

WHITE HOUSE TEAMWORK

by WALDON FAWCETT



THE advent of William H. Taft as general manager of the nation's affairs marks the dawn of an era of higher efficiency in the conduct of the presidential business offices. The new vitalizing influence is not going to merely restore to the business atmosphere of the White House the best traditions of a period when the executive office was the premier business establishment of the country in

courtesy, precision and promptness. It will do more. It will temper this clock-like regularity and formality—essential though it be to the dignity of the place—with a modern progressiveness that will make for economy of time and labor in the dispatch of the public business.

It is safe to predict that henceforth no person will have occasion to complain, for instance, that letters addressed to the White House remain unanswered. The president's office will get back on the basis on which it was placed by the conscientious Cortelyou with an invariable rule that every letter should be answered the same day as received—no slight chore when it is taken into consideration that from 600 to 1,000 letters reach the White House every day. Similarly, visitors will be handled with a minimum of ruffled tempers because the work will be in the hands of the best business diplomats in America.

This optimistic forecast is justified because the new bosses at the White House offices are not novices or unknown quantities. They have for years past been proving themselves in the most exacting sphere of public business and have made good most emphatically. In the first place, William H. Taft comes pretty near being an ideal man for the head of a governmental business establishment. Better even than an ultra-practical business man for a position that combines political and business considera-



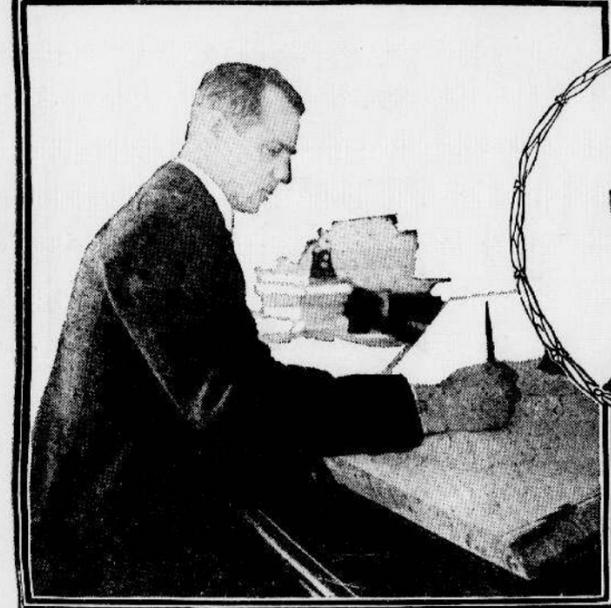
FRED W. CARPENTER



RUDOLPH FORSTER



WM. PENNELL
NEW DOORKEEPER AT THE
PRESIDENTIAL OFFICES



MAURICE C. LATTA, CHIEF EXECUTIVE CLERK



ARTHUR BROOKS

largely by a policy of justice and absolute impartiality to all callers and petitioners for favors. That was, of course, in the days before the public had good to-day as then, or even better, because he understands better how to control me and keep me straighter."

Next to Carpenter probably the most interesting newcomer of the recognized White House business staff is Wendell W. Mischler, likewise young in years but old in official business experience. Mischler, who is a native of Taft's own state, Ohio, was first clerk to Secretary of War Taft and later became, in effect, assistant private secretary. He went with Taft in the latter capacity when the Republican presidential nominee retired from the cabinet to conduct his canvass and has been a member of the personal staff of the new president ever since. During the stay of the Taft family at Augusta, Ga., when Secretary Carpenter was enjoying a long-deferred vacation in California, Mischler was acting secretary and he accompanied the president-elect on the Panama trip. Mischler is a splendid stenographer and is much the same sort of quiet, efficient, general utility man as is Carpenter.

The other assistant secretary to the president is Rudolph Forster, who has been a member of the White House business staff for a number of years. He started in a clerical position and by virtue of hard work combined with ability worked up step by step until he attained his present responsible position. The newly appointed chief executive clerk, Maurice C. Latta, is likewise old in experience at the White House offices, though young in years. An "indispensable" who has survived the present change of administration just as he has been undisturbed by previous White House "shake-ups," is Col. William E. Crook, the distributing officer of the executive offices, who has been for 44 years continuously in the service of presidents. Col. Crook was the bodyguard of Abraham Lincoln; President Johnson made him a clerk; he served under Grant as acting secretary to the president, and almost ever since he has been distributing officer, paying the salaries of all the workers at the White House offices and expending in the aggregate hundreds of thousands of dollars for supplies.

Warren S. Young is another clerical veteran at the White House and a record of service through three administrations is held by Thomas Anderson, the special White House postman, who handles all mail to and from the executive mansion, signs for all registered pieces, and is, in short, as unique in his duties as are any of the White House officials. President Taft has brought to the White House as his personal messenger, Arthur Brooks, the colored man who served him in a similar capacity when he was secretary of war, and who accompanied him around the world. Likewise he has transferred to the White House as doorkeeper William Pennell, who long held a corresponding position in the offices of the secretary of war.

heard so much of the "square deal," but Cortelyou in his quiet way made this vaunted slogan a fact and not fiction. In Cortelyou's time, as ever, men departed from the White House ragging and fuming because their requests had been refused or because

they have been granted less than they sought, but each such applicant went away with salve for his disappointment in the knowledge that if it had been denied, at least no person else would be granted the boon that he sought. Cortelyou was ever consistently the foe of unwarranted special privilege. Fred Warner Carpenter, worthy successor of Cortelyou, strongly resembles the latter in temperament. Quiet, dignified and a trifle reserved in manner with a suggestion of tremendous reserve power, Carpenter is ever tactful and diplomatic, yet he has the faculty, when occasion demands, of being firm without becoming ill-mannered. The new secretary to the president also has Cortelyou's love for and prodigious capacity for hard work. Like Cortelyou, too, he is a self-made young man and his meteoric rise had much the same beginning, with skill in stenography as the first stepping-stone.

Carpenter, who will be 37 years of age next December, is a native of the little town of Sauk Center, Minn., but in 1882, when the boy was only ten years old, his father removed to California and most of his boyhood was spent on a ranch in the Golden Gate state, enjoying all forms of open-air life and instilling what has ever since been an abiding affection for this climatic paradise. Young Carpenter attended the public schools in California and a private academy until he had almost reached his majority, when he returned to his native state and entered the law school of the University of Minnesota. In 1897, four years later, he graduated as bachelor of laws, and in 1898 took the L. L. M. degree, being admitted to practice both in Minnesota and California.

In 1898 Carpenter returned to California and was with the law firm of Bishop & Wheeler in San Francisco as Mr. Charles S. Wheeler's stenographer when there came to him from the Philippines that message which started him upon his interesting career of the past decade. It was little more than mere accident that brought Taft and Carpenter together. The president of the Philippine commission was in need of a stenographer for confidential work and could not find one to his liking in the islands. A friend, fresh from America, to whom he appealed in his dilemma, remembered the willing worker in the San Francisco law office and recommended Carpenter. The young man came out on the next steamer and proved his mettle so speedily that in less than a year, with the inauguration of Taft as governor of the Philippines, Carpenter was made his private secretary.

From that day to this Carpenter has been continuously Taft's chief aid in the roles of secretary of war, presidential candidate, president-elect and chief magistrate, and certainly no public man ever had a more energetic or so tireless a secretary. He accompanied Taft twice around the world; sojourned with him successively in Washington; Murray Bay, Canada; Hot Springs, Va., and Cincinnati, O., to say nothing of those weeks of strenuous existence on the special train that "swung round the circle" during the recent presidential campaign. In short, Carpenter earned the tribute recently paid to him publicly when Mr. Taft said of his personal representative: "He is the best secretary that a man ever had, and I got him by accident. I cabled across the Pacific from Manila on a statement of a man named Dan Williams, who was out there, that if I secured him, I would get the best secretary in the United States or the Philippines, or between the two. He has been with me for about ten years. He has not grown any older, except in service. He is just as

OFFICE OF THE SECRETARY TO THE PRESIDENT

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BETTER THAN BOUGHT CANDY

Home-Made Confection One May Be Sure Is Free from All Kinds of Impurity.

Take one pound of lump sugar, two tablespoonfuls of butter or half a gill of cream, two tablespoonfuls of lemon juice, and half a gill of water. Put the sugar and water into an enameled saucepan, and when the sugar is dissolved put the pan over the fire and bring it to the boil.

When it boils stop stirring and let it boil up, then remove the pan from the fire and stir into the boiling syrup a quarter of the butter.

When this has melted, put the pan on the fire again and bring it to the boil, take it off the fire and add another quarter of the butter; do this until all the butter is used up.

Cream must be treated in the same way. When all the butter is added let the candy boil quickly for ten minutes, stirring all the time. Test by dropping a little off a spoon into cold water; if it sets it is done. Then pour into a buttered tin, when nearly cold cut into squares.

The lemon juice is added just before pouring into the tin, a few drops of vanilla extract could be added instead of the lemon juice.

Tomatoes Canned Whole.

For canning tomatoes whole, the best way is that advocated by Miss Parloa in Farmers' Bulletin No. 203, issued by the United States department of agriculture. For this purpose use eight quarts of medium-sized tomatoes and four quarts of sliced tomatoes. Put the pared and sliced tomatoes into a saucepan and cook 20 minutes, taking pains not to let them scorch. Take from the fire and rub through a strainer. Return to the fire. While the sliced tomatoes are cooking pare the whole tomatoes and put into sterilized jars. Pour into the jars enough of the stewed and strained tomatoes to fill all the interstices. Put the uncovered jars into a moderate oven, placing on pads of asbestos or in shallow pans of hot water. Cook in the oven for half an hour. Take from the oven and fill to overflowing with boiling hot, strained tomato; then seal. If there is any of the strained tomato left, can it for sauces.

Pigs' Feet a l'Anglaise.

Take some well-cleaned pigs' feet and put them into a saucepan with enough cold water to cover them, season it with salt, bring it to a boil, skim it and boil on gently for three and a half to four hours, then take up and when slightly cool split the feet, remove the bones, and season inside with chopped sage and onion, and a little paprika and English mustard, and fold them up again and put to press between two plates with a weight on the top.

When cold take up and cut in strips about one inch wide; dip these into fine flour and then into whole beaten up raw egg and freshly-made white bread crumbs, pat with a knife to make quite smooth, and then put them into a frying basket and fry in clean boiling fat for about five minutes, then take up, dish on a dish-paper, and garnish with fried parsley and serve very hot.

Cream Toast.

Cut bread in even slices half an inch thick, slightly dry in the oven, then toast quickly over a clear fire or under a gas flame. It should be an even golden brown. For each two slices of bread have ready a cream gravy made from a cupful of milk heated in the double boiler, thickened with a teaspoonful of flour or cornstarch moistened in a little cold milk. Cook until smooth and velvety. Add a pinch of salt and a tablespoonful of butter and pour quickly over the bread, that has been kept hot in the oven. Serve at once.

Milk toast is made in the same way, without thickening the milk. The milk should not in either case be allowed to boil.

Novel Sandwiches.

Trim off crust from the sides of a brown and white loaf of bread and cut into slices lengthwise. Take a white slice of bread for lower layer and spread with moist cream cheese, then a layer of brown bread with thinly sliced pickles and mayonnaise, another of white bread and cheese, followed by one of brown bread with pickles and mayonnaise, and the last slice being white bread. Press layers together and slice across as you would a layer cake.

Scalloped Eggs.

Hard boil as many eggs as desired, and slice them. In the bottom of a buttered baking dish or casserole place a layer of bread crumbs, and season with salt, pepper and butter. Then put in a layer of the eggs, as with scalloped oysters, then a layer of bread crumbs, seasoned, until the dish is full. Over the whole pour a teacupful of cream, and brown in the oven.

Escalloped Peas with Cheese.

Heat a can of peas. Make a milk gravy of one pint of milk, season with salt, butter and pepper. Butter the bottom of the baking dish and put in it a layer of gravy, then a layer of peas, and sprinkle with cracker crumbs. Repeat, and on the top put a thick layer of sliced cheese and fried bacon, also desired.

Prune Ice Cream.

Stir one and one-half cupfuls of fine granulated sugar into three pints of cream; add one and one-half tablespoonfuls of vanilla, blend thoroughly, chill, and pour into the freezer. When half frozen add one small cupful of stewed prunes, stoned and chopped fine. This is more delicious than made with fresh fruit.

BLAZES STARTED IN STRANGE WAYS

Outbreaks of fire are often most mysterious in their origin. We are frequently confronted with problems concerning the cause of fires in houses, factories and fields that are utterly baffling and insoluble. Yet in what simple ways we may be victimized the examples given in this article afford most striking proof.

It is the simplest natural operation when lighting a candle to place the box of matches close at hand in the vicinity of the candlestick. The doing of this trifling act nearly resulted one summer time in a catastrophe. Every one must have seen how limp and helpless a candle will become on a warm summer's evening; and it was on account of this weakness in the candle that the danger arose. Little by little it drooped toward the slightly opened box of safety matches, into which it at length plunged its flame, causing a sudden burst of fire, accentuated by the presence of warm wax which had fallen from the inverted extremity. The table carried several odds and ends of the character generally to be found on a workman's kitchen table; and had the outbreak not been immediately extinguished the whole place might soon have been alight to the marvel of the inhabitants.

A scullery maid, or any one else, for that matter, would not think twice about placing a box of matches on the ledge of a sink, even in the event of a lamp being situated at a lower level on a stool near by. Now, in the following case the combination of circumstances was indeed remarkable. The waste-pipe was stopped up, so that the water dripping from the tap slowly filled the sink. When the water had risen to the level of the ledge it gracefully tilted the matchbox, which fell straight on to the top of the lamp chimney, shedding its fiery contents into the flare, and, of course, considerably endangering the surrounding articles. Fortunately matters went no further, but I am justified in supposing that, had they done so, all concerned would soon have been asking: "How did it start?" without having the remotest chance of the truth dawning upon their minds.

Moths and flames are universally connected, yet few people suspect that danger could arise therefrom. The insects are of such frail structure that generally they are destroyed before it is possible for them to inflict injury; and it is hardly credible that the wings would ignite and retain the flame long enough to enable the moth to fly to its surroundings. That, however, is what occurred on the following occasion. The moth was a large one, and its wings must have been very dry, so that when it floundered through the flame it set fire to one wing and darted on to a curtain, near by, which at once flared up. It is possible that many summer evening fires in the country could be attributed to a source of this kind. It is notorious that mysterious fires often arise at sunset in the hot months. In this case the adherent wax may have helped the wings to keep alight.

The last of our examples is certainly the most extraordinary of them all. A box of lucifers had been thrown upon the mantel shelf, and an ordinary clock evidently put in front of them at a later period, so close as to be in actual contact. Eventually the keydrop on the back, during its slow revolutions, had managed effectually to pinch in and hold the matches tightly between itself and the shelf, and the continual pressure and friction on the heads resulted in their ignition, which soon extended to their companions. One might vainly try to repeat a performance successfully accomplished by chance. Every one has seen or heard of haphazard occurrences which could never be repeated, however carefully attempted. Something sticks in a comical position when thrown—something else undergoes peculiar maneuvers—but never again is it likely to occur, either by accident or design.