PARTY HOODS MAKE PRETTY CHRISTMAS GIFTS

Not Difficult for Inexperienced Fingers, and Every Young Woman Wants One.

Every girl goes to evening parties, and at this season of the year she needs some thing to wear on her head. A hat will ruin pretty dressed hair, and, moreover, does not begin to be as becoming as something else, and every girl that is worth anything is fond of something [illegible] than a [illegible] unless she wears it. Many girls ask for a simple hood. The same kind of this material that necktie[illegible] are made of makes a charming hood, in many colors. If it is she can afford to spend much money the prettiest kind of models can be copied by fingers not really experienced. Some good colorings are quite suitable to wear in the street, since the evening should be starry, impossible in rain or snow, of course, which spoil them.

One of the prettiest hoods comes from Paris and is fashioned with a short shoulder cape attachment and long tab fronts. This one is made of lace, and if a model can be picked up at a bargain the expense would be lessened.

A scarf four yards long of light lace is backed with the faintest pale pink chiffon. Instead of being plain the chiffon is shirred in groups of three, two inches apart, each shirring with a tiny heading. All around the edge is a group of shirring to a width of about one inch.

Then the scarf is folded to get the middle of the length, three-quarters of a yard is gathered on each side from the middle, making a yard and a half in all. This forms fullness over the shoulders and to this the hood itself is sewed.

The hood proper is formed by another scarf a yard and a half long, all the length of one edge being gathered. Draw this up until only a small circle the size of a bread and butter plate is left and fill in that space with a piece of flat lace. Then take three pieces of very narrow and flexible bone, or featherbone, and shir them in the other edge, the first shirring coming three inches from the edge. This, you see, forms the hood, for the bone should be three-quarters of a yard long. Pleat the bottom edge of the formed hood into the lace cape.

TO PROTECT THE EYES.

It leaves a frill about the face which should be brought back over the head and caught gracefully, not to flop into the eyes. At the left side of the front put a big bow of pink liberty satin with a few rosebuds caught into it. The hood is, of course, lined with chiffon, as is the scarf. Sew the hood at the bottom into the gathered part of the long scarf and you have one of the prettiest and most becoming things imaginable. The same model could be done in two shades of chiffon, which would be cheaper. Shortening the tabs would also reduce the expense.

For less expensive is another hood, very becoming. It is formed of ecru mousseline de soie and narrow bands of Val lace insertion.

The mousoline is cut in four-inch ruffles and knife pleated. To be even this should be done by machinery. The lower edge of the ruffle is then gathered and pleated down tight, which makes the top flare into a circle. To this is stitched a flat band of lace, the pleats being spread into it to make as large a circle as the goods will permit. Then another ruffle is laid on and the process continued until the least circle measures a yard and a half around. Then gather into bone as the other hood is done, and catch back the ruffle. A shoulder cape is formed by the same ruffles and lace, and gathered across the neck. Then the two are joined and the hood is completed by long ribbon ends to tie.

Both this hood and the lace one will be improved by a big bow at the back of the neck that will help to cover the joining.

If a girl does not wish to go to the work of making one of these hoods a fichu is very useful for a head covering and nothing like so complicated.

EUGEN FELDEN, Now a St. Louis Head Waiter, Has Served Kings and Many Famous Men of the Old World.

LIEUTENANT GENERAL VON LITZMANN,
And his autograph. Presented to Eugen Felden, his Orderly.

Eugen Felden, headwaiter in Faust's Cabin, is not quite 35 years old.

He has served as waiter and head waiter in—

Crystal Palace, London;
Cafe Henri, Paris;
Hotel Botanique, Trier;
Grand Hotel, Rome;
Hotel Apollo, Muehlhausen;
Faust's Cabin, St. Louis.

Besides being orderly for one year to Lieutenant General Litzmann of the German Army, he numbered among his patrons the King of England, the Duke of Marlborough and Manchester, the Emperor of Germany, men of nobility from all over the world, and great actresses like Sarah Bernhardt and Eleanore Duse.

WRITTEN FOR THE SUNDAY REPUBLIC.

Eugen Felden, head waiter in Tony Faust's Cabin, has seen many parts of the world before he reached the age of 35.

Since his fourteenth year he has been on the wing, landing in America last spring in time for the World's Fair rush.

In his eventful young life he has met many of the great men of the world, rulers of thrones and millionaires of many lands. What few men of exalted station accomplish in a lifetime—contact with imperial and royal personages—Felden achieved in his less than a quarter of a century years.

One of his most precious possessions is an autograph photograph from Lieutenant General von Litzmann of the German cavalry, who as Director-in-Chief of the Imperial War Academy ranks almost next to the Emperor himself. The photograph is accompanied by a personal letter and a letter of recommendation that cannot fail but work as an open sesame for Felden in his chosen vocation. Felden served General von Litzmann as orderly, and during the twelve months that he was with him he accompanied him on his many trips of military inspection from Strassburg to Berlin and back again.

The personal letter and the personally written testimonial are interesting documents, and read as follows:

GENERAL LITZMANN'S LETTER.

Berlin, Oct. 28, 1902.—Dear Eugen: At last I find time to send you the desired testimonial and my photograph. To obtain the latter caused the delay, but I hope that you will be glad to receive both, even at this late day.

My wife was much pleased to receive your card of congratulations for the 25th, and I also thank you.

We often speak of you and miss you. Your successor is very satisfactory, and in the end may succeed.

I should be glad to hear from you again and of your advancement in your location. I trust you will realize all your expectations.

We are all well and bore the name of you. All send their greetings, my family and my people especially. Your grateful

GENERAL LITZMANN.

THE TESTIMONIAL.

Berlin, October, 1902.—Sergeant of the Reserve, Eugen Felden, of Strassburg, Alsace, was in my employ as orderly from the fall of 1901 till the fall of this year.

He came highly recommended to me by his former chief, and has in every respect fully this recommendation in every respect. Felden has earned my fullest regard and respect through his excellent behavior, his good manners, his cleanliness, sobriety, and obeying, his alertness and love of work. He was well liked by my family and my people all felt to see him go.

I fulfill only a duty in recommending Felden and wishing him only the best for his future.

LITZMANN,
Lieutenant General and Director of the Imperial War Academy.

Eugen Felden is a native of Strassburg, and although a fluent speaker of the French tongue, imbibed his love for Germany with the mother milk, because he was born after the ascension of the German Emperor to the domains of Alsace and Lorraine. His father died when he was 2 years old, leaving his mother with seven children to be raised by her and their efforts.

At 14 years, after he had graduated from the grammar school, he served as a waiter in the Vienna Cafe at Strassburg. This was a volunteer position, taken to enable him to learn the business. At 16 years of age he felt secure enough in what knowledge he had acquired to go to London. There Felden learned for the first time in his life the pangs of hunger. Unable to secure a position, he hired himself out in a cheap London boarding-house as a "maid of all work." He blacked boots, swept and dusted the rooms, cooked the meals and waited on the table. Being wide awake, he hung around the Crystal Palace until he secured the position of an omnibus. He was soon promoted to smoking-room waiter, the most coveted job in this wonderful London amusement place.

Here he came in contact with some of London's great men. The King of England, then the Prince of Wales, came many a tenight there, and Felden was always one of the waiters who were placed at the Prince's service. The Duke of Manchester, who married Helen Gould; the Duke of Marlborough and other shining lights of the English nobility were faithful patrons of the smoking-room waiter at the Crystal Palace. Felden remained for two months. Then his fondness for change of scene got the better of his judgment and he hied himself to Paris. With his savings wisely stored away in his pocketbook the French capital looked delightfully enticing to the young German, who was just 18 years old then. Felden landed there a few days before the race for the Grand Prix was run, and wished the race track on that day to witness the event he had his board and found himself with only a few pennies left of a goodly sum of savings. He began again at the bottom of the business and became a busboy at the famous Cafe Henri in the Rue Volney. In a short space of time he was advanced from busboy to second chef, and here it was that he became acquainted with many prominent Americans. Adolphus Busch, Ellis Wainwright, the Lamberts and Drummonds of St. Louis were among the men who were waited upon by Felden when they dropped in at Henri's during their stay in the French capital.

Fourteen months of this sort of service sufficed to make Felden resolve to seek new scenes for his conquests. He went to Trier, and there became waiter in the Hotel Botanique. Here he was detailed to wait upon the German Crown Prince when the latter went from the University of Bonn to Trier for a vacation journey.

In 1901 Felden left Trier for Rome and took the position of head waiter at the Grand Hotel, where he again waited upon many prominent Americans. Nearing the age of 25 Felden decided to return to Strassburg and serve his time in the army as a one-year volunteer. Shortly after his enlistment he was appointed orderly to Lieutenant General von Litzmann, with whom he remained during the term of his military service.

With General Litzmann he traveled all over Germany, always in personal attendance upon him. Emperor William and his family were frequent visitors at the Litzmann Palais in Berlin, and the good-looking orderly was always among those who waited upon royalty.

After a year's interesting service under General Litzmann, Felden left the army and went to Frankfort-on-the-Main to pursue a fourteen months' course at a school for hotel employes. When he left school he was just 22 years old.

He tried his acquired knowledge at the Hotel Apollo at Muehlhausen, in the Alsace, serving as head waiter. At the end of February, 1904, he came to America, and from New York set out at once for St. Louis. Faust's was the lode star that attracted him, and he secured a job as waiter in the upstairs restaurant, and was soon promoted to head waiter in the Cabin.

The position is one that requires tact and ingenuity, as well as a thorough knowledge of the art of cooking, serving and table-dressing.

EUGEN FELDEN,
In his uniform, as Orderly to General Litzmann, Chief of the War Academy of Berlin.

XMAS PUDDING SHOULD BE MADE NOW TO "RIPEN."

Fruit Dessert That Is Part of the Holiday Feast Requires Time.

It is time for the Christmas plum pudding, which requires to be made long enough in advance of the holidays to allow for its proper "ripening."

The secret of making a successful plum pudding will be found by following the English rule. After preparing the fruit and various ingredients do not attempt to stir them together, but avoid.

After this is accomplished pack solidly in a mold, bowl or bag, which has been well buttered and dredged thickly with granulated sugar.

Do not leave much room for the pudding, to avoid the many puddings are ruined by the water boiling into the space left for it to swell. It, or even by the steam from the boiling water becoming condensed there. Seal very tightly. If a bowl is used, butter and sugar a large square of cloth in the center, tie over the mouth of the bowl, carry the ends of the cloth under the bowl, cross, bring back on the top and tie. Suspend in boiling water to cook, taking heed that the water is not allowed to stop boiling for a moment from the time the pudding goes in until it is done. If the water stops boiling the pudding will be soft and sticky, even if the boiling is speedily renewed. A large pudding requires six or ten hours' boiling. A small one half many housekeepers prefer to cook their puddings in several small bags or molds, and require not more than five. If the water boils away and requires replenishing, do so from the boiling tea kettle. After the pudding is done hang in a cool place until the day it is to be served. Then, with its cloth, plunge into boiling water again for an hour or two. Take out five minutes before serving, have ready some blanched and split almonds, stick around the edge of the pudding, put a sprig of holly on the top, pour a little brandy around the pudding, light and take at once to the table while the brandy is burning.

Here are several good recipes for this Christmas pudding, including a temperance, for those who wish plum pudding on their bill of fare, but cannot conscientiously accept the English one made with wine and brandy, and a frozen plum pudding.

A RICH PLUM PUDDING.

Remove the strings from a pound of beef suet, shred and chop fine with a tablespoonful of flour and a teaspoonful of salt. Beef marrow, three-quarters of a pound, may be used in place of the suet, if preferred.

Add to the suet three-quarters of a pound of grated bread crumbs, a pound and a quarter of seeded raisins soaked in a wineglassful of brandy, a pound of cleansed currants, two ounces of shredded citron, one ounce candied lemon peel, one pound granulated sugar, two ounces blanched and sliced almonds, the grated yellow peel and juice of one lemon and one orange, one tablespoonful of powdered cinnamon and a teaspoonful each grated nutmeg and cloves.

Mix well, using the hands to knead, then stand aside for two days to ripen. When ready to boil, add eight eggs well beaten, one gill of cream, a wineglassful each Madeira and brandy. Then pack and boil as advised.

A PLAIN PLUM PUDDING.

Mix together one cup of chopped suet, one each of raisins and currants dredged with flour, two cups of flour, two cups dried and grated bread crumbs, one cup of sweet milk, one cup of molasses, into which a half teaspoonful of soda dissolved in a tablespoonful of water has been stirred, a teaspoonful of cream of tartar, a half cup of mixed citron, candied orange and lemon peel, a grating of nutmeg, a teaspoonful of cinnamon and cloves mixed, two beaten eggs and a wineglass of brandy or whisky. Knead well and proceed as with the richer pudding. The eggs may be omitted if desired.

BEAUTY AND HEALTH HINTS

MARION MARTINEAU'S ANSWERS TO CORRESPONDENTS

Miss H.—Kindly give me the formula for a lip lotion to be used on chilly days when I go out to walk or drive.

You might try glycerin cut with rose water. If glycerin agrees with your skin it is about the best thing you could use.

M. D. W.—Do you think I might prepare a cold cream that could be carried around the country with me? My mother, who was a Southern woman, used to make a clover cream, which was very nice. She kept it in egg shells.

Your mother made her sweet clover cream in this way. She took an ounce of pure mutton tallow and melted it over hot water. Into this she laid a sprig of sweet clover broken in half, so that the juice oozed out. This she simmered about sixteen minutes, not letting it boil, but only keeping it warm. Into this she put one drop of attar of rose. Prepare it in this manner and pour into empty egg shells.

Miss T.—My head aches a great deal and I cannot bear the smell of grease. What can I apply to my skin in place of grease?

There is nothing that will take the place of oils in massage and in beauty treatment. You can bathe your face with milk of roses, which is considered a very good thing for the skin. Take an ounce of rose water and put three drops of benzoin into it. If it is not sufficiently milky in appearance, add two drops more. This makes a very good face bath.

M. Y.—I would like to prepare a good cheap bath vinegar. I have a rose jar and wish I knew how to make rose vinegar.

Take a heaping cup of rose leaves, spices and all, out of your jar. Put into a quart bottle. Pour a pint of white wine vinegar upon this and let stand three weeks uncorked. Strain and use for the bath. It is very refreshing. Put half a cup into a tub of water.

H. R. U.—What would you advise me to do for biting my finger nails? I have bitten them from childhood and I inherited it from my mother.

There is nothing that can be done for you. You must stop it for yourself. Keeping the nails highly polished will sometimes cure the habit. They will feel so glassy that you can not bear to touch them with your teeth.

M. F.—I am subject to hysterical spells when I cannot stop crying. It leaves my complexion very bad, and my doctor says it is wholly due to this cause. Can you tell me how I can stop this habit of crying?

It is very easy to stop. If you were to engage in some pleasant occupation which requires all your thoughts and your every effort, you would soon stop. Working women seldom have time for such indulgences as hysterics.

F. W.—Do you think the wrinkles could be taken out of the forehead of a woman of 65? I am of that age and am thinking of getting married. Of course I want to look as nice as I can.

You are entirely right in wishing to be attractive. You are certainly too young to look old. Massage your wrinkles with a good skin food, following the directions often given and you will be rewarded by having them entirely disappear.

K. G. W.—How often must I steam my face to keep the skin soft and pretty?

Steaming it twice a week will do a great deal for it. You must apply hot cloths until the skin feels very warm. Then rub skin food into it. It will sink into the pores and will plump out the skin and drive away the wrinkles.

M. R. W.—What can I do to obtain a good wrinkle cream? I want something that smells pleasant. So many creams are just like lard. Glycerin agrees with my skin.

Then get an ounce of cold cream at the drug store. This usually contains glycerin. Put it in a double boiler and add to it a lump of white wax as big as a walnut. To this add a lump of spermaceti of the same size. Now take off the fire and beat in an ounce of the pure oil of almonds. Add ten drops of lavender, geranium or rose. All arne sweet and all will make a nice cream.

Mrs. T.—I am troubled with my teeth. They get very yellow and there is nothing petty about them. How can I make my mouth attractive?

Go to a cosmetic dentist, or one who makes a specialty of making the teeth look nice. Have them restored by enamel restorations. Use a good dentifrice upon them every day. Once a month use a very little finely powdered pumice stone. Once a week use ten drops of pryozone for internal use of course, upon your toothbrush. This will keep them white.

In buying any drug, always tell your druggist how you are going to use it, and tell him whether you desire it for internal or for external use. This is the safest and best way. In fact, it is the only way to buy drugs for the home. Then carefully label every bottle.

Katherine T.—I have a great many blackheads upon my face. How would you advise me to take them off?

Heat the skin hot with handfuls of hot water. Cover with cold cream. Leave on ten minutes. Wash the face in soap and water, using at least nine rinsing waters. Instead of a face scrubbing brush, use your finger tips. The blackheads will come away with this treatment.

H. W.—My skin is very oily. What will take the oil out of it?

Wash it in hot water in which there is a little borax powder mixed. Put a teaspoon of the powder in a pint of hot water. This will remove the oils.

Mrs. S.—Is soap jelly good for the skin? I have seen it recommended.

Good soap jelly is very good for the skin. You can make it yourself out of your odd bits of soap. Use none but the best soap. Put the dried bits in a bag, pound to a powder. Dissolve in boiling water, add a teaspoonful of borax to a pint and put away in a big jar to cool.

ART MARVELS OF THE MOROSINI HOME.

New York Banker and Broker, a Business Associate of the Late Jay Gould, Has Gathered Rare Pictures, Tapestry and Armor From All Over the World and Housed the Collection in His Country Estate at Riverdale-on-the-Hudson—Gold Vessels and Jeweled Ornaments Might Have Adorned a Rajah's Palace.

New York, Dec. 17.—Antique treasures of royal magnificence and splendor fill to overflowing the country home of Mr. G. P. Morosini, Elmhurst, at Riverdale on the Hudson, until the rooms vie with those of a great museum. In fact, nowhere except in a repository for antiquities and curiosities is it probable that another such collection as the one stored in the large red mansion at the top of Riverdale ridge of hills could be found.

Mr. Morosini, banker and broker, is too well known to the general public as the associate of the late Jay Gould to need an introduction. Only his intimate friends, however, are aware of the business man's penchant for collecting rare specimens of jewelry, gems, silver, gold and ivory, of weapons, armor, tapestry, furniture, pictures of from one to a dozen centuries ago. Mr. Morosini's great wealth has permitted him to indulge this taste to an extraordinary degree, and through a responsible antiquarian, who keeps him informed constantly about curios to be purchased here in New York, he is able to secure rare prices. The banker considers the metropolis the greatest market place in the world for picking up material of this class if one but waits and watches carefully.

The gorgeous in antiquities appeals to Mr. Morosini, with the result that Elmhurst contains one of the most wonderful collections in this country, one which has been carefully gathered together from every quarter of the globe during a score or more of years. Every room, every hall, piazza and even the lawns are adorned with quaint relics. The late British Queen's jubilee presents, which occupied a special hall at the World's Fair in St. Louis, were scarcely more dazzling and magnificent than the splendid treasures at Elmhurst, and certainly the royal possessions were far less numerous. There are carved ivory caskets which an Empress might be proud of; beaten silver and gold vessels and jeweled ornaments which might adorn a Rajah. The bewildered visitor pauses in wonderment before cases of a hundred miniatures, as many dainty enameled snuff boxes, trays of fine laces and uncut gems, which would take not less than a fortnight to be examined carefully, as their beauty and interesting history deserve.

APPROACH TO THE MANSION.

A hint of the wonders of the interior adornment of Elmhurst is given by the lawn decorations. From the entrance gates to the porte-cochere are evidences of the owner's unique taste. The curving drive leads past the "Gunnery," where a collection of mounted cannon, guns and old bronze mortars, brought from Morro Castle after the Spanish War, is seen. These are historic bells hanging from the porte-cochere, which, with the firearms and guns, give Elmhurst something of the appearance of a fortified castle. But quaintest of all is the group of tiny musicians representing a full band and stationed on the border of the drive. These colored porcelain manikins, with their brass and porcelain musical instruments, look as though they would like to strike up a welcoming tune as the visitor approaches the house.

In addition to these players, countless gnomes, dwarfs and weird legendary figures leer at one from behind tree trunks, peep down from the branches or grin out quaintly from the center of the lawn. Every one of these curios figures was brought from Venice and many of them once stood on historic ground.

The most interesting room in the mansion, so far as the "Armory" which has already gained some fame. The wing in which the large collection of weapons is arranged stretches a hundred feet toward the rear of the house and is entered by a flight of steps descending from the main hall. The first glimpse of the glittering and motionless army lined up here is extraordinary. As the huge bronze-trimmed oaken doors swing back disclosing a guard of two figures dressed in the unmistakable uniform of the Swiss Palace Guard a blaze of light bursts from above and is reflected in a hundred polished breastplates, is caught on the tips of twice as many leveling spears and is reflected in the glass doors of innumerable cabinets lining the walls. Stretching the length of the mosaic floor is a magnificent Gobelin tapestry, rich red and black with glints of gold. Once this hung on the walls of an old castle in France.

The far end of this room or hall rounds out into a bay window, with the light let in from toward the top. At either side, midway the hall's length, is a carved arch outlined with electric lights and opening into small alcoves, which contain more weapons and armor. Flanking the landing at the entrance to the armory are torn and tattered flags, which have been neatly mended to preserve the devices by which one recognizes the emblem carried in the Seven Years' War, another used in a famous English battle and the colors of Old Glory.

A MUSEUM AND CABINETS.

From end to end this room is filled with cabinets. Most of these are built into the walls, and each division is devoted to the firearms and swords of a certain period or of a single nation. Sword hilts gleam with rare silver and gold workmanship, daggers sparkle with gems, there are crosses whose carved blades are slid into cases made of exquisitely carved wood or metal, inlaid or studded with jewels. Guns of every shape, from the crude cut crossbow to the most ornamental Oriental metal, are cunningly arranged against the wall in solid phalanxes, broad satin ribbons against the walls of these cabinets. Helmets and cuirasses from every country form a gleaming semicircle above these cabinets, and groups of them are arranged high along the side walls. In the middle of the bay window and opposite the entrance are a couple of helmets and breastplates worn by two of General Washington's bodyguard. Flanking these are two more which once covered brass escorts of Napoleon. These two bear bear a simple device, with a large letter "N" in the center.

TREASURES OF THE LIBRARY.

In Mr. Morosini's library books share honors with more firearms, weapons and war relics. Here the walls are lined with glass-covered bookcases, all well filled and above which hangs a row of pictures of more or less artistic value and excellence. Every inch of available space is occupied by Italian marbles, bronzes, porcelains and delicate carvings. One of the most valued possessions in this room is an inlaid and silver-mounted traveling case, exquisite in and perfectly appointed, with each piece bearing the crest of its former owner, the King of Naples, to whom the gift was presented by his brother, Napoleon.

Another apartment on this floor, one used by the late Mrs. Morosini, contains nothing but glass-inclosed cases filled with a marvelous collection of silver, ivory, gold and enamel. It is here that the visitor is forcibly struck with the resemblance to the jubilee display. While the treasures are not so magnificent and costly on the whole as those of Britain's dead Queen, it is the variety and vast number that astound one. Every shelf is piled high with them; the sides are hung with antique jewelry. Hidden away in drawers of handsome French chests and cabinets are hundreds of pieces of solid gold plate designed especially for Mr. Morosini and used only on state occasions.

Here also are pieces of fine jade, life-size busts with heads of carved ivory and drapery of cut crystal. Diamonds, sapphires, chrysoberyls, biddenite, emerald, opals, chrysoprase, topazes and chalcedony sparkle and gleam alluringly among the silver and gold. Here is every imaginable kind of jewelry, plain and fantastic; presents given by royalty to diplomats; gems said to have adorned Empresses and court beauties, in all a most remarkable display and probably not to be duplicated outside a museum.

In Miss Morosini's room are to be seen more cases of curios, which vie in uniqueness with the appointments of the dainty boudoir. On her dressing table is a gold toilet set made in China and the hangings are of rare Oriental embroideries.

While the salon is less like a museum it contains many wonderful rugs, statuettes, vases, pictures and pieces of furniture. The music and dining room are both interesting and unusual.

To prevent the possibility of burglary Elmhurst is thoroughly protected with electric fire and burglar alarms; otherwise the splendors contained in this mansion might prove an attraction to robbers.

MISS ROBSON'S HOME COMING

Eleanor Robson's name, now known on two continents, began in St. Louis when she was a member of the Columbia stock company. Miss Robson has just scored a wonderful success in London as Mary Ann in the Zangwill comedy, "Merely Mary Ann." She will return to New York December 22. After a "welcome" matinee at the New Amsterdam Theater, she will come to St. Louis to appear at the Olympic, December 26.