

mosque is in Pürtelaş Hasan Elendi Mahallesi (Hasan in a Tertible Rush District). Tavuk Uçmaz Sokağı (Hens Won't Fly Street), the steep road to the Kabataş ferries, starts in Sormagir (Don't Ask, Enter); alas the last two have been renamed. Luxury apartments took control of the bluffs in the 1930s boom. But before the First World War, Vita Sackville-West had her very first garden in Cihangir, after joining her diplomat husband, Harold Nicolson, there (see CORNUCOPIA 2.f.). In a poem about it she writes: "Of broken wells and fountains/ There were half a dozen or more, /And, beyond the sea, the mountains/ of that far Bithynian shore." Her old wooden house, with its "wilderness garden", has gone, as have all the others. A Turkish eacher who owned one of the last would offer the builders tea through the hole in the kitchen wall they had made when 76 CORNUCOPIA

ABOVE CURURCUMA MOSQUE BELOW THE STYLISH HOUSE HOTBL GALATASRAY RIGHT ERKAL AKSOV, OWNER OF A LA TURCA, A TREASURE TROVE ON PIAS PASA TORCUS BELOW RIGHT AND OPPOSITE TABLES ARE STACKED WITH AN ARRAY OF ITEMS, FROM BUSTS TO GLOBES, AKSOV HAS KEPT THE HANDSOME IRON SHUTTERS



pulling down the neighbours' house. Also gone are Ege (Aegean) and Cennet (Paradise), famous terraced tea gardens overlooking the Bosphorus. White Russians liked Cihangic On the next hill along is the last of their many restaurants, the Ayaspaşa Rus Lokantası in Gümüşuvuy (Inönü Cad 77). A bottle of lemon vodka still lands on the table with the bread and water in the basement establishment. The hub of Cihangir is the brightly palmed Firuz Ağa Mosque, on the corner of Straselviler and Akarsu Caddesi, where the Cihangir Tea Garden is packed from midday to midnight, serving glasses of gut-cleansing tea — desirable only if, like the New York food writer Anya von Bremzen, you fancy a mid-morning labmazun, which she flatteringly describes as "a pliant, smoke-tinged oval of dough topped with a faintly spicy smear of ground meat, sprinkled with lemon juice, and tomato slices".

In the back streets a happy mix of nonconformity and respectability lives on: expats, spinsters and scribblers share newly dusted-down buildings behind pink, yellow and pale green façades — which made it all the more incongruous, in the summer of 20.13, when night after night rior police rampaged through its Streets like the Janissaries of old.

The remains of the day

the day

Between Changir and Istiklål,
Cukurcuma is the antiques and
brica-brac district. The narrow
lanes that hem it in are crowded
with some of Beyoğlu's grandest
palazzos, two of which — The
House and the Corinne — are
now chic hotels. One of the
most strikingly done-up houses
is Erkal Aksoy's Aladdin's cave
of an antique shop, A La Turca,
though you would not guess it
from outside. This is at the top
of Faile Passa Yokuya, a street
named after a rags-to-riches
Italian orphan, Francesco Della
Sudda, who rose to be the
Empire's chief pharmacist after

the Crimean War. A three-stothouse round the corner from Greek Consulate and the Tara Aga Hamamu – as venerable a the word tarthic flistorie) in in amme suggest – it began as a place for kilms, but is filled it is elegant rafters with everything to delight the eye wit, from threshing rakes to opaintings and a basement full Anatolian glazed jars. The ho is on the servants' side of the street, looking out onto the curving row of palazzos belonging to their masters. St comes and goes so fast you ca visit weekly and find new thir Faik Paşa has also now attract some of the best interior designers and designer shope. A little way down the hill y pass shops such as Serdar Ogecan (No 33), crammed wiglided 18th and 19th century French furniture – big mirror showy chairs, glass colhients for procedum statuettes, 12-foot marble urns... Turn left into rathe lums... Turn left into rathe urns... Turn left into r





