

LA VISH HOSPITALITY AT THE WHITE HOUSE

It Is Believed That President Roosevelt's Household Expenses Are Larger Than His Salary

WASHINGTON, Dec. 12.—(Special Correspondence of The Sunday Oregonian.)—The Presidential salary is to be increased to \$75,000—perhaps to \$100,000—if influential leaders in Congress have their way.

It is obvious that President Roosevelt has been expending largely for entertainment of his fellow-citizens and of official foreign guests, more than his salary allows. While it is true that he will veto any increase of his own salary, it is believed that he may allow Congress to come to the relief of his successors.

A poor President in the enlarged White House would indeed suffer the status of the traditional frog in the big puddle. If allowed only the present pay, contrasts with the brilliant social regime of Theodore Roosevelt would be embarrassing.

Entertains Thousands.
Mr. Roosevelt has held to the theories of Jefferson and Jackson—that the White House belongs to the people; but he has dispensed its official hospitality more systematically. He entertains at his table every one of note who comes to Washington, Prince or labor leader, Democrat or Republican, Christian or Mohammedan. Beneath his mahogany he gathers the knees of the Federal officials, according to routine, and each Winter he invites to the great east room thousands of civilians never invited to the White House before, who enjoy with him and his family entertainment by the best musicians of the land. Furthermore, with increasing recognition of our power among nations, come to our shores greater and greater numbers of official foreign guests—royal Princes, special envoys, commissioners, parliamentarians, savants and what not. All of this hospitality, foreign and domestic, is paid for out of the President's bank account, and his bills for vands and service are enormous compared with those of any other Presidential regime. Moreover, he has the largest family of dependent children ever gathered in the White House during one administration.

Interesting System Devised.
New Year day is expected to usher in the most brilliant series of state functions ever witnessed at the White House. The President and Mrs. Roosevelt have almost completely reorganized the schedule of such events. They have gotten social matters down to a wonderful system, and have distributed the responsibility of arrangements among a larger force of assistants than have ever been entrusted to unravel the tangled marring state affairs heretofore.

The Roosevelt preference for young men is illustrated in the selection of the new master of ceremonies, Colonel Bromwell, an officer of engineers not far advanced in his thirties. Under him six young officers will serve as social aids. To this cortege of seven men will be entrusted the duty of preparing the White House for the entertainments, and of carrying out the programme sanctioned by the President and of presenting the guests to their host and hostess.

The programme, so far as it affects questions of precedence, will be entrusted to Assistant Secretary of State Adee, the highest American authority on such matters. The invitations will be inscribed and directed by a special penman in the diplomatic bureau of the State Department. The protection of the President will be entrusted to Chief Wilkie, of the secret service. The details affecting the civilian guests and all matters feminine will be worked out by Miss Isabel Hagner, private secretary of Mrs. Roosevelt, whose salary the President pays personally.

Such is the great social force which is needed to keep oiled and smoothly running the complicated machinery of state functions. Contrast the days when the wife of President Polk found time not only to act as her own private secretary, but his as well.

Rising of the Curtain.
The curtain on the 1905 social drama will rise at 11 o'clock New Year morning. This opening event is especially sacred to President Roosevelt, inasmuch as the New Year reception is entirely of Dutch origin, having been introduced to this continent by Governor Peter Stuyvesant. But outside the White House and the executive mansion at Albany it has almost entirely died out among American folk.

At the hour named on New Year morn the White House will be spick and span, fresh flowers from the propagating gardens will grace the vases of the state parlors, and the Master of Ceremonies will be seen for the first time in his new parade uniform, designed to be worn only at White House entertainments.

A bugle call will announce the readiness of the President to receive the New Year greetings of all of the people, and as the band strikes up "Hail the Chief" he will escort Mrs. Roosevelt from the private apartments to the historic blue parlor, where always on occasions of state the President receives his guests.



RED PARLOR WHERE HONORED GUESTS ASSEMBLE. NOW USED AS STATE DINNER DINING ROOM.

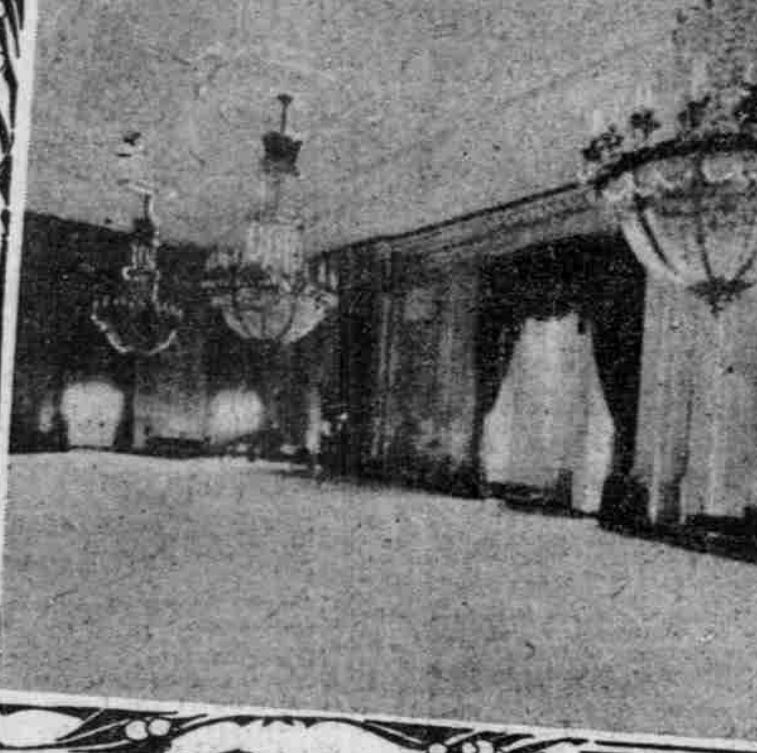


GREEN PARLOR AS IT IS TODAY.

Proceeding the first lady and gentleman of the realm will walk the master of ceremonies and his six aids. Following will appear the Cabinet members and their wives. Meanwhile, in the splendid red parlor—used, save on occasions of state, as the smoking room of the President's guests, although he does not use the wood himself—the diplomatic corps will have assembled in their gorgeous court uniforms, resplendent with jeweled orders. They will be lined up in the reception hall by their dean, the Russian Ambassador, and perhaps it will be rather a bitter pill for the Japanese envoy and his staff to swallow—this being led in procession by the personal representative of their arch enemy, Secretary of State Hay will present each of the foreign corps to the President, after which they, together with Mr. Hay, will depart from the White House.

New Year Innovations.
For the first time at a New Year reception at the White House these guests will note that there is no receiving line of splendidly dressed women extending from the right hand of the President's wife to the far door of the blue parlor. Instead of being presented in this reception line, ladies of the Cabinet, the guests will merely shake hands with Mr. Roosevelt, bow to Mrs. Roosevelt and then pass out. The Cabinet ladies will adjudge in the large bay window behind Mr. and Mrs. Roosevelt, who will stand well back within its curve, two blind doors having been cut into the walls to admit the line of guests across that end of the room. In the days of the former White House the receiving line stretched across the inner extremity of the apartment, and a large number of guests were asked to receive with the Presidential party and to stand "behind the line." But henceforth a cortege of favored persons will be invited to remain in the blue parlor with the President. In front of him a narrow passage-way for the procession of guests will be marked off by a heavy silken rope, and across the channel the blue-parlor guests will mingle together. Hence, each person will be presented by the Secretary of State but a sufficient time for the President and the first lady of the land to greet him.

The master of ceremonies will take his post at the President's left as soon as the diplomatic corps shall have passed. According to the code of etiquette which has stood since the White House was first occupied, only the Secretary of State shall present the foreign plenipotentiaries and their suites to the chief magistrate, the Supreme Court, following the diplomats, the District of Columbia, officers of the Army, Navy and Marine Corps, and District of Columbia National Guard; regents and secretary of the Smithsonian Institution; Federal commissioners, Assistant Secretaries and bureau chiefs, patriotic societies and the general public. The entire procession of guests will probably include



EAST ROOM WHERE THE PRESIDENT HOLDS HIS EVENING RECEPTIONS.

15,000, requiring four hours to pass. New Year day falling this year on Sunday, the reception will be held on January 2.

Seven Other State Functions.
From New Year until Lent there will be seven more state functions at which the President and Mrs. Roosevelt must preside within the White House. These will be four state levees and three state dinners, amounting, with the New Year reception, to eight formal affairs in all. They will be held on alternate Thursday evenings, the first being at levee in honor of the diplomatic corps, but in this, as at the other levees, thousands of guests will be present to meet the honor guests. The remaining levees are given in honor of the Congress, the Judiciary and the Army and Navy. The members of the State shall present themselves within the red parlor, passing thence into the blue parlor, where the arrangement of the receiving party is the same as on New Year day. The honor guests now enter the mansion at the south front, usually called the rear door. The remaining guests drive into the grounds by the new entrance opposite the great front of the treasury.

"Alighting under the new porte-cochere, they pass through a corridor, formed by the new east terrace, where are boxes to accommodate the wraps of 2500 guests. Entering the main building on the garden level, they find on each side of the broad corridor ample dressing-rooms, occupying space formerly given to laundry and storerooms. A broad flight of stone stairs now leads the procession up to the main floor of the house through the open hallway,

state dining-room, red parlor, blue parlor, green parlor, east room and thence "down and out."

These levees, including the New Year reception, are a source of expense to the President. The ladies of the Cabinet and the scores of guests invited to receive opposite the line in the blue parlor are, together with the attaches and various other functionaries, invited to remain for supper or luncheon—in the case of the New Year levee. On these occasions more than a hundred guests commonly partake of the President's viands.

Hospitality Abused.
As late as the Civil War there were held at the White House public levees which one might attend without the formality of an invitation, and it was at one of these, in 1854, that General Grant was made to stand on a sofa that all of the guests might see him. On the evening of his inaugural Jackson admitted all-comers, and the furniture of the east room was wrecked by rowdies, who stood upon the upholstery. Cowley china was smashed and food was spilled over the carpets. The custom of serving refreshments to the entire line of guests at levees which had been inaugurated during Monroe's administration, was thereupon discontinued until revived for a brief period by President Hayes.

Since the Civil War engraved invitations to the levees have been issued, but even then White House hospitality was badly abused. Each recipient regarded an invitation to himself as including his entire family and guests. In recent years there has been included in each invitation a small envelope inscribed, "Not transferable." Inside this is an engraved card, reading: Mr. — will please present this card at the White House on the evening of —. These cards are the tickets of admission, and a policeman in uniform at the door allows only holders to pass. Twenty-five hundred cards is the limit for each levee, that number of guests being the capacity of the White House since its restoration.



BLUE PARLOR, WHERE PRESIDENT RECEIVES AT ALL LEVEES.

State dinners are served by a caterer, who brings a large force of chefs to the commodious White House kitchen for their preparation. Since the enlargement of the state dining-room these banquets cost much more than they did previous to Mr. Roosevelt's Administration. The bill for each now always runs to four figures. One of President Hayes' state dinners is known to have cost \$600, and his day was far less brilliant or extravagant than the present; moreover, no wines were served. As to the cost of private White House dinners, an estimate would be difficult. President McKinley's private table is said to have cost him about \$2 a day. His family consisted of two people. That of President Roosevelt includes seven in all, and there is company every day to lunch, noon and dinner. Then there are several extra state dinners a year and the several musicals in the east room each Winter. After the latter sumptuous repasts are served.

The raising of the Presidential salary would, of course, cause a political furor, as it did in Grant's time. Several railroad presidents receive salaries higher than Mr. Roosevelt's—one or two double that sum. The President of France receives \$260,000 per year. There are said to be but two other chief executives in the world who receive salaries lower than that of ours—the Presidents of Switzerland and Argentina. Mexico's President receives the same as ours, but Cabinet members in that republic draw nearly double the pay of Mr. Roosevelt's advisors.—(Copyright, 1904.) JOHN ELFRETH WATKINS.

Holiday Candies in the Chafing Dish

THE old-fashioned candy-pull has been practically supplanted by chafing dish functions for holiday week. A young girl always looks best when concocting toothsome dainties in this very modern and eminently satisfactory article of household equipment, which has something to do with the change.

In the first place, everything must be in readiness for use the moment it is needed. Have the dining-room table covered with white cloth, which can be purchased at any household furnishing store for 25 cents a yard. By all means avoid lace or paper doilies, which have caused many shocking accidents at chafing-dish functions. For a large party have two chafing-dishes, one at each end of the table, with a bottle of wood alcohol on a side stand, from which to replenish the alcohol lamps. Scatter along the sides of the table a bowl of English walnuts, one of hickorynuts, another of peanuts, and still another of the delicious, creamy butternuts. Beside each bowl should be two nut-crackers, a nut-pick and a deep saucer to receive the kernels. These are much more apt to come out of the shell whole if the nuts are cracked from end to end. When only a few guests are to participate in the candy-making, the nut kernels should be taken from the shell beforehand.

In the next place, read your recipes through carefully and make sure you have not forgotten any of the ingredients, including a bottle of vanilla and some baking soda, which will make the molasses candy a lighter yellow if a teaspoonful is stirred in just before the mixture is poured into the tin to cool. On a side stand must be a pitcher of ice water, a small dish of butter and one of flour for use when the pulling begins. You will need any number of cakes this, which should be well greased and piled in pairs facing each other. Do not fail to supply plenty of clean towels.

two tablespoonfuls of butter until the mixture strings on the spoon, add a teaspoonful of vanilla and pour over the popcorn. Take the popcorn from the bowl in handfuls and form into balls.

French Cream Candy.—For half a cup of cream, fresh and sweet, allow two eggs, fresh and sweet, and a cup of a pound of candied fruits, with one square of sweetened chocolate and half a small cupful of blanched almonds cut in strips. Put the cream and sugar together in a chafing-dish blazer. Stir just enough to dissolve the sugar, then place over the alcohol cup. Boil up quickly and continue the boiling for five minutes longer. Place the blazer in a pan of cold water and whip the mixture until it is stiff enough to hold candied fruit. Divide into three parts. Add the candied or crystallized French fruits (cut into bits) to one part, the second with a teaspoonful of the soft melted chocolate, and color the third with pink vegetable coloring bought of a dealer in confectionery supplies, and then stir in the shredded almonds. Line a bread pan with paraffine paper, and first pour very evenly the white layer, then the chocolate, and finally the pink. Stand in a cool place until very firm, cut into slices or blocks. Slices should be further divided into strips.

Christmas Maple Fudge.—Fudge has been almost a household word, but the sweetmeat can be converted into a holiday novelty by introducing a combination of nuts with coconut. The best nut for the purpose are pecans and English walnuts, which require to be shelled and chopped. The coconut should be perfectly fresh, peeled and cut into tiny strips. It is not possible to give the exact quantity of either nuts or coconut, as tastes vary, but to get the best results they should be in equal proportions, generously used. For a good foundation allow one and a half cupfuls of grated maple sugar to half a cupful of cream. Put both together in the blazer and bring to a boil. Cook until the syrup spins a hair, then add butter the size of a walnut, and when well mixed add until the mixture begins to grain. Stir in the nuts and coconut, turn into a

water. Have ready the oranges divided into sections, and the walnut meats in perfect halves. Set the saucepan containing the syrup into another pan partly filled with boiling water to keep hot. Stick each bit of orange or each nut on the point of a fine skewer and dip into the syrup so as to coat it thoroughly. Then lay it on a lightly oiled dish until cold and firm.

Peanut Brittle.—Select freshly roasted peanuts. Shell, skin and split in halves of sufficient number to yield one and one-half cupfuls. Then spread the nuts evenly over a shallow, greased pan. Put one cupful of genuine dark molasses and one cupful of brown sugar in the blazer of the chafing dish. Add one tablespoonful of vinegar and one generous tablespoonful of butter and boil until the mixture becomes a brittle when dropped into cold water. Add a scant teaspoonful of baking soda, mix thoroughly and pour over the nuts. Stand in a cold place where it will harden quickly, and when very hard break into pieces. Homemade peanut brittle surpasses the factory brand.

Maple Sugar Candy.—For one cupful of cream allow one of milk and one of pure maple syrup. Break the sugar into bits and put all the ingredients together in the blazer. Stir the mixture until it boils, and when it will harden on being dropped into ice water, stir in a generous quantity of black walnut meats broken into small bits. Pour into a greased pan to the depth of an inch and when cold break into irregular pieces. When the nuts are not added to the mixture the candy is excellent for small children.

Caramels au Caramel.—For one pound of sugar allow half a cup of strong cold coffee and one cupful of sweet cream. Boil the coffee and sugar until they form a syrup, then add the cream and continue boiling until the mixture hardens when dropped into ice water. Stir in a teaspoonful of butter, and when well blended turn in shallow pans which have been greased with olive oil. When sufficiently hardened, mark off into squares and let stand until perfectly firm. To make the coffee, pulverize a sufficient quantity to yield two and a half heaping tablespoonfuls. Put into any drip coffee pot, and pour over it one cupful of boiling water.

Crystallized Fruits and Nuts.—The best fruits for the Christmas season are oranges and English walnuts. To make the syrup put into a porcelain kettle one cupful of granulated sugar with half a gill of water, boil until the syrup becomes brittle when dropped into ice

Willpower as a Cure for Disease

Correspondence Chicago Chronicle.
E LKHART, Ind., Nov. 28.—At the last meeting of the Thirteenth District Medical Association Dr. George E. Washburne, of this city, interested his professional brethren by the account of an alleged wonderful cure effected by Mrs. Washburne on their son through the power of suggestion. The story of the apparent miracle wrought by the mother after specialists of Chicago had pronounced the child's case hopeless received the closest attention during its recital. After telling how the child was injured and of his own diagnosis, which admitted of no medical relief, Dr. Washburne said:

"His mother and I called in brain and nerve specialists. They confirmed my diagnosis of a tumor or clot on the brain, caused by a fall, and pressing in turn upon more brain centers. No relief was to be expected. An operation in that locality would mean almost certain death. We all agreed that the child could not live more than a year at most. We had to look forward to a greater involvement of the brain centers, probably bringing blindness, deafness, dumbness and finally feeble-mindedness and death."

"His mother refused to accept the verdict of science. During my absence from the city she put into operation a treatment which resulted in the boy's complete recovery. Suggestion was her only medicine—that wonderful influence by which the mind may be made to control the body."

Controlled His Breathing.
"Every night when the boy went to sleep she controlled his difficult breathing by suggestion. She stopped his cough and straightened his paralyzed limbs. In two months, with the aid of no other treatment, he was out of danger and distress, was sleeping quietly every night and growing strong."

"I do not assert that this treatment would be applicable to all cases. On the contrary, I say it would not. Organic troubles so far advanced that the tissues have been destroyed beyond hope of repair cannot be reached. Broken arms,

bullet wounds, etc., require the care of a surgeon and defective eyes the aid of glasses. But all nervous and functional disorders, as well as some organic lesions in the earlier stages, can be quickly and safely reached by this means."

Dr. Washburne then elaborated a theory concerning the case. He said:

"We all have a certain amount of nervous energy which runs our bodily machinery, much as electricity runs an automobile. Imagine that the brain is a big generating motor of this electrical plant; the ganglia—the bunch of nerve substance scattered at various points in the body—are storage batteries and switching stations, like other telephone centers. Well, now let us represent the total amount of energy which any brain is capable of generating by 100. Under ordinary conditions this energy is distributed rather equally, the nerves carrying it where it is wanted, just like telephone wires."

"You are eating dinner, we will say; the nerves flash down extra energy to your stomach, to the muscles of your mouth, tongue and throat, to all the parts of the machine used in disposing of food. You are writing a letter, the energy centers in your brain and fingers,

stomach would wake up and get to work? Its 10 per cent of energy would be raised at once to say, 15 or 20."

Nerves Get Out of Order.
"The means by which the transferable energy in the system can be directed to any point is suggestion. Just how great this transferable or loose energy is has not yet been estimated, but I can form an idea of how and why suggestion controls it."

"In the first place, the patient is taught to relax both body and mind. This means that the energy otherwise used to supply the thinking brain and run the muscles is set free ready to be sent where it is most needed. Ordinarily the needs of the body and the wishes of the patient himself would make the necessary connection, and it would be used up in various directions, but now by the joint act of the physician and the patient it is sent where the doctor directs."

"I say by the joint act, because the patient's consent is necessary to the success of the procedure. It is as if his consent made a connection between his brain battery and the physician's and put the latter for the time being in control of the other's connections. When I talk to some one in Chicago over the long-distance telephone the Elkhart office connects me with the Chicago office and I get the use of that office with any of its wires I call for."

"Well, then, the transferable nervous energy of the patient being put under the direction of the doctor, he, by means of the patient's own brain, sends it where it is most needed. The operator should be a careful, well-trained man, who knows just when to stop, lest he drain the brain and the rest of the body of too much of their share of the X-energy."

"But that a sensible person with the requisite knowledge can use this force to the great benefit of suffering humanity I am thoroughly convinced. The case cited is only one illustration of the truth, but that the mother herself managed the cure shows how simple and sure the remedy is when intelligently applied. Some day I hope to lay a more complete theory before the scientific world."