signed, call for the immediate demolition of the present buildings and the creation upon the site of a twelve story office, showroom and loft building. The store at the corner of Broadway and 42d street has been reserved for the United Cigar Stores Company for the entire term of the lease. The lease has eighteen years to run, with the privilege of three renewals of twenty-one years each.

Plans and specifications for the building have been prepared by Clinton & Russell, architects, and the contract for the erection of the building has been awarded to the Thompson-Starrett Company. All the tenants in the present building have been notified to vacate on or before December 31, when all present leases on the premises expire. The Thompson-Starrett Company will begin the work of demolishing the buildings on January 2, and the proposed building is due to be completed on October 1, 1912.

Louis C. Muller has leased for Peter A. H. Jackson's Sons the southwest corner of 125th street and Park avenue, 140x100 feet, to Gibson L. Young, who will erect a two story amusement hall from plans by Brandt Bros. The lease is for twenty-one years, with the privilege of renewal.

Corn & Co. have leased for H. J. Sachs & Co. the top loft, containing 6,700 square feet, at No. 38 to 44 West 21st street, to Schwartz & Lustig; for the Midwest Realty Company, loft at No. 159 to 163 West 25th street to the Straus-Bromberg Company; for the B. & L. Construction Company, loft at Nos. 12 and 14 West 18th street to Greenberg Bros.; for David Herring, top loft at No. 26 West 26th street to Rosenzweig & Rosenberg, and for Talgman & Wald, the store and basement at No. 40 to 44 West 4th street to A. & S. Rothenberg.

The Ernestus Gulick Company has leased for T. A. Sperry 3,550 square feet in the Putnam Building, Nos. 2, 4 and 6 West 45th street, to Mathilde Spiegl for a long term of years. Eugene Ashley was associated with the Gulick company as broker.

SUBURBAN SALES.

Fish & Marvin have sold the Williams residence, on the corner of Westchester and Kensico avenues, White Plains, to a client for investment. The property was held at $16,500. The same brokers have sold the Ellis property, on Westchester avenue, White Plains, to a Philadelphia client for investment. It is opposite the new White Plains station of the New York, Westchester & Boston Railroad.

M. E. Kleinberger has sold for Gertrude C. Kruger to Rose Geist the dwelling house No. 191 Stratton avenue, corner of Ocean avenue, Arverne, Long Island. The plot is about 68x100 feet. The seller is the widow of the fire chief, who was killed at a recent fire.

FINE DWELLING HOUSE SOLD.

The Douglas Robinson, Charles S. Brown Company have sold for Sophie Wagner No. 127 East 80th street, a three story private dwelling house, on lot 20x100 feet. The purchaser will alter and occupy the premises.

RECTORY TO COST $80,000.

Plans have been filed for the construction of a five story rectory for the Eglise St. Jean Baptiste, of which the Rev. A. Letellier is rector, on the south side of 76th street, 195.4 feet east of Lexington avenue.

It will have a frontage of 92.4 feet and a depth of 57.4 feet, with a façade of brick, with limestone trimmings in the modern French style of architecture. It has been estimated to cost $80,000. N. Serracino is the architect.

BROOKLYN SALES.

The Bulkley & Horton Company has sold for the Leonard estate five lots on the south side of Park Place, near the Brighton Beach line, to a builder, who will erect two apartment houses.

E. Sharum has sold No. 181 68th street, a brick and stone front dwelling house, on lot 20x100 feet, to a buyer who gives No. 7108 Fourteenth avenue, a one-family dwelling house, on plot 40x100 feet, in part payment.

HOUSE AS CHRISTMAS GIFT.

Charles Gulden, the mustard manufacturer, has purchased the three story and basement dwelling house No. 311 West 80th street as a Christmas present to his daughter, Mrs. Walter L. Titus. The property is estimated to be worth $50,000.

THE PRIVATE SALES MARKET.

MANHATTAN.

BROADWAY—Franklin Pettit has sold the entire square block bounded by Broadway, St. Nicholas avenue, 165th and 166th streets, opposite American League Park. The block comprises nearly eighteen city lots, with frontages of 229 feet in Broadway, 284 feet in St. Nicholas avenue, 269 feet in 165th street and 123 feet in 166th street.

GREENWICH STREET—The six story loft building at Nos. 719 and 721 Greenwich street has been sold to an investor. The structure occupies a plot 37.8x92 feet x irregular, between Charles and Perry streets.

73D STREET—H. W. Krumwiede, jr., has sold for Dr. George E. Brewer No. 102 East 73d street, a four story and basement dwelling house, on a lot 18x102.2 feet, adjoining the southeast corner of Park avenue, to a buyer for occupancy. Dr. Brewer recently acquired the house from Robert I. Levy.

ALLEN STREET—Morris Silverman has sold No. 172 Allen street, a six story tenement house, on a lot 26.6x87.6 feet, adjoining the southeast corner of Stanton street.

163D STREET—Freidus & Co. have sold for Edward A. Isaacs Nos. 440 and 442 West 163d street, two five story triple flathouses, each on a lot 25x100 feet, near Amsterdam avenue.

LEXINGTON AVENUE—Freidus & Co. have sold for Jannie Cohen No. 1940 Lexington avenue, a four story single flathouse, on a lot 20x65 feet, near 129th street.

WEST END AVENUE—Ennis & Sinnott have bought from Louis G. Benziger No. 241 West End avenue, northwest corner of 71st street, a five story American basement dwelling house, on lot 25x50 feet. It was formerly owned by the late Hugh J. Grant. Frank J. Riley was the broker.

BLEECKER STREET—John J. Bogert has sold for the estate of Mary R. Prince No. 341 Bleecker street, a three story building, with stores, on lot 21.6x70 feet. The property had not changed hands since 1872.

184TH STREET—Earle & Calhoun have sold the five story apartment house, No. 552 West 148th street, on a plot 40x99.11 feet, for a client for investment.

THE BRONX.

WESTCHESTER AVENUE—Frank Gass has sold for the Rev. Frank M. Clendenin the northeast corner of Westchester and Zerega avenues, a plot 100x100 feet, to Charles Devermann, who will erect four story flathouses; also for Caroline W. Kuehuel to E. A. Hartmann the southwest corner of Glebe and Parker avenues, a store and stable on lot 25x100 feet; also the lot 25x100 feet on the south side of Eastern Boulevard 230 feet east of Havemeyer avenue, for Lillian C. Kelly, of Ossining, N. Y., to Bartholomew Rocco; also lot 57, 25x100 feet, on the Hudson P. Rose estate, for John W. McKinley to E. A. Hartmann.

IN THE AUCTION MARKET.

The following real estate transactions were recorded yesterday at the New York Real Estate Exchange salesroom, Nos. 14 and 16 Vesey street:

By Joseph P. Day.

114TH ST, 340, n s, 125 ft w of 1st ave, 25x100.11; 3 sty tenmt; sold to the plaintiff for $17,000.

54TH ST, 150, s s, 200 ft e of 7th ave, 25x100.5; 3 sty stable; adjourned to Jan 3.

LEWIS ST, 52, e s, 25 ft s of Delancey st, 25x100; 6 sty tenmt and stores; sold to the plaintiff for $23,000.

RECORDED LEASES.

(With name and address of lessee.)

DECEMBER 22.

BROOME ST, 288, store and basement; Harris and Abraham Cohen to Samuel Levin; 8 yrs from May 1, 1913; $1,740; address, 288 Broome street.

BROADWAY, 2169, 2d floor and basement; Joseph W Jones to the Jones Speedometer Co; 3 yrs from Oct 1, 1911; $3,000; address, 2169 Broadway.

3D AVE, 37, store and basement; 9th st, 203 East, basement; Anna W Brown to Fritz Hartman; 3 yrs from Dec 1, 1911; $1,800; address, 206 East 9th st.

3D AVE, 1372, north store; Therese E McGlynn to Terrence Heslin; 5 yrs from May 1, 1913; $1,320; address, 1372 3d ave.

8TH AVE, s w cor of 22d st, 57x100; Katharine F Moore to James S Cushman; 21 yrs from March 1, 1912; $4,500; address, 20 East 86th st.

8TH AVE, 2748, store and basement; Josephine Goldsmith to Peter J McAuley; 5 yrs from Oct 1, 1911; $1,800; address, 2748 8th ave.

23D ST, 351 and 353 East, store, back room and basement; Mary L Day et al to James Everard Brewery; 1 yr from Dec 1, 1911; $2,200; address, 12 East 133d st.

38TH ST, 611 and 613 West, all; Jacob Mayers to J M Kohler, Sons & Co; 5 yrs 3 mos from Feb 1, 1912; $3,400; address, Sheboygan, Wis.

RECORDED TRANSFERS.

(With name and address of purchaser.)

DECEMBER 22.

MANHATTAN.

AVE A, e s cor of 73d st, 51x100; Ellen S Meigaude and ano, exrs, to City Equity Co; Dec 22; $60,000; address, 165 Broadway.

BIVINGTON ST, 322 and 324, n e cor of Coenck st, 41x81; Sarah Hantcharow to Samuel Cantor; Dec 20; $100; address, 1317 45th st, Brooklyn.

SAME PROPERTY; Rosie Krimsky to same; Dec 20; $1; address, same as above.

2D AVE, 186, 20x100; Farmers' Loan and Trust Co, trus, to Thomas F Kaughran; Dec 15; $1; address, 62 Hamilton Terrace.

2D AVE, 2452, 28x100; Benjamin J Weil to Fanny Gruen; Dec 18; $100; address, 401 East 52d st.

3D ST, 21 East, 25x96; David Lippman et al to Keats Co (mtg $32,000); Dec 2; $100; address, 135 Broadway.

13TH ST, 606 East, 25x103; Maurice McLarney to Annie J O'Dwyer; Dec 2 (mtg $4,500); $1; address, 340 East 18th st.

SAME PROPERTY; Annie J O'Dwyer to Maurice McLarney (mtg $4,500); $1; address, 340 East 18th st.

22D ST, 225 West, 18x98; Morris Weinstein to Advance Realty and Construction Co (mtg $8,000); Dec 14; $100; address, 170 Broadway.

47TH ST, 156 West, 16x100; Somerset Investing Co to Palace Theatre and Realty Co; Nov 29 (mtg $22,000); $100; address, 55 Liberty st.

69TH ST, 305 West, 25x100; Sadie Jaffrey to Frieda Benjamin; May 29, 1909 (mtg $18,000); $1; address, 144 West 139th st.

78TH ST, 325 East, 25x102; 4 sty brk; Mary Waltz to George F Asker; Dec 2; $1; address, 72 East 122d st.

95TH ST, 357 East, 50x100; Stephen H Jackson to Sarah Cohen; Dec 20; $1; address, 14 East 126th st.

SAME PROPERTY; Sarah Cohen to Robert Sindlka (mtg $27,000); Dec 14; $100; address, 242 East 79th st.

42D ST, e s, 222 ft w of 7th ave, 78x98; Christ Baptist Church of New York to Harry N France; Dec 22; $425,000; address, 435 Riverside Drive.

SAME PROPERTY; Harry H Frazee to Asa A Candler (mtg $375,000); Dec 2; $100; address, Atlanta.

104TH ST, 209 West, 25x100 (mtg $10,000); 104TH ST, 217 West, 25x100 (mtg $16,000); Ellen T Machell to Philip Krauss; Dec 12; $100; address, 159 East 92d st.

171ST ST, 567 West, 25x95; Mary F Lee to Maria Coyne; Dec 22; $3,975; address, 466 West 46th st.

SAME PROPERTY; Frances L Lee to same; Dec 22; $4,548.

SAME PROPERTY; William L Lee to same; Dec 22; $6,250; address, 466 West 46th st.

116TH ST, n s, 368 ft w of 3d ave, 17x irreg; William O Cleveland and ano to Joseph F Fallon; 2 deeds, each $150; address, 54 East 122d st.

SAME PROPERTY; Kitty C Ives and ano to same; Oct 16; 2 deeds, each $75.

SAME PROPERTY; Antoinette C Eldridge and ano to same; Oct 16; 2 deeds, each $225; address, 54 East 122d st.

125D ST, n s, 272 ft w of 3d ave, 25x100, Prudential Real Estate Corporation to Margaret Trail; Dec 21 (mtg $14,000); $100; address, 102 Broad st.

THE BRONX.

COSTER AVE, e s, 231 ft n of Stafford ave, 18x85; Hannah D M Lyng to Edwin F Lyng; Dec 21 (mtg $5,200); $1; address, 724 Coster st.

HEATON PLACE, n s, lots 50 and 51, map 1455, Griswold estate; Heaton Place, s s, lot 52, same map; John T Brady to Thomas C Lane; Dec 22; $100; address, 107 West 191st st.

EAGLE AVE, 895, 18x100; Sinnott Co to Carl E H Mandler; Dec 21 (mtg $7,500); $100; address, 176 Ocean ave, Jersey City.

FOREST AVE, s s, 225 ft n of 156th st, 55x135; Mary A and Julia Coleman to Charles Mayer; Dec 15; $1; address, 41 East 72d st.

LOTS 715 and 739 to 742, map Gleason property; Elizabeth M Grace to Michael Sholtz and ano; Dec 19; $1; address, 59 Rutland Place, Brooklyn.

LOT 341, map Section V, Vyse estate; Curt E H Mantler to Peter Sinnott; Dec 19; $100; address, 967 East 165th st.

LOTS 1242, 1243, 1062 to 1065, 1090 to 1093, map Gleason property; People's Trust Co, trus, to Richard R Maslen; Dec 12; $1,150; address, 217 West 125th st.

LOTS 971 and 999, same map; same to Herman Heitner; Dec 11; $140; address, 421 East 98th st.

LOTS 970 and 998, same map; same to Samuel Bergen; Dec 11; $140; address, 329 East 94th st.

LOTS 678 to 681, same map; same to Frank Lacativa; Dec 12; $1,350; address, 205 East 109th st.

LOTS 484 and 485, same map; same to Herman Schappert; Dec 12; $700; address, 827 Melrose ave.

PLOT A, same map; same to Seltz Realty Co; Dec 12; $1,180; address, 200 East 33d st.

LOTS 1077 and 1078, same map; same to George E Hanson, jr; Dec 12; $130; address, 427 East 121st st.

MECHANIC ST, s s, adj land William G Livingston, runs s 135x w 20 to land of Peets x 137 to st x e 100 to beg; William S Love et al to Charles Fritzel; Dec 6; $1; address, 2020 Boston rd.

MECHANIC ST, s s, adj land William G Livingston, 20x137x irreg; J Hamilton Love to Charles or Carl C Fritzel; Oct 25; $1; address, 2020 Boston rd.

OLMSTEAD AVE, s e cor of Starling ave, 151 x irreg, Unionport; Cecilbert Realty Co to Starling Realty Co (mtg $7,200); all liens; Dec 2; address, 1 West 34th st.

TINTON AVE, n w cor of Beck st, 42x100; Wales Construction Co to Fanny Gruen; Dec 21; $100; address, 401 East 52d st.

VYSE AVE, 1482, 25x100; William F Deltz and ano to George Bronschauer; Dec 21; $100; address, 1512 Hoe ave.

VALENTINE AVE, w s, 150 ft n of Travers st, 75x170x irreg; John H Judge, ref, to Edward M Clarke; Dec 22; $5,000; address, Roselle Park, N J.

WASHINGTON AVE, n w cor of Gouverneur pl, 21x92; August Jacob to Carrie Buchmiller; July 10; $1; address, 15 Gouverneur pl.

WASHINGTON AVE, s e s, 175 ft n e of Morris st, old, 50x100; Axel H Seadale to Mable M Seadale (mtg $21,700); Dec 12; $100; address, 1929 Washington ave.

3D AVE, 3944, 25x90; Adam Relz, sr, to Hermina Espamberger (mtg $10,000); Dec 21; $100; address, 651 East 230th st.

135TH ST, n w cor Southern Boulevard, 3,11x130x irreg x36x100; Henry J Flohr to Kate J Flohr (mtg $50,000); July 17; $100; address, 775 Prospect ave.

137TH ST, 358 East, 25x100; Moses Seelig to Bertha Stern (mtg $14,000); Dec 19; $100; address, 393 Nostrand ave, Brooklyn.

156TH ST, 328 East; George Dunnauf to George Einwiehl; all title; Jan 26, 1911; $100; address, 729 West North st, Chicago.

167TH ST, gore, block bounded by 167th st, 148 ft s of Hoe ave, 228x West Farms Road, 271 ft; Benjamin M Tucker to Alfred C Bachman; all liens; Dec 13; $100; address, 176 Broadway.

167TH ST, gore, block bounded by Hoe st, 228 ft on 167th st, 148 ft, and on West Farms Road, 271 ft; Alfred C Bachman to Alvid Realty Co; Dec 21; $100; address, 45 Broadway.

RECORDED MORTGAGES.

(With name and address of grantee.)

Interest 5 per cent, unless otherwise stated.

DECE