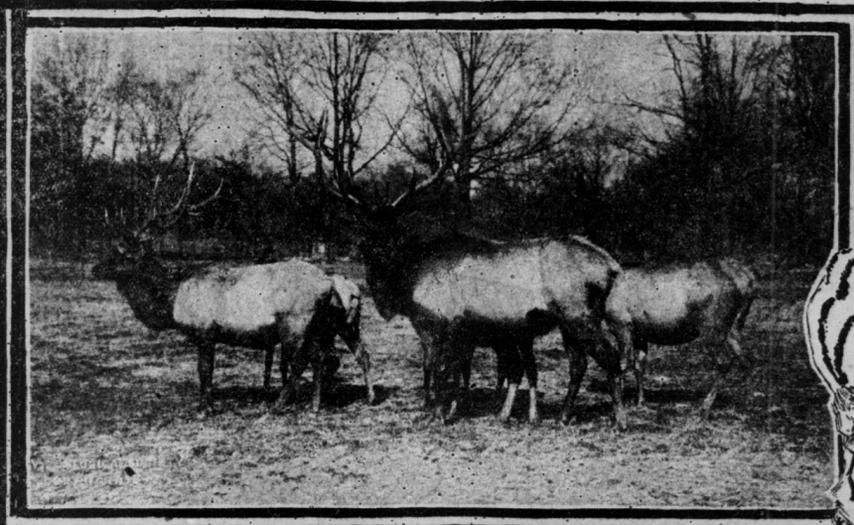
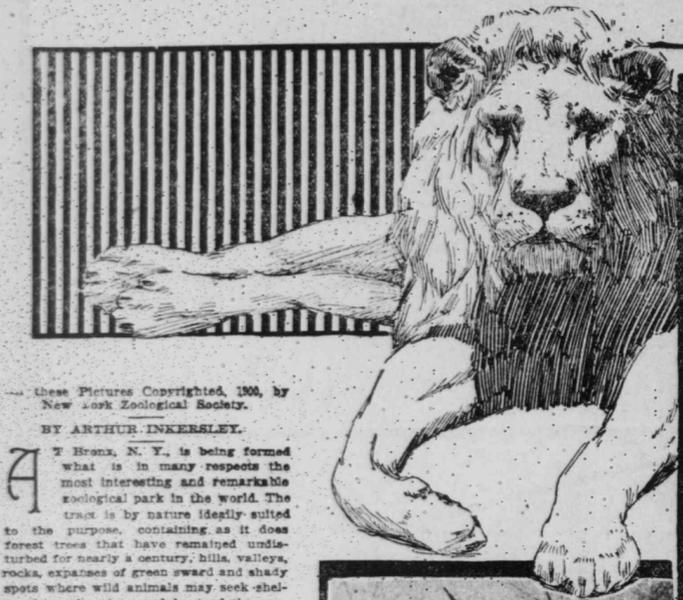


COST OF A ZOOLOGICAL PARK



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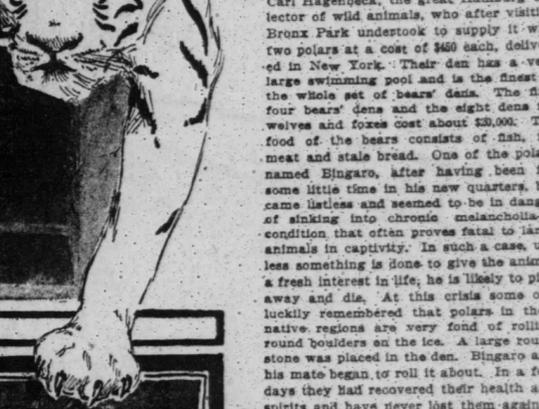
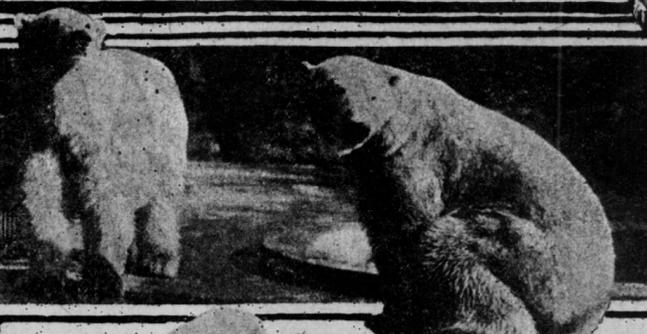
BY ARTHUR INKERSLEY.

A Bronx, N. Y., is being formed what is in many respects the most interesting and remarkable zoological park in the world. The tract is by nature ideally suited to the purpose, containing as it does forest trees that have remained undisturbed for nearly a century; hills, valleys, rocks, expanses of green sward and shady spots where wild animals may seek shelter from the glare and heat of the sun, and hiding places from the curiosity of spectators. The park is of great extent, comprising 261 acres, which were given by the city of New York to the Zoological Society. The city further supplied \$45,000 in money and it provides an annual sum for the maintenance of the park. The New York Zoological Society was incorporated in 1895, Professor Henry Fairfield Osborn being the president and Madison Grant the secretary. The director is W. T. Hornaday, who was the first superintendent of the National Zoological Park at Washington. Up to the present time the society has expended about \$220,000, and has accomplished about a third of its appointed work; before the close of 1903 many new buildings will be added. The public is admitted to the park on all Sundays and holidays, and on five days of the week.

Hitherto wild animals in captivity have been either confined in traveling or stationary menageries, under unhealthy conditions, or kept in zoological gardens hardly large enough to afford room for genuine exercise. The principal purpose of the New York Zoological Society is to provide wild animals with separate inclosures of ample area, in which they may wander freely amid familiar surroundings, the natural conditions of wild life being imitated and reproduced as closely as possible. Another important aim of the society is to form collections of many species of the large wild animals which are rapidly disappearing from the United States in consequence of the relentless manner in which they have been killed for the sake of their horns and hides. The society has not yet procured any large mammals, such as lions, tigers or elephants, as no proper quarters have been prepared for them. So far it has chiefly devoted its attention to getting and maintaining herds of all the hoofed animals on the North American continent, especially of those species which are becoming rare and in danger of extinction.

The most important of these animals to which particular attention has been directed, are the buffalo and prong-horn antelope, both of which are now scarce; the elk, the moose, and the caribou. Each of these species is provided with a place in which are found forest trees, grassy spots, shade, water, rocks and hills. The buffalo range has an area of twenty acres in which there are not only moist places, where the grass is always green, but also pools of water and abundance of shade. Though the range has at present only fourteen lucky inhabitants, it is large enough to accommodate thirty. All the buffalo were carefully selected, so as to avoid deterioration from in-breeding, which retards their size. "Cleveland," the patriarch of the herd, was caught in the Texas Panhandle in 1857. The buffalo wander all over their range, and retain a good deal of their native wildness, for they scamper off at the slightest alarm.

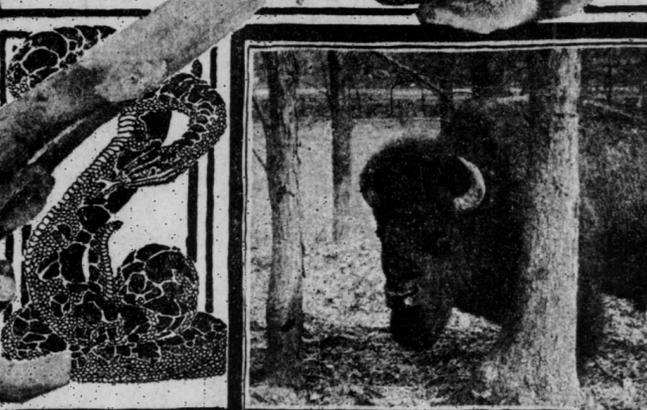
The elk range is a grassy valley 1200 feet long, lying between two ridges; on its eastern side is a belt of timber which affords a pleasant retreat from the heat of the sun; at its head is a pond in which the elk frequently bathe in hot weather. Elk are the most hardy of all the members of the deer family of North America, as they live and breed well in any



Two-Year-Old Canada Moose and Four Species of Bears.

climate and do not pine away in captivity. They are in the best condition as regards their antlers, pelage and general plumpness in the fall. The photograph reproduced here was taken in November, and clearly shows them to be in excellent health. Elk are worth from fifty to a hundred dollars apiece according to their

age, the regular price for young stock of either sex being sixty dollars a head. The cost of keeping an elk is about the same as that of maintaining a cow. Caribou are rather difficult to keep alive on the Atlantic Coast and consequently are rarely seen in zoological gardens. The young female woodland caribou shown in



American Bison and Two Polar Bears.

The photograph is from Canada and cost \$100. It has thriven since it came to the park.

Akin to the caribou and of an even more homely appearance is the moose, which is hard to keep alive in captivity because of the difficulty of procuring food that it can digest. In hot weather moose must be supplied with water in which to bathe and a shower bath is very beneficial to them. On account of its delicate stomach the moose is a scarce animal in zoological collections. The specimen shown in the photograph is rather more than 2 years old and came from Northern Canada. Young ones usually cost \$100.

Bears, when they have plenty of space and healthful quarters, are among the most satisfactory animals to keep in a zoological park. They are very good-natured and so fond of exercise and frolic

that, when rocks and trees are provided in their dens, they develop as well as if they were in a state of nature. The keepers at Bronx Park go in and out among the bears, except the polar, as freely as they would among domestic animals. The group in the photograph consists of two Alaskan grizzlies, one black and one cinnamon bear.

The polar bears are full grown males of the largest size, purchased in 1898 from Carl Hagenbeck, the great Hamburg collector of wild animals, who after visiting Bronx Park undertook to supply it with two polar bears at a cost of \$450 each, delivered in New York. Their den has a very large swimming pool and is the finest in the whole set of bears' dens. The first four bears' dens and the eight dens for wolves and foxes cost about \$3,000. The food of the bears consists of fish, fat meat and stale bread. One of the polar bears named Bingaro, after having been for some little time in his new quarters, became listless and seemed to be in danger of sinking into chronic melancholia—a condition that often proves fatal to large animals in captivity. In such a case, unless something is done to give the animal a fresh interest in life, he is likely to pine away and die. At this crisis some one luckily remembered that polar bears in their native regions are very fond of rolling round boulders on the ice. A large round stone was placed in the den. Bingaro and his mate began to roll it about. In a few days they had recovered their health and spirits and have never lost them again.

The first large building erected in the park was the reptile house, where may be seen for the first time in the United States a large collection of snakes, lizards, tortoises, turtles and amphibious creatures, all correctly named and arranged in a systematic manner. The house was planned by W. T. Hornaday, the director, who copied most of its details from the reptile house in "the Zoo" in London. It is a handsome structure, 144 feet long, 100 feet wide in its broadest part, and cost \$50,000. Near it is the aquatic mammals pond, and to the west of it is a rocky, tree-covered ridge, under the lee of which will be the quarters for eagles, vultures and game birds. To the north of the ridge is a plateau, on which will be built a lion house and a meerkat house, to be followed by houses for birds and elephants.

For the large and showy aquatic birds, in which North America is very rich, there is provided the flying case, which is 152 feet long, 72 feet wide and 55 feet high. It contains three forest trees, many saplings and shrubs and a pool of water with a profusion of aquatic plants. Visitors find it one of the most attractive features of the park. It cost \$8500 and has been said to be the only flying case in the United States, if not in the world. This, of course, is not so, as the aviary in our own Golden Gate Park is constructed on a similar plan and is very much larger, being 300 feet long and proportionately wide and high.

The rodents, of which there are more than 400 species in North America, are amply provided for in the zoological park. To this class belong the squirrels and chipmunks, many of which are so handsome, graceful and active that they are among the most attractive of the mammals. Some of the rarest and most beautiful ground-squirrels are found in the mountains of Kern County, Cal., where Daniel Coolidge of Stanford University is now collecting for the society.

The New York Zoological Society desires greatly to add to its collection a genuine grizzly and will highly appreciate any help that the people of California may render toward the realization of this wish.

FAMOUS RECIPES FOR

By Emily H. Judge.

The cocktail is essentially an American drink. Probably the name originated from the mode of preparing it, a flirty way of squirting the ingredients into a glass and then pouring them from that glass into another, describing a parabolic curve, which somewhat resembles a cock's tail. It is an ice drink, generally composed of bitters, sugar and aromatic flavors. Curacao, which has for its base the macerated peel of a young bitter orange, originated among the early Dutch settlers in Curacao, an island north of Venezuela. It is extensively used in the preparation of cocktails and is one of the least harmful of liqueurs, leaving no unpleasant result where not used in excess.

Absinthe, a bitter, greenish, highly aromatic liqueur, dates back to the Italian period, when it was called absinthine. It is prepared from wormwood, anise, fennel and coriander seeds.

During the Algerian war of 1844-45 the French soldiers were advised to mix absinthe with their wine as a tonic; upon their return to France they brought with them the habit of drinking absinthe, which is now so widespread in France.

Marschino is supposed to have originated with the Italians, but some authorities assert that the monks of Dalmatia first distilled it. The base of marschino is the Marsico wild cherry, which is a fruit peculiar to the Dalmatian mountains.

Kirschwasser, literally cherry water, is a special distilled from the juice of the wild black cherry.

Gin was discovered in 1654 and half a century later England consumed seven million gallons. It is said the tavern keepers on their signs invited people to "Come and get drunk for a penny, and

dead drunk for twopence." It is an aromatic liquor, distilled from various grains and flavored with juniper berries.

Deronda.
One part elixir calissaya, one French vermouth or water, two parts Holland gin.

Martini Cocktail.
Fill glass shaved ice, add two dashes rock candy syrup, two Angostura bark bitters, one Curacao, half wineglass Old Tom gin, half wineglass vermouth, stir well, strain into cocktail glass, twist lemon peel on top.

Manhattan Cocktail.
Fill glass shaved ice, add two dashes Angostura bark bitters, one Curacao, half wineglass whiskey, half wineglass vermouth, stir well, strain into cocktail glass, twist lemon peel on top.

English Royal Punch.
Take one pint hot green tea, half pint brandy, half pint Jamaica rum, wineglass Curacao, wineglass arrac, juice of two lemons or lemons, one lemon cut in slices, half pound sugar. Mix thoroughly with a tumbler, then add the whites of four eggs. Drink it as hot as possible. If too strong add more green tea.

Roman Punch.
One-half tablespoonful powdered sugar, one-half pony glass raspberry syrup, three dashes of lemon juice, dissolve with a little water or seltzer, then add one-quarter pony glass Curacao, one-half wineglass brandy, one-half pony glass Jamaica rum, stir well with a spoon, put candied cherry and strawberry, or any fruit that is small, on top and serve with a straw.

Claret Cup.
Three bottles of claret, two-thirds of a

pint of Curacao, one pint of sherry, one pint of brandy, two wineglasses raspberry cordial, three oranges and one lemon cut in slices, five bottles soda water, three or four sprays green balm; stir together, sweeten with lump sugar dissolved in a little water; strain, ice and serve in small glasses. Sufficient for about twenty persons.

Panama Gin Cocktail.
Fill a glass with shaved ice; add three dashes bitters, three dashes rock candy syrup, one dash Curacao, one wineglass gin. Stir well, strain into a cocktail glass and twist a piece of lemon on top.

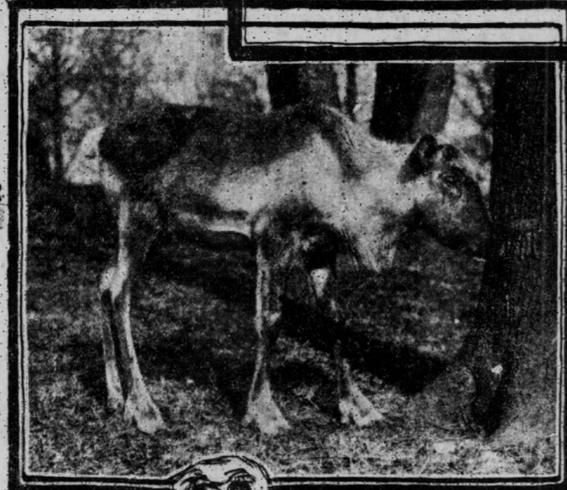
Whisky Cocktail.
Fill a glass almost full of shaved ice; two dashes Curacao, two dashes rock candy syrup, two dashes any kind of bitters, one wineglass whiskey, half wineglass vermouth, strain into cocktail glass and twist piece of lemon peel on top.

Brandy Cocktail.
Fill a glass with cracked ice; two dashes rock candy syrup, two dashes Marschino, two dashes bitters, one dash absinthe, three-quarters flinger of brandy. Stir well, strain, twist of lemon on top.

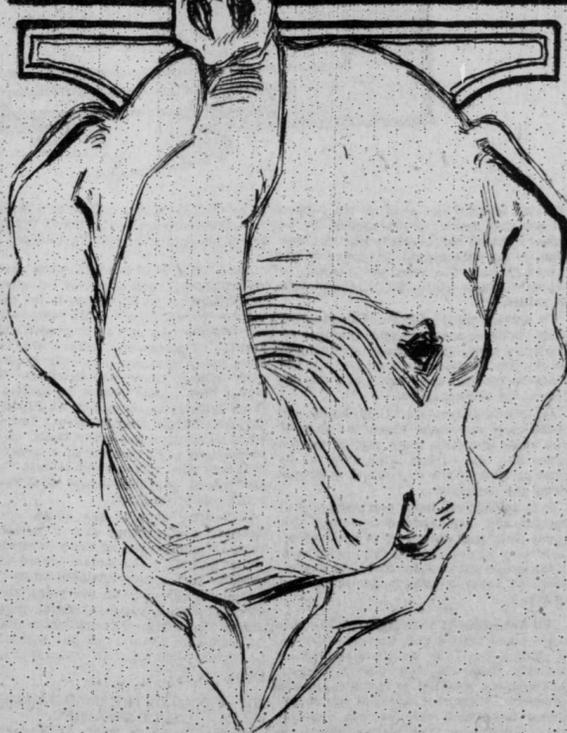
Calcutta Cocktail.
Fill a large glass with shaved ice; put in one teaspoonful pineapple syrup, one teaspoonful Curacao, two dashes Marschino, two dashes bitters, one wineglass brandy. Stir well, strain into cocktail glass, twist piece of lemon on top and serve.

Gin Cocktail.
Fill a glass with shaved ice; two dashes bitters, one wineglass gin, two dashes rock candy syrup, two dashes absinthe, stir well and strain into a cocktail glass. Twist a piece of lemon on top.

Pousse Cafe.
One-fifth creme de vanille, one-fifth



Portion of Elk Herd and a Young Caribou.



MIXED DRINKS

ferent liqueurs to run together. In mixing commence with creme de vanille and follow directions in regular order.

Whisky Cocktail.
Take three dashes lemon juice, one dash lime juice, one-half tablespoonful sugar, a squirt of seltzer. Dissolve sugar with lime and lemon juice; fill glass with shaved ice, one wineglass whisky and half pony of Chartreuse. Stir well, strain into glass and put candied fruit on top.

Chicago Martini.
Fill a large glass with shaved ice; put in three dashes of rock candy syrup, three dashes bitters, one dash Curacao, half wineglass Italian vermouth, half wineglass gin. Stir and strain into a cocktail glass; twist of lemon peel on top.

Vermouth Bracer.
Fill a glass three-quarters full of shaved ice, three dashes bitters, five dashes rock candy syrup, one wineglass Italian vermouth and two dashes Marschino. Stir well and strain; twist of lemon peel on top.

Absinthe.
Take three-quarters of a large glass of shaved ice, four dashes of rock candy syrup, one flinger of absinthe and two wineglasses of water. Shake until the outside is covered with ice; strain and serve.

Arnold Cocktail.
One slice pineapple, two dashes lemon juice, one slice orange, two tablespoonful raspberry syrup, wineglass rum, half wineglass Curacao. Fill glass with shaved ice and stir well. Put candied cherry or strawberry on top.

Virginia Whirlwind.
Take one-half tablespoonful of powdered sugar, yolk of one raw egg, a pony of honey; dissolve well with a spoon, add a wineglass and a half of Burgundy and half a pony of Curacao. Put all into a

dish and heat over fire until it boils. Pour from one jug to another three or four times. Put in a slice of lemon, sprinkle with a little powdered cinnamon and serve.

English Punch.
Into a punch bowl put one pint hot green tea, half pint brandy, half pint Curacao, one wineglass arrac, half pint Jamaica rum, juice of two lemons or lemons, one lemon cut in thin slices, half pound sugar; mix thoroughly with a spoon, then add whites of four eggs; drink as hot as possible.

German Punch.
Tablespoonful powdered sugar, two dashes lime or lemon juice, four dashes Chartreuse; dissolve in a little water; fill the glass with shaved ice and add one and a half wineglasses Kirschwasser. Mix well, ornament with candied cherry.

Punch a la Marengo.
Two dashes lemon juice, half wineglass water, half tablespoonful powdered sugar; dissolve all with a spoon, fill the glass with shaved ice and add one-half wineglass of brandy, one wineglass Curacao, half a pony rum; stir well. Put a grape, strawberry or any small fruit on top as an ornament.

Manila Punch.
Dissolve three dashes lemon juice, half tablespoonful powdered sugar, half wineglass water. Then fill large glass with shaved ice and add half a wineglass of brandy, half pony rum and one wineglass of Curacao. Stir well and ornament with fruit.

The idea for "Jekyll and Hyde" came to Stevenson in a dream and he began it as soon as he rose on the following morning. His wife could hardly get him away from his table set for meals. The first draft of the tale was finished within seven days.