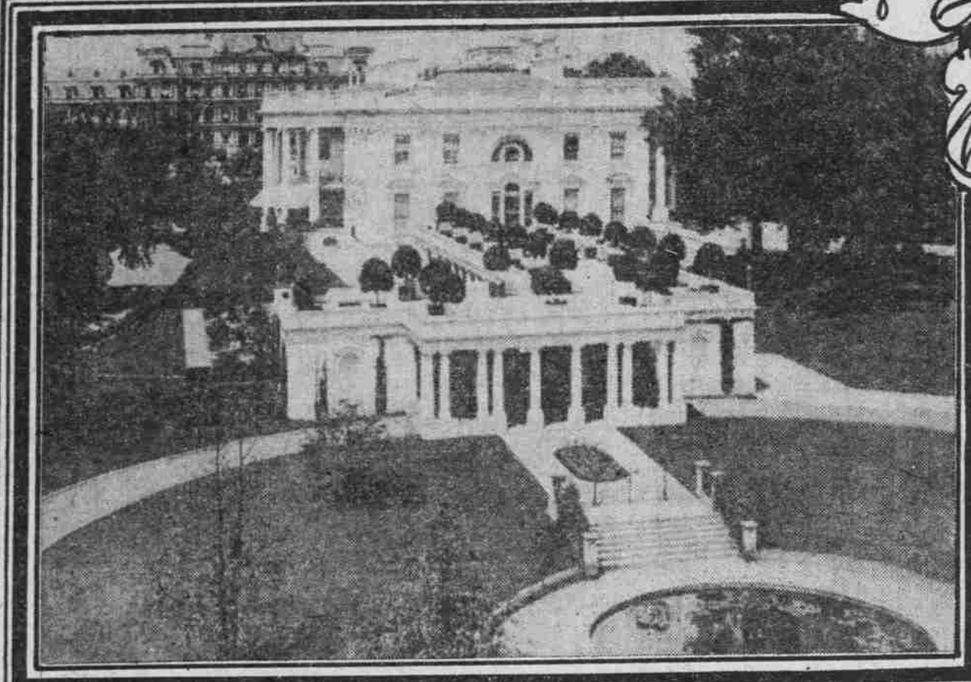
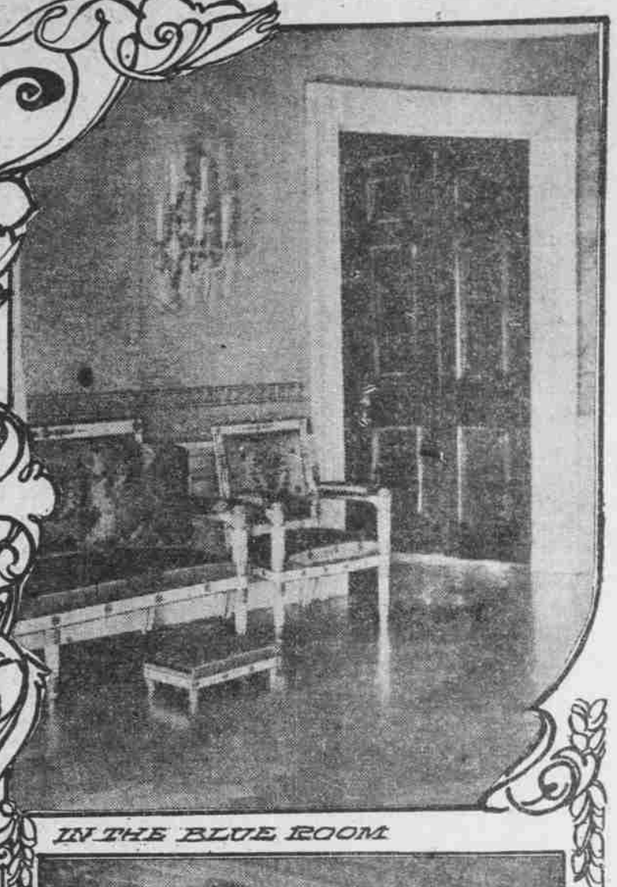
Housekeeping Will Be Easier For Mrs. Taft

ROOSEVELT MADE NECESSARY ADDITIONS AND REPAIRS TO THE WHITE HOUSE THAT HIS SUCCESSOR WILL ENJOY

IN THE STATE DINING ROOM

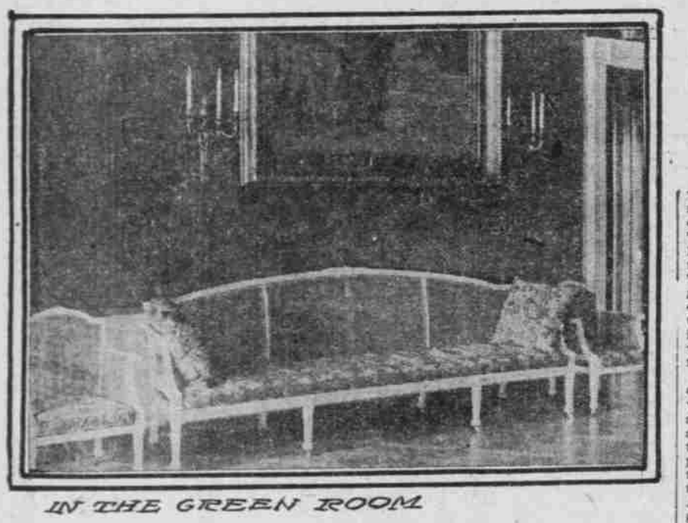


THE FINEST OLD HOUSE IN THE LAND



IN THE BLUE ROOM

EAST ROOM



IN THE GREEN ROOM

PRESIDENT'S SMOKING ROOM, RED ROOM

FOR a home while he is President Mr. Taft will have the finest old house in the land, and the Government will allow him about $33,000 a year to run it. This figure, however, will not cover the cost of lighting, which will come out of the annual appropriation for the capital's public buildings and grounds; nor will it include office expenses.

The White House appropriation for the present fiscal year, ending next June, carries the following items to be partially expended while Mr. Taft is a tenant:

Care, repair and refurnishing	$25,000
Fuel for house and greenhouses	6,000
Care and maintenance of greenhouses	2,000
Repair of greenhouses	2,000
Total	$33,000

The wages of part of the household domestics and laborers are included in the first item of $33,000. Such extra servants as he needs Mr. Taft will pay out of his own pocket. But when he wishes a room repapered, the plumbing repaired or a leak mended in the roof he will not have to dicker with mechanics. He will be relieved of all such worries by the engineer officer of the Army in charge of public buildings and grounds, who is the official custodian of the White House as well as of the Washington monument. Nor will Mrs. Taft be bothered with any of the petty cares of housekeeping, for the Government will supply her with a steward who will attend to the marketing, supervise the house servants and care for the silver and plate. Under him will be also a housekeeper, responsible for the work of the upstairs maids. Under his roof Mr. Taft will have the protection of a branch police station, from which will issue upon their beats a squad of policemen, gaurding every door and pathway leading into the building day and night, while indoors there will be a corps of ushers to receive guests and attend to their comfort. A coterie of Army and Naval officers will also be detailed to assist in the introduction and entertainment of guests at formal functions, for which entertainments the music will be furnished by the Marine Band and the flowers by the White House greenhouses.

More Company, But Same Salary.

However, Mr. Taft will have to pay all bills for food, including the viands eaten by the hundreds of official guests entertained at the White House each season, and this expense will consume a considerable portion of his official salary, especially if he endeavors to follow the pace set by President Roosevelt. During the latter's regime the Government has doubled the entertaining capacity of the White House without raising the President's salary a penny, the allowance now given to the President for traveling expenses not being an additional asset, since previously the railroads carried chief executives without charge. Mr. Roosevelt, who was rated at a quarter of a million when he entered the White House, has been able to spend nearly all of his official salary for the glory of the Republic. But Mr. Taft, unlike his brothers, is considered to be poor in worldly goods, having always been dependent mostly on his Government salaries for the support of his family. So he will be able to save very little, if anything, while in the White House compared to what the predecessors of Mr. Roosevelt were able to save when that mansion's capacity for hospitality was relatively limited.

Five Extra Living Rooms.

For family use the White House will afford Mrs. Taft five rooms additional to those accessible to Mrs. Roosevelt when she took possession seven and a half years ago. There are four bedrooms in the space occupied by the offices of President McKinley and his predecessors, also a private presidential study occupying the former Cabinet-room. These four extra bedrooms are over the East room and there are now ten bedrooms on the second floor of the mansion, although some of these are generally used as dressing-rooms. So there will be sleeping quarters for the Taft family without their "doubling up" when the three children are home from school, and even when there are three or four house guests in addition. The corridor separating the two new pairs of sleeping chambers over the East room Mrs. Taft will probably furnish as a sitting-room, while the other room nearest these suites will probably be retained by Mr. Taft as his study, the adjacent apartment farther west as his library, and that beyond the last named as his own bed chamber.

Home Life Now Peaceful.

These five extra upstairs rooms result from Mr. Roosevelt's insistence upon as great living space on this floor as was allowed Presidents originally and from his removal of all the office rooms to a temporary office building over toward the War Department, in the space where Thomas Jefferson also had his office. So Mrs. Taft can take an afternoon nap without being disturbed by the tick of the telegraph, the click of the typewriters and the voices of reporters and politicians, all of which noises resounded in the eastern end of the second floor when Mrs. Roosevelt moved into the mansion. Nor will Mrs. Taft be disturbed by the scuffing and pounding of feet upon the old public stairway by which invaders used to mount to the second floor of the house, for this stairway has been taken out entirely and a new private stairway of colonial design erected near the main entrance of the East room. This means of ascent will be used only by the Taft family and their house guests. Not even the ubiquitous newspaper photographer has been permitted to mount it since the recent reconstruction of the house.

Home Luxuries Downstairs.

Mr. Taft will be afforded also on the ground floor of the White House home comforts not accessible to his predecessor when the latter moved in. The new state dining-room has been enlarged by the addition of that portion of the corridor previously occupied by the private stairway, and will now accommodate 100 dinner guests, instead of 50, as before. Dinner guests will not have to eat in the draughty upstairs corridor, and during evening receptions the state dining-room will not have to be partitioned off into temporary dressing-rooms and the great corridor outside will not have to be occupied by unsightly hat and coat boxes, as in the early days of Mr. Roosevelt's regime. These boxes are now provided in the long basement space of the "terrace"—the new white extension toward the Treasury, thorugh which reception guests now make their entrance and exit, instead of entering upstairs through the main door and making an ignominious departure through a front window and over a bridge spanning the front areaway.

Mr. Taft's smoking-room for after-dinner guests will be the red room, which the early Presidents used as an ante-chamber to their combined library and cabinet-room, which originally was the present state dining-room, the present private dining-room and pantry, thrown into one, then affording the space used as a state dining-room. And as a drawing-room for a small gathering of guests, the Tafts will also have the green room, which was the common dining-room of the first tenants of the house. In the oval blue room, between the red and green rooms, Mr. Taft will stand with his wife and the ladies of the Cabinet to receive all guests arriving at formal receptions. The great east room will be used for dances, musicals and general gatherings, when a host of guests are entertained.

No Host Better Equipped.

No host in the land has statelier apartments in which to entertain his guests. The state dining-room, with its paneled walls of oak, its silver electric light fixtures, its great stone mantel and generous fireplace, its Flemish tapestries, its richly carved cornice, adorned with heads of animals from our native hunting grounds, is the finest room of its kind in the land. The oval blue room, with walls covered with heavily ribbed silk of steel blue emblazoned with stars; the red room, with its deep red velvet walls, and the green room, with its shimmering velvet wall covering, afford an exquisite suite of apartments, one opening into the other and all furnished in the style of the first French empire. And the east room, with its chandeliers of thousands of crystals, its four great mantels, its great walls of white, its cornices of gilt and hangings of yellow, is no longer a rococo picture gallery, but a vast, stately apartment rivaling those of Versailles and Fontainebleau.

Incomplete From the First.

Thus for the first time in 20 years the White House now insures home comforts to a new tenant. Indeed, from the first its repairs have generally been behind the needs of its occupants. When the Adamses moved in, in the Autumn of 1800, they found a half-finished building surrounded by brickyards and inclosed by a rough post-and-rail fence, on what is now the Pennsylvania-avenue front. They had to enter at this side over a wooden bridge crossing the front areaway, which was not spanned by the front portico, not added until Jefferson's time, when that in the rear was also added. The east room was unfinished and Mrs. Adams used it for drying her linen. Indeed, the one Winter that the Adamses spent there was one which they long remembered. The Secretaries of the Treasury and of War, to whom Congress had given $25,000 for furnishing the house, had neglected to provide call bells or grates for the fireplaces. Thus not only was it impossible to burn coal, but no firewood was provided nor were there any laborers to cut it from the surrounding forests. So the Adamses received rather cold hospitality from Uncle Sam. And while Jefferson was living in the White House he was annoyed by the din of the laborers who were adding the porticos. Moreover, while he was the tenant the great east room ceiling fell in. Indeed this main parlor of the house was not completed for 36 years after the first occupant moved in.

So small were the appropriations for furniture that each President down to Jackson had to bring in part of his private furniture to make the White House habitable. When Congress gave Mrs. Madison $2000 for refurnishing the house she caused some comment by spending $458 of this for a piano and $28 for a guitar. Part of the remainder was spent for table linen, mirrors, yellow satin drawing-room furniture and damask window hangings festooned in "sunbursts." But when the building was reconstructed after the British burnt it in 1814, $50,000 was appropriated for repairs. By the time Hayes came in about a half million had been spent on refurnishing, yet this money had been used to such poor advantage that the architects who had charge of the recent reconstruction found but a half dozen pieces of furniture which they regarded as intrinsically worth keeping. Instead of adhering to any uniform style of artistic decoration, the ephemeral fads had been adopted. To the beautiful columns of the front portico had been attached heavy iron lanterns and the great corridor of the lower floor was bisected by a great garish screen of colored glass. The furniture represented about every style of the cabinetmakers' art and the arrangement of the grounds violated about every tenet of the landscape gardeners' art.

Eagle Screams at Purchases.

The eagle screamed loudly whenever anything was purchased outside the land, and this began in Madison's time, there being a furor because some of the articles bought with the appropriation for reconstruction, after the fire of 1814, had been purchased abroad. Indeed, in 1817 Congress went so far as to stipulate that "all articles purchased for the President's house shall be of American manufacture, so far as may be practical and expedient."

Political rivals of Presidents continued to attack them whenever unusual repair or redecoration was needed, and as a result tenants of the White House became cowed.

Guest Slept on Billiard Table.

By Harrison's time the office space had so overrun the house that guests had to be put to bed on cots in a screened corner of the upstairs corridor, and even upon the billiard table. President Roosevelt was the first to take the legislative bull by the horns and ask for relief.

He sent for one of the leading architects of the country, and it was discovered that under Jefferson's direction two "terraces" had been added to the White House, one to the eastward and the other to the westward. The west terrace had later been used, however, as a foundation for greenhouses and that to the east—where the public now enters—had been removed entirely, to make place first for a cow stable and later for a flower garden. The architect called by Mr. Roosevelt ferreted out the original plans of Hoban, who designed the mansion, and of Latrobe, who added the porticoes and terraces. It was proposed by the architect that these plans be carried to completion and that a temporary office building be erected at the end of the restored and completed west terrace.

Congress readily agreed and the reconstruction was effected at a cost of $550,-681, future Presidents thereby being assured a comfortable and decent mode of living.

Washington, January 2.

Choice of Yeast Important Point in Making Good Bread

Temperature of This Ingredient Also Requires Attention, if the Housewife Is to Get the Result She Desires.

BY LILIAN TINGLE.
(BREAD SERIES NO 2)

AFTER good flour, the next most important thing in bread-making is good yeast. Even the most talented and experienced of those wonderful creatures known as "natural-born cooks" will fail as utterly as the most helpless novice if she has inferior yeast. Indeed, blame for bad bread is quite often laid on the flour or on the method or recipe, which should properly be laid on the yeast only. Fortunately nowadays it is exceedingly easy to secure good reliable yeast; and unless you live far out in the country, beyond the reach of fresh yeast cakes, there is absolutely no excuse for having sour or heavy bread. You know, of course, that what we call yeast is a collection of living microscopic plants, each consisting of a single cell.

In order to be able to control and regulate the process of bread-making it is worth while to study the nature and requirements of this important plant. Given the proper conditions—a suitable temperature, moisture and food, the yeast plants rapidly grow and multiply. It may be of interest, though of no special practical value, to learn that 3,135,941,500 yeast cells are required for raising dough made of one pound of flour. This calculation was made by an expert in yeast, accustomed to estimating the "strength," or number of cells in different yeast cultures. Fortunately for the housewife she has not to take a census of the cells she uses; but it is well for her to understand upon what the fermenting power of any yeast infusion depends.

These microscopic yeast plants, and many others, are widely distributed in the air, and often find their way into materials where their presence is not desired, but where they grow and multiply, all the same, causing fermentation of different kinds. Sometimes these "wild" yeasts are welcomed and used in bread-making, but there is usually a danger of the acid producing ferments being introduced at the same time in undesirably large quantities. Therefore we usually make a "special culture" with carefully grown yeast, the character of which is known. Just as you plant known flower seeds in carefully prepared ground, so you make a solution of yeast-food of a proper temperature and add your yeast cake or "starter." The yeast cells begin to multiply and chemical changes take place as the result of this. Some of the starch in the flour is changed to sugar and some of this sugar into alcohol and carbonic acid gas. The gas forms minute bubbles in the sticky dough in which it is entangled, so that the whole mass of dough is "raised" or increased in bulk as the gas bubbles expand and try to escape.

On baking, the walls of the bubbles become stiff and fixed, the gas is driven off and the yeast plants are killed. If the dough is left too long without baking, the alcohol is in time sufficient to hinder the growth of the yeast, and ultimately to kill it. Moreover bacteria, present in the flour, or in the yeast-brew or introduced by the use of imperfectly cleansed utensils, have a chance to grow; and, as a result, the alcohol breaks up into acetic or lactic acid, and your bread is sour.

Yeast thrives best at a temperature between 65 and 75 degrees Fahrenheit. Hence we try to keep the dough, from start to finish, at a uniform temperature of 70 degrees. That is why lukewarm wetting is employed and why the flour should be warmed in cold weather. Success in breadmaking depends largely upon a careful regulation of temperature. The acid producing bacteria, already mentioned, thrive well at a somewhat higher temperature than that most favorable to yeast. Hence the danger of souring when "my-lady-in-haste" tries to "hurry up" her loaves by placing them too near the stove, and the increased chances to sour bread in hot weather. To secure absolutely uniform results in breadmaking a thermometer should be used, but though thermometers are neither expensive nor hard to understand, it is almost impossible to get the average cook to use one systematically. Yeast grows less readily at lower temperatures and its life is suspended at 30 degrees Fahrenheit. The plant is killed at the temperature of boiling water (212 degrees), but many a beginner has poured boiling milk or potato water into her yeast and wondered why the "pesky stuff" took so long to raise. Salt tends to check the action of fermentation and sugar, if not in too large quantities, aids the process. And, of course, the greater the number of yeast cells present in the beginning, the greater the amount of gas given off in a given time.

Knowing these things, it is a comparatively easy matter to control the growth of the yeast and to make the bread-raising process a short or long one, as may be most convenient.

Yeast is used in several forms. Most commonly you may choose: (1) "Compressed" yeast, which is most uniform and reliable and is always "first choice" where it can be had "fresh." It does not keep well, however, and therefore is not usualy available in country districts. (2) Dried yeast, mixed with corn meal or similar material for convenience in transport and for keeping. This is not so reliable or vigorous as compressed yeast. (3) Liquid yeast—usually home-made, a "special culture," in which some yeast—begged, bought or borrowed, is introduced into a liquid containing the starch or sugar necessary for food, with or without such ingredients as hops or ginger, which are intended to check the growth of less desirable organisms. The yeast is allowed to grow up to a certain point and is then checked by being stored in a cool place until wanted, some of the old yeast being kept as "starter" for a new batch. The strength of any yeast depends upon the care and cleanliness with which it is made and preserved. One yeast cake, dry or compressed, should be about equal to one cup (half pint) of good, active home-made liquid yeast.

Yeast cakes should be dissolved in one-half to two-thirds of a cup of luke-warm water before being added to the other ingredients. As for quality, that depends partly on the strength of the flour, partly on the time allowed for rising. For good, average bread flour one-half yeast cake to every quart of wetting might be allowed if the bread is to be made by the "long process," and allowed to rise over night. The time can be shortened by increasing the amount of yeast to as much as two yeast cakes to one quart of wetting. This last is the proportion for "quick process bread," which may be mixed, raised and baked in five hours. Too much yeast gives an unpleasant flavor, while too little will, of course, give heavy bread.

Remember the importance of never letting your yeast or dough get either chilled or over-heated. Setting the bowl or bread mixer in a pan of water at 95 to 100 degress is often a help in securing uniformity of temperature for short process bread; and the fireless cooker may often be pressed into the service as a bread raiser for long process bread in either very warm or very cold weather.

Story of a Humboldt Tree.

Indianapolis News.

At Tule, in the courtyard of the Church of Santa Maria, is the great Tule tree. The tree is 14 feet in circumference six feet from the ground. More than a hundred years ago, when Humboldt was traveling through Mexico, he cut out a section of the bark, and in it affixed a tablet bearing an inscription dedicated to the tree. This tablet can still be seen, although nearly covered by bark.

Life's Lazy Period.

New York Press.

I meant to play baseball last Spring,
And swim each day in Summer,
And with long walks, as when a boy,
Make Autumn just a hummer.

I didn't do a one of these,
But spent my time in lazing,
The which I did week after week,
With faculty amazing.

I also meant, when Winter came,
To take again to skating;
Yet now that Winter's really here
I find my zeal abating.

The radiator draws me more;
A pipe, a book, a paper
Have strong appeal, while gone the wish
Upon the ice to caper.

The fire for work and active sport
Has sunk into a smolder,
From which I judge I'm growing wise—
Or else am growing older.