

# ORPHEUM THEATER

Today and Tomorrow Only  
**Charles Chaplin**  
In  
**"The Pawn-Shop"**  
And  
Three Other Big Features

COMING WEDNESDAY AND THURSDAY

**Mme. Petrova**

IN  
*The*  
**BLACK BUTTERFLY**

IN  
FIVE TREMENDOUS ACTS

Now for the Final Finish  
Women's Cloth and Plush

**COATS**  
AT 1/2 PRICE

Choice of Entire Stock  
**FURS**  
NOW 1/2 PRICE

Just four more days remain in which to buy your coat and furs in this close-out sale, at less than cost. Never before in Butte have such genuine bargains been offered on high-grade garments.

Do Not Fail to Come.  
**S. E. Brookover**  
Coats and Furs at

*The Fuld Store*  
For Everybody  
111 West Park St.

NO MEETING TODAY OF BUTTE MINISTERS

Because of the holidays there was no meeting of the Silver Bow Ministerial association today. Neither was there a meeting last Monday, which was Christmas day. The next regular meeting will be on Monday of next week.

MORE AMERICAN SAILORS SHIP FOR FOREIGN PORTS

New York, Jan. 1.—There are approximately two and one-half times as many American sailors now shipping for foreign ports than at any time previous to the war, according to Dr. George S. Webster, secretary of the American Seamen's Friend society. He attributes this increase partly to the increased wages being given seamen and partly to the improved conditions under which they are working.

Dr. Webster says: "The past three years have marked an almost unbelievable increase in the number of Americans who are shipping as sailors. At our sailors' home on the North River waterfront, the men we had previously cared for were almost entirely British, Swedish and German. If an American-born sailor would have mingled in with this company, he would have been more or less conspicuous. Today we frequently lodge American sailors and they are practically all men who had not seen service in the merchant marine prior to the outbreak of the war. It is a very fair estimate to say that fully two and one-half times as many Americans are now seafaring men as prior to the war. We can no longer say that the American is a 'land-lubber.'"

"We venture to predict that the American Seamen's Friend society that the proportion of the American-born sailors to those of other nationalities will immensely increase after the war. In case there is a slight lapse in industrial activity, the seafaring life will doubtless be of attraction to many who have not heretofore considered it."

## ANNUAL DANCE OF BUTTE ENGINEERS

The Local Labor Organization Holds Its Twenty-fifth Event Tonight.

The annual dance of the Butte Stationery Engineers will be held this evening at the Fallmont hall. It will be the 25th annual ball and, as in the past, will undoubtedly be the same big success as in the past.

Following are the committees: Arrangement—J. M. Smith, Patrick Deloughrey, Con Murphy, C. F. McGibbon, Dean W. Selfridge.

Floor—John M. Smith, director; Colin McGibbon, S. L. Ingraham, Charlie Erb, Bruce Anderson, Con Murphy, E. L. Jones, T. W. Thew.

Door—A. C. Dowe, Pat Deloughrey, Bruce Caruthers.

Reception—James Snell, Ernest Whitney, T. C. Bowden, Joseph Creighton, J. M. Carlisle, John Gilbert, J. R. Caddigan, George McNeil, Joe Burt, Jack McDonald, Tom Shea, Peter Delaney, Barney Lindsey, Thomas Stodden, W. T. Stodden, Leo McMullen, Abe Winwood, James J. Gleason, Frank Lambrecht, Tim Harrington, John Jackson, Lyle J. Lawler, John T. Ogle, Frank Selpal, M. McPherson.

## SOUTH SIDE NOTES

Staple and fancy groceries; prompt delivery. Taylor Grocery, 1639 Harrison avenue. Phone 1031.—Adv.

A son was born to Mr. and Mrs. August Albrecht of 1119 Nevada avenue Dec. 29.

Rev. C. A. Bexford of Lowell avenue has as a guest this week Rev. C. L. McCausland of Seattle.

The cantata to have been given at the Central Presbyterian church Jan. 2 has been indefinitely postponed.

Mrs. Charlton of Wyoming street will entertain the Ladies Aid of the Central Presbyterian church Wednesday afternoon at 2:30 o'clock.

A. A. Grout of 1852 Garrison avenue left last night for Helena to assume his duties as assistant attorney general.

Miss Edith Roscow of Great Falls who has been visiting with her parents at 1947 Utah avenue, has returned to the Electric City.

The advent of the new year was joyously celebrated at the home of Mr. and Mrs. John A. Smith of 802 Place street last night by a number of their friends. The early evening was spent in music, cards and dancing until the city whistles announced the arrival of 1917. The guests were Mr. and Mrs. A. R. Bradley and family, Mr. and Mrs. C. A. Jacques and family, Mrs. Tallon, Miss Ida Tallon, Mr. Schultz and the host and hostess.

A. Brock of Sheridan spent New Year's eve visiting on the south side.

The opening services of the south side union prayer meeting will be held this evening at the Lowell avenue Methodist church with Rev. G. W. Thomas of the Central Presbyterian church in charge. Four churches are combining in the services: Grace Methodist, Central Presbyterian, People's church and the Lowell avenue Methodist churches.

Charles Miller of Wisdom is a guest at the Bennett hotel while celebrating New Year's in Butte.

Mrs. Harry Stillwell and son, James, who have been visiting in Seattle for six months, returned to their home at 1016 East Front street Saturday evening.

The Women's Missionary society of the Lowell avenue Methodist church will meet Wednesday afternoon in the parsonage of the church for the installation of officers.

Mrs. N. C. Grossman of Helmsville is visiting on the south side while stopping at the Bennett hotel.

Ed Foster of the Dependable grocery street on Harrison avenue broke his wrist last week while cranking the delivery machine. The crank kicked back and struck his arm.

Miss Ann Rector of Great Falls, who is visiting in Butte with Mrs. L. R. Daems of 428 South Idaho street, was the guest of honor last night at a dinner party given by Mr. and Mrs. Otto Simonson of 24 East Platinium street.

Mrs. E. Heilner and three children, who have been visiting in Seattle, have returned to Butte. They were accompanied by Mrs. Joe Kendrick and son, Charles, who are stopping over on their way to Chicago.

Mr. and Mrs. L. R. Daems, 428 South Idaho street, were hosts last night at a New Year's party. The guests were Miss Helen Neely of the State university at Missoula, Miss Margaret Palmer, Miss Ann Rector of Great Falls, Miss Florence Murray, Miss Anita McPherson, Theodore Boyle Stutzman, Gordon Bennett of Beavole, and Frederick Strandberg of Ames.

**JAMES DRISCOLL DEAD.**  
James Driscoll, aged 39 years, died yesterday. He was a miner and had made his home in Butte for 17 years. He is survived by his sister, Mrs. P. Cronin; a brother, Quinn of Butte, and two sisters, Mrs. Richard Newman and Miss Mary Driscoll of Ireland. The funeral services will be held at 9 o'clock Wednesday morning, proceeding from the home of Mrs. P. Cronin, 75 Bennett street, Centerville, to the St. Lawrence church, where a high mass of requiem will be sung. Burial will be in the Holy Cross cemetery.

**MERRICK FUNERAL.**  
Funeral services for Mrs. Bridget Merrick were held today, proceeding from the home, 206 East Quartz street, to the Sacred Heart church, where a mass was celebrated. Burial was in the Holy Cross cemetery.

**THE BUTTE DAILY POST POSTS YOU ON THE NEWS**

## SCHOOL GIRL TELLS OF THE VARIOUS CUTS OF THE MEAT

Attractive Story by Miss Hilda Benson of Butte High School, Who Gives Prices and Uses of the Various Parts of the Beef, and Enriches Her Narrative With a Number of Useful Recipes Which Will Be Found Interesting to All Housewives Who Are Interested in Decreasing the High Cost of Living.

**MENU NO. 8.**  
In this article Miss Hilda Benson of the high school cooking class gives a detailed description of the prices and applicability of the various cuts of meat. She goes into the subject very thoroughly and then gives useful recipes which would well be copied into the good housewife's recipe book.

BY HILDA BENSON.

I have kept in view the same principles as the other girls in planning these menus; that is, to plan an economical day's ration and obtain the proper portions of protein, carbohydrate and fat required by the body in one day.

The only difference I have noticed in my menus is that I served French toast with caramel syrup for breakfast. I planned my luncheon so that it would be easily carried in a lunch box. Also I had beef stew and steamed apple pudding for dinner.

For my special topic I have taken the different cuts of beef which I hope you will find both interesting and helpful.

### Cuts of Beef.

The feeding, care and age of an animal do much to influence the quality of meat. Good beef is obtained from an animal four or five years old. Beef should be firm, of a bright red color, of fine grain and should have a generous supply of suet. The suet should be dry and easily crumbled. Beef should not be used until two or three weeks after killing.

The cost of meat varies, and this is due to the greater demand for the tender meat. Of course, if there is not enough tender meat to supply the demand the cheaper cuts are sold. Nevertheless there is a greater demand for the tender meat.

The cheaper cuts contain as much nutriment as the more expensive cuts and are just as palatable if they are properly cooked, which means at a low temperature for a long while.

### Hind Quarter.

The following give the cut, price and method of cooking:

#### ROUND.

A—Rump, 18c, pot or oven roasts; first cut, 20c; second, 20c; third, 17c, pot or oven roasts. B—Round, 22c, steak; upper, 24c, pan broiled steaks; lower, 20c, steaks and pot roasts. C—Pike's Peak, 17 1/2c, boiling. D—Hind shank, 50c, soups.

#### LOIN.

E—Sirloin, 22c, broiling; (a) round bone sirloin, 22c, broiling; (b) flat bone sirloin, 25c, broiling; (c) hip bone sirloin, 20c, broiling. F—Porterhouse, 30c, broiling; (a) porterhouse steaks, 20c, broiling; (b) club steaks, 25c, broiling.

#### FLANK.

G—Flank, 20c, steak. H—Soft flank, 12 1/2c, steaks.

### Fore Quarter.

#### RIB.

I—Rib roasts, 5 prime ribs, 22c; 2 blade ribs, 18c.

#### CHUCK.

J—Chuck, 15c, pot roasts; chuck, 17 1/2c, steaks. K—Cross ribs, 20c, pot roasts. L—Neck, 12 1/2c, steaks and mince-meat.

#### PLATE.

M—Rib ends, 12 1/2c, soup and stew. N—Naval, 12 1/2c, stew. Q—Brisket, 12 1/2c, boiling piece.

#### SHIN.

R—Shin bone, 50c, soups and stew. S—Skirt steak, 20c, steak. (Corresponds to flank steak in hind quarter.)

### Breakfast.

Food.	Amount.	Calories.	Cost.
Dried apple, 1 large serving	100	80	\$.01
Sugar, 1/2 tablespoon	50	60	002
Oatmeal, 1 large serving	100	60	005
Sugar, 1/2 tablespoon	50	60	003
Milk, 6 tablespoons	60	60	009
French toast, 3 slices	150	60	009
Bread, 3 slices	150	60	009
Oleomargarine, 2 tablespoons	200	60	022
Eggs, 1/2 egg	37 1/2	60	024
Milk, 1/2 cup	80	60	012
Caramel syrup, 6 tablespoons	150	60	009
Cocoa, 1/2 tablespoon	150	60	009
Milk, 2-3 cups	100	60	016
Sugar, 1/2 tablespoon	150	60	002
Total	1111	60	1.127

### Luncheon.

American cream cheese, 2 1/2-inch cubes	200	60	045
Bread, 3 slices	150	60	009
Oleomargarine, 2 tablespoons (Cheese sandwiches)	200	60	022
Tea, 1 cup	60	60	004
Milk, 3 tablespoons	60	60	008
Sugar, 1 teaspoon	12	60	001
Prunes, 6	150	60	028
Sugar, 1 tablespoon	50	60	002
Plain cake, 1 slice	241	60	017
Total	1183	60	1.137

### Dinner.

Beef stew, 1 serving	100	60	005
Cabbage, scalloped, 1 serving	50	60	014
White sauce, enough for 1 serving	63	60	001
Bread crumbs, 1/2 slice	25	60	001
Oleomargarine, 1/2 tablespoon	50	60	008
Potatoes, 2 medium	200	60	008
Bread, 2 slices	100	60	006
Oleomargarine, 1 tablespoon	100	60	005
Tea, 1 cup	60	60	005
Milk, 3 tablespoons	60	60	008
Sugar, 1 teaspoon	12	60	001
Steamed apple pudding, 1 serving	264	60	027
Hard sauce, enough for 1		60	



MISS HILDA BENSON  
Whose article today on the different cuts of the meat, recipes on home cooking and daily menu for the average person may well be copied into the careful housewife's cook book.

servings ..... 216 .021  
Total ..... 1260 \$182

### RECIPES.

#### French Toast.

One or 2 eggs, 1/4 teaspoon salt, 1 cupful milk, 6 to 8 slices of stale bread.

Beat the eggs slightly, add the salt and milk, and dip the bread in the mixture. Heat a griddle or frying pan and place a little butter or oleomargarine, or a combination of butter and some other fat, in the pan. Broil the bread on one side in the hot fat. Place a bit of fat on the top of each slice, turn and brown the other side. Serve hot with caramel syrup.

#### Caramel Syrup.

One-half cupful sugar, 1/2 cup boiling water.  
Caramelize the sugar. Add the boiling water carefully and let simmer until sugar is dissolved. If necessary dilute or evaporate mixture of the consistency of maple syrup. Serve with fried mush, French toast or griddle cakes.

#### Beef Stew.

Two pounds beef, 1/4 cupful flour, 2 teaspoonful salt, 1/2 teaspoonful pepper, 1 onion cut into slices, 1 quart hot water, 2 carrots cut in dice, 1 turnip cut in dice, 4 potatoes cut in dice, 1 tablespoonful kitchen bouquet.  
Remove the fat from the meat to be stewed; cut the meat into 1-inch pieces; crack the bone. Dredge the meat with flour; add salt and pepper. Fry out the fat in a frying pan; remove the scraps. Brown the onion and then the meat in the hot fat. Add the hot water and pieces of bone and cook in the frying pan for two hours at a low temperature, or turn into a double boiler and cook for the same length of time. Add vegetables except potatoes and cook for one hour longer; add the potatoes half hour before the stew is done. If desired more flour mixed with enough cold water to pour easily may be added when the potatoes are added. Remove the bone, add kitchen bouquet, and serve.

#### Steamed Apple Pudding.

Two cups flour, 4 teaspoons baking powder, 1/2 teaspoon salt, 2 tablespoons butter, 1/2 cup milk, 4 apples cut in eighths.  
Mix and sift dry ingredients; work in butter with tips of fingers; milk gradually, mixing with knife; toss on floured board, pat and roll out and place apples on middle of dough, and sprinkle with one teaspoon each of salt and nutmeg; bring dough around apples and carefully lift into buttered mold or five-pound lard pail; or apples may be sprinkled over dough, and dough rolled like a jelly roll; cover closely and steam one hour and 20 minutes; serve with hard sauce.

#### Hard Sauce.

One-third cupful butter, 1 teaspoon vanilla, 1 cupful powdered sugar.  
Cream the butter, add the sugar gradually, then the flavoring. Chill and serve over hot puddings.

#### FARRELL FUNERAL.

The funeral of Thomas Farrell was held today, the cortege proceeding from Duggan's parlors to St. Patrick's church, where a mass was celebrated. The services were largely attended and the pallbearers were Frank Lynett, Frank Lawlor, Vincent Hurley, Michael Curtis, Peter Farrell and James Parnell. Burial was in the Holy Cross cemetery.

#### MRS. MOONEY DEAD.

Mrs. Mary Ann Mooney, aged 65 years, 1007 Hornet street, died yesterday. She is survived by her husband, Thomas Mooney; three daughters, Mrs. C. H. Mason of Los Angeles, Mrs. C. J. Cannon of Duluth and Mrs. William Phillips of Butte; a son, Michael Mooney of Butte, and a sister, Mrs. Peter Ward of Butte. The arrangements for the funeral have not been completed.

#### SULLIVAN INFANT DEAD.

The body of Jerome Morgan Sullivan, the 3-year-old son of Mr. and Mrs. William M. Sullivan of the Virginia apartments, who died yesterday, was forwarded to Spokane, Wash., for burial. The body was accompanied by Mr. and Mrs. Sullivan.

Get it at Colberts.—Adv.

## SLAVONIANS ARE READY TO ASSIST

Organization Perfected—Last Night \$500 Was Raised for Sufferers.

In five minutes more than \$500 was raised last night for the benefit of European war sufferers by the Butte Branch of the Croatian United Beneficial society. The money will be sent to London, from where it will be distributed to places where it will do the most good.

The officers elected are as follows: President, Vencel Piskolich; vice president, Dobrotin Sokolich; marshal, Joe Mudro; treasurer, Pete Piskolich; secretary, John Mudro; recording secretary, Rudolph Radetec; sergeant-at-arms, Slavko Veljak; inside guard, Joe Medzak; trustees, Nick Kadetich, Anton Deranja and Fabian Kabalin. Plans are being made to raise more money in Butte among the Slavonians. The society now has many members.

## COUNTY COMMISSIONERS ORGANIZE NEW BOARD

(Continued from Page One.)

staff of deputies will also take possession of the sheriff's office tomorrow morning when Sheriff Henderson will be on hand to formally turn over the office. Sheriff O'Rourke, who is still confined to his bed suffering from the broken ankle received by a fall on an icy sidewalk nearly two weeks ago, will be on hand to receive the keys and accept the property of the county. "I'm feeling fine today," said the new sheriff. "The doctor this afternoon will remove the plaster cast from my leg and tomorrow I will go to the courthouse in a taxicab with the assistance of a pair of crutches." The sheriff and the new deputies will take the oath of office at 9 o'clock and it will be administered by David J. O'Connor, the retiring chief deputy clerk and recorder, and the new chief deputy in the sheriff's office. Chief Roleau, who has so capably performed the duties of head cook at the jail for several years, will continue in that position under the new administration.

### Commissioners' Session.

When the board of county commissioners convened this morning for organization, Sam L. Anderson, the new clerk and recorder, officiated as clerk of the board. Barney McGrade, the chairman, announced that the first order of business was the election of a chairman and Commissioner Joe M. Fabian nominated Mr. Simonson and the same was seconded by Barney McGrade. The votes of the two members were cast for Mr. Simonson, the latter declining to vote.

Commissioner Fabian moved that a rising vote of thanks be tendered to Gus J. Stromme, the retiring commissioner, for the faithful service he had rendered Silver Bow county during the past six years.

In reply Mr. Stromme heartily thanked the board for the kind expression of good will and expressed the hope that the county of Silver Bow shall be even more prosperous in the future than it has been in the past. He concluded by wishing his successor in office every possible success.

### At the Courthouse.

At midnight last night the care and management of the county poor farm formally passed from the hands of Mrs. Ward-McCarthy to Mrs. Nellie Dennison, who was recently awarded the contract. During the day County Auditor Rocco Campana and John Rossiter, the latter representing the county commissioners, visited the institution and took an inventory of the furniture and stock of goods on hand. Jack Mella, the new undersheriff, like Sheriff O'Rourke, will have quarters in the courthouse and it is expected that at least three or more of the deputies will be required to sleep in the courthouse in shifts of two weeks each so as to give a 24-hour service to the public.

## JACK LONDON'S FAVORITE IN LAND OF SWEDES

Stockholm, Jan. 1.—More space was given to Jack London by the Swedish papers than to Empress Francis Joseph, news of whose death was received at almost same time. Long biographies, profusely illustrated, were published by most of the papers, and genuine sorrow was displayed generally at London's death.

No other contemporaneous American author was as popular and widely read in Sweden as Jack London. Twenty-four of his stories have appeared in translation since 1907, and sales have reached nearly 230,000.

London once told his Swedish publisher, according to the latter's statement, that he was considering population, his books were more widely read in Sweden than anywhere else.

### MISSIONARY MEETING.

The Women's Foreign Missionary society of the Mountain View church will meet tomorrow afternoon at 2:30 o'clock with Mrs. Wolf at view M. E. church, 315 North Main street. An interesting program has been arranged.

### RULE FUNERAL.

The funeral services for Jeremiah Rule, which were attended by many friends, were held this afternoon at the home, 223 Boardman street. The Rev. S. P. Martin conducted the services and burial was in the Mount Moriah cemetery.

# WISHING Everybody a Happy and Prosperous New Year.

Get it at Colberts.—Adv.

## TWO ARE INJURED WHEN AUTO AND CARRYALL MIX

An Hour Before New Year's Pleasure Seekers Run Into Trouble.

Edward La Douceur and Louis Buford were treated at St. James' hospital for minor injuries sustained when an automobile and tallyho, crowded with pleasure seekers, collided on a road on the flat at 11 o'clock last evening.

The injured men were in the auto-

# PANTAGES

Two Shows Tonight  
Three Shows Sunday Nights, 6:30, 8:00, 9:15.  
Two Shows Other Nights, 7:30, 9:15.

## The Show of All-STARS

# THE GREAT LEON

Master Genius of Stage Magic, Featuring His "Fire and Water" Trick—A Wonder.

Kinkaid Kilties 11 Great Entertainers	Eckhoff and Gordon With New Melody and Comedy	Margaret Ford The Charming Singer	Jones and Johnson With Latest Laugh Tactics	Trevitt's Dogs In a Great Canine Act
--	--	--------------------------------------	--	---

## PANTAGESCOPE—The Latest News in Moving PICTURES

At the BROADWAY Matinees at 2 P.M.

# EMPRESS THEATER

One of the Finest Bills of the Season Is the New Year Attractions of Six Big Numbers

For New Year's Day—Three Special Evening Performances at 6:30, 8 and 9:30 o'clock.

## PROGRAM JAN. 1 and 2

# WILLIAM WILSON AND CO.

In "THE POLITICIAN"

A Novelty in Black and White  
Pepple and Greenwald's Juvenile Six  
With Harris Brothers, Marx and Karimer Sisters.

May and Kilduff Rube Comedy Sketch Entitled "The Sheriff"	Maggie Le Clair The Natural Irish Lady in Songs and Stories of the Emerald Isle.
---	---

George Crouch and Martha Richards—Spectacular Musical Novelty.  
No. 1—Operatic Selection. No. 2—Medley.

Hicks and Hart  
Boomerang Hat Throwers and Diabolo Spinners.