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AUGUSTUS O. STANLEY, GRAND INQUISITOR OF STEEL.

NO congressional inquiry for years has given promise of more interesting revelations than the investigation conducted by the Stanley committee into the affairs of the steel trust—a promise which was amply fulfilled in the charges made before the committee by the Merritt brothers, who alleged that John D. Rockefeller took an unfair advantage of their financial embarrassment to acquire their Minnesota iron holdings, which afterward became the property of the United States Steel corporation. Augustus Owsley Stanley, who is a successful Kentucky lawyer, is serving his fifth term in the house of representatives, and this investigation has brought him more fame in four or five months than all his steady going work as a legislator in nine years. The committee is largely responsible for the bringing of the suit for the dissolution of the steel trust, although the initial work was done by Herbert Knox Smith of the bureau of corporations, whose special investigators scrutinized the trust's activities for several months.



MAHARAJAH OF JAIPUR, GREAT INDIAN POTENTATE.

ONE of the most enlightened of the native Indian princes whose presence lends splendor to such stately ceremonials as the durbar is Sawai Madho Singh Bahadur, the maharajah of Jaipur. He is a wise and capable administrator of his dominion of some 15,000 square miles and takes a deep interest in all matters affecting the welfare of the British empire. He is princely in his benefactions, having subscribed 2,000,000 rupees toward the permanent Indian famine fund, and patriotic, too, from the British point of view, for he contributed 100,000 rupees for the Transvaal war fund. When he visited England for the coronation of King Edward he chartered a whole ship, and all estates and drinking water for the period of his tour were brought from India. He was made an LL. D. of Edinburgh university in 1906. He is entitled to a salute of twenty-one guns.

The KITCHEN CUPBOARD

LAMB AND BEEF KIDNEYS.
KIDNEYS, if properly prepared, make a very appetizing dish, although they should only be served now and then. Some authorities taboo this meat, while others are just as positive in recommending it as an occasional diet.

Beef and sheep's kidneys are the ones most generally selected, and they should, of course, be most thoroughly cleansed before they are cooked.

There is no doubt that kidneys are quite as wholesome and digestible as liver, tripe or sweetbreads. Kidneys are inexpensive, which is an advantage in these days of high priced meats. The French make many delicious dishes with them.

Some Ways of Using Kidneys.

Kidney Sauté With Sauce.—Take six lamb kidneys, clean and split, put into a frying pan with three tablespoons of butter, a teaspoonful of Worcestershire sauce, a little onion juice, salt and a dash of cayenne. Drop the kidneys into the pan, thicken the gravy with browned flour, wet with a little cold water and serve.

Baked Kidney.—Take half a pound of beef kidney and cut into pieces. Place in a pan with a little gravy and stew for an hour. When cold stir half a dessertspoonful of dry mustard into a spoonful of flour. Add cayenne pepper and salt. Place the kidney in an oven. Add a piece of butter and cook until the meat is well done. The kidney should be tender, with a little thick gravy sticking to it.

Stewed Kidney.

Kidney Ragout.—Prepared as a stew kidney is most easily digested. Take a good beef kidney and cut up about half a pound into small pieces and dip in flour. Season with pepper, salt and a little nutmeg. Put this into a paper cooking bag with a finely minced onion and a teaspoonful of brown stock thickened with flour. Cook for forty minutes. Serve on a hot dish with squares of toast round and a little chopped parsley over.

Savory Kidney.—Take a kidney and cut it in half. Remove the fat and all stringy parts. Then cut into dice. Place a frying pan on the stove and when it is heated drop into it three tablespoons of butter. Add to the butter a chopped onion and the kidney. Let it cook, stirring all the time, over a good fire for about three minutes. Season with salt and pepper, a couple of tablespoons of stock and enough flour to thicken. In about a minute it is ready to serve.

WHEN BANANAS ARE SERVED.

SOME persons maintain that they cannot eat bananas because they find them hard to digest. If, after peeling, the outside of the banana is scraped with a sharp knife so that the stringy substance that sometimes remains is completely removed there is no reason why bananas need not be as easy to digest as any fruit.

Bananas are most often served sliced with sugar and cream. Some people eat them with salt.

Sliced bananas alternated with layers of lady fingers and dressed with whipped cream make a fine dessert.

Dessert Dainties.

Bananas In Gelatin.—Take the skin from six bananas, let them simmer with the grated rind of half a lemon for ten minutes, then pass through a sieve. Add half an ounce of gelatin which has been dissolved in a gill of milk with sufficient sugar to sweeten. When cold stir in gradually two teaspoonfuls of lemon juice and half a pint of cream that has been sweetened and flavored and whipped until fairly stiff. Whisk the mixture until it shows signs of setting, then pour into a mold which has been rinsed out in cold water. Decorate with glazed cherries.

Golden Pudding.—Slice four or five bananas and use to line a dish, alternating with split lady fingers. Make a custard of one pint of milk, yolks of three eggs and a tablespoonful of sifted flour. Flavor with vanilla. Pour the custard over the bananas in the dish. Make a meringue of the white of the egg. Place in cool oven to brown. Stand in a cold place for several hours.

A Good Cake.

Banana Lunch Cake.—Take one cupful each of sugar and flour, one-half cupful of sweet milk, three eggs, one teaspoonful of baking powder. Bake in two or three layers. Take this dressing: One pint of milk, one egg, one tablespoonful of cornstarch and flavor with vanilla. When cold spread on the sliced bananas which have been laid on the layers of cake.

Bananas and Rice.—Take three bananas, one cupful of rice, one-half teaspoonful each of salt and butter and three tablespoons of sugar and a dash of nutmeg. After the rice has been washed put it on and boil for twenty minutes. Drain and sprinkle with salt. Butter a shallow baking dish and cover the bottom with the rice. Skin and scrape the bananas and divide them lengthwise. Lay on the rice. Sprinkle with sugar and serve with cream and sugar.

HOMEMADE GINGERBREAD.

A POET has sung with reason the charm of homemade gingerbread, "that fragrant amber shadowed cake." Made well, gingerbread is delicious; otherwise it is an abomination. If possible it should be served hot, well spiced and moist rather than dry. In families where there are children gingerbread is a desirable addition to the dessert list, for eaten in moderation it satisfies the childish craving for sweets and yet is thoroughly wholesome.

A True and Tried Recipe.

Soft Gingerbread.—Take six cupfuls

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WASHINGTON, Dec. 26.—

The six justices of the District Supreme Court will sit in special session Saturday to hear the testimony in the contempt case pending against Samuel Gompers, president of the American Federation of Labor; Vice-President John Mitchell and Secretary Frank Morrison, of the same organization. The bulk of the testimony will be taken before an examiner.

of flour, a cupful each of milk and lard, three cupfuls of New Orleans molasses, two teaspoonfuls of soda, three eggs and two tablespoonfuls of ginger. Beat the yolks of the eggs and add to them the lard, the milk, soda, molasses, ginger and flour in the order named. Beat the whites of the eggs to a froth and add them to the gingerbread mixture. Bake in a moderate oven for three-quarters of an hour.

Cheap Gingerbread.—Combine in the order named the following ingredients: A cupful of molasses, a teaspoonful of soda, a tablespoonful each of ginger and melted butter, a half teaspoonful of salt and one-half cupful of hot milk and two cupfuls of flour. Bake in a deep square pan which has been well greased.

For the Children.

Gingerbread Cakes.—To one pound of sifted flour allow half a pound of pounded loaf sugar, three-quarters of a pound of fresh butter, one pound molasses, one nutmeg, grated, the weight of a nutmeg of pounded mace and as much of pounded cinnamon, one ounce of pounded ginger, one ounce and a half of candied orange and lemon peel cut small, one-half ounce of blanched sweet almonds cut in long thin bits and two well beaten eggs. Melt the butter with the molasses and when nearly cold stir in the eggs and the rest of the ingredients. Mix all well together, make into round cakes and bake upon tins.

Lemon Gingerbread.—Grate the rind of three lemons. Mix the juice with sugar to sweeten. Mix the rind with a pound of flour. Add half a pound of New Orleans molasses, half a pound of melted butter and the lemon juice. Mix altogether with a half ounce of ginger and bake in a slow oven.

CHOICE CHEESE.

OLD cheese if eaten after a meal will aid digestion.

Being hard to digest, cheese should be eaten only in small quantities.

Cheese cooked is more easy to digest than when eaten raw.

Cheese has a high food value. It contains about twice as much nourishment as any other food of the same bulk.

Cheese is not a suitable food for children.

Used with cereals, vegetables and meats, it is palatable and nourishing.

In winter cheese supplies a needed percentage of heat to the system.

Cheese should never be eaten alone. It digests best when taken with some other food.

Cheese is served with dessert. It appears with pie to aid the digestion of the pastry. It may also come on with the salad.

Should Be Well Done.

In cooking cheese see that it is well done, but not left on the fire till it is tough and unpalatable.

Here are some good cheese dishes:

Cheese Puffs.—Make a dough as for baking powder biscuit. Roll until a little thicker than pie crust. Spread with grated cheese and butter as for jelly roll. Cut about half inch thick. Place these cubes upon a pan and bake until light brown.

With Vegetables.

Cheese and Potatoes.—Prepare about two pounds of potatoes, two ounces of Parmesan cheese, three tablespoonfuls of butter, half a saltspoonful of salt and paprika. Mash and pass the potatoes through a sieve, add the butter and cheese and mix. Fill patty shells with the mixture and brown them in a quick oven. Then brush them over with melted cheese and butter, return them to the oven one minute and serve hot.

Cheese Balls.—Cheese balls are little balls served hot with green salad and toast. Beat an egg until light, add to it a cupful of grated bread crumbs, mix well, add a cupful of grated cheese and season with a teaspoonful of tomato catsup and a pinch of paprika. Wet the hands and make little balls as big as plums. Dip each ball in egg, roll in bread crumbs and fry in hot fat a light brown.

Cheese Souffle.—Brown a tablespoonful of butter and flour. Pour upon them a cupful of scalding milk and stir until smooth. When almost cool beat the sauce into four well beaten eggs. Stir in a cupful of grated cheese. Season with salt and cayenne pepper

and pour into a well greased pudding dish. Bake until light and brown. Serve at once.

FOR LOBSTER LOVERS.

MANY persons do not care for lobster. There is little nourishment in its flesh, and it is not easy to digest. Fresh lobsters are expensive, and fastidious persons balk at our barbarous method of cooking the lobster alive.

Lobsters are best from December to April.

Lobster Recipes.

Here are some recipes that may appeal to lovers of lobsters:

Creamed Lobster.—Cut into dice a pint of lobster meat and prepare this mixture: A dozen mushrooms, sliced thin and heated in a cup of their juice with a slice of onion. Thicken with butter and flour and brown. Remove the onion and add a quarter pint of stock, two drops of tabasco sauce, a teaspoonful of lemon juice. Heat the lobster meat in this and serve hot.

Spanish Lobster.—Chop fine a green pepper, a tomato and a slice of onion. Mix and cook in a tablespoonful of butter till tender, then add three-quarters of a cupful of stock and let it simmer for five minutes. Put in the meat cut up and when heated serve at once.

Rissole of Lobster.—Roll the lobster. Take out the meat and mince it fine. Pound the coral smooth and grate for one lobster the yolks of three hard boiled eggs. Season a batter of milk, flour and well beaten eggs, two tablespoonfuls of milk and one of flour to each egg. Beat this batter well and mix the lobster with it gradually till it is stiff enough to roll into balls the size of a large plum. Fry in fresh butter or the best salad oil and serve either warm or cold.

Canned Lobster.

Deviled Lobster.—Deviled lobster can be made with canned lobster, if fresh lobster is not convenient. Half a can will be needed. Melt one ounce of butter in a pan, add one tablespoonful of chutney and one tablespoonful of made mustard. Have a few slices of bread fried in fat and keep them hot. Heat the mixture in the pan, add the lobster, chopped finely, and a few bread crumbs. Stir till boiling, then place on the hot bread and garnish with cut lemon and parsley.

A la Newburg.—Cut the meat in one two-pound can of lobster into small pieces. Put two ounces of butter in a pan and when hot add two tablespoonfuls of flour and mix smooth. Then add a cupful of good cream and the lobster. Rub the yolks of three hard boiled eggs to a paste with a little cream and stir into the lobster. Season to taste with salt, paprika and a little grated nutmeg. Serve at once.

Substantial Ones.

Club Sandwiches.—Toast three half inch slices of bread. Heat four tablespoonfuls of milk, add one-fourth teaspoonful of butter, dash of red pepper and thicken with a little cornstarch dissolved in a tablespoonful of water. Into this put two level tablespoonfuls of chopped beef. Cut a tomato into half inch slices, season with one teaspoonful of olive oil mixed with one-half teaspoonful of vinegar and a pinch of salt. Put creamed chipped beef between two layers of toast, add the tomato and third slice of toast. Butter the top. Set in the oven several minutes before serving.

Emergency Sandwiches.—A crisp leaf of lettuce between thin slices of bread with a teaspoonful of mayonnaise is a dainty sandwich. Slices of cucumbers in place of lettuce are always favorites of the sandwich plate. Ground cold boiled ham or minced chicken with mayonnaise to complete its flavor is good. Cold boiled eggs chopped fine and made into a paste with dressing are palatable.

Some Sausage Dainties.

Baked Sausage.—Roll and mash a half dozen good sized potatoes. Season with salt and pepper. Spread in a baking dish and make up about a pound of sausage meat into cakes. Lay the cakes on top of the potatoes in the dish and place in a hot oven. Turn the sausages so that both sides may be well browned. Serve in the dish, garnishing the top with celery leaves or sprigs of parsley.

English Sausage.—The English use beef in their sausage meat. For those who find an all pork meat too rich the following may be tried. Use a pound each of lean pork and veal, one pound of beef suet, a half pound of bread crumbs, four teaspoonfuls of powdered sage, a sprig of thyme, marjoram and summer savory and a grated nutmeg. Free the meat from skin or gristle. Chop as fine as you can and see that it is well mixed. Add the bread crumbs and other ingredients all as fine as possible. Mold into little cakes. Powder with flower and fry in hot lard.

Ana Thompson.

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