

# Personal Mention

**PERSONAL**— Mrs. Studneka came up from Los Angeles Saturday to help her son, Harley A. Harmon celebrate his birthday anniversary. She remained until Tuesday evening.

Miss Ada Pennie of Los Angeles spent Sunday in Las Vegas, a guest of Mr. and Mrs. Harley A. Harmon.

Mrs. Kimball Seare, who will be remembered as Maurine Clark, spent Sunday in Las Vegas.

Walter Houck has been enjoying a visit from his mother, Mrs. Lattimer of Los Angeles.

Allye Lawson has returned from Reno where he has been attending the University.

Miss Ruth Oppedy has returned from Reno where she has completed her freshman year at the University.

Mrs. Earl Davidson is leaving Saturday evening for Los Angeles where she will visit for a few days.

Mr. and Mrs. Brown of Winne muca arrived in the city early in the week, called here by the very serious illness of Mrs. Brown's mother, Mrs. George Hamilton.

Mrs. Brooks of Los Angeles is spending the week with her parents, Mr. and Mrs. John Hinge.

Peter Buol, R. T. Leonard and John L. Schafer of Los Angeles spent Monday in Las Vegas.

Leonard Noblitt has returned from the University and will spend his vacation with his mother, Mrs. Cora Noblitt.

## SOCIAL ITEMS

Mrs. E. G. McGriff was at home to the members of the Inter Se Club Tuesday. The guests enjoyed the trip to the ranch and the delightful hospitality of Mrs. McGriff and her daughter, Mrs. DeVinney to the fullest extent. Big red cherries grown on the ranch were served during the afternoon, and later a delicious lunch was enjoyed.

The Auction Bridge Club met with Mrs. John Lightfoot Wednesday. After a most delicious luncheon the guests enjoyed several games of bridge, Mrs. N. E.

## Williams holding the high score.

Mrs. Leland Ronnow was a charming hostess Saturday when she entertained with a bridge luncheon at her home on Fifth street. Those enjoying her hospitality were Mesdames Marion Earl, Cyril Wengert, Lloyd Ulom, Robert Griffith, Frank Gussewelle, Harley A. Harmon, Dave White, A. E. Cahlan, Ralph Loomis, L. R. Hilkie and the Misses Jordan, Clark and Morstadt. High scores were held by Mrs. Wengert and Miss Clark.

The Cozy Corner Sewing Club spent Thursday afternoon at the Old Ranch.

Mrs. A. A. Hinman has been entertaining with a series of bridge luncheons the past week. The first occurred Monday. Tuesday evening another group of friends were entertained and today a third group will enjoy Mrs. Hinman's hospitality.

Mrs. John Hinge was hostess Friday evening at a prettily appointed bridge party in honor of her daughter, Mrs. F. Brook of Los Angeles, who is her house guest. The guests were old time friends of Mrs. Brooks who lived here before her marriage.

The members of the Desert Bridge Club were luncheon guests of Mrs. A. E. Cahlan Tuesday. High score was held by Mrs. E. W. Cragin.

Another of the delightful social affairs of the past week was the bridge luncheon given by Mrs. Cyril S. Wengert Thursday. The house was fragrant with Dorothy Perkins roses which were used in profusion throughout the rooms. High scores were held by Mrs. John S. Park and Mrs. W. R. Bracken. Mrs. W. E. Orr received the consolation.

Miss Louise Crowe is entertaining the members of the graduating class at breakfast this morning at ten o'clock at the home of Mr. and Mrs. O. K. Adcock.

Miss Alice Henderson was hostess at a charming party the past week given in honor of her sister, Mrs. Ross Furrow of Taft, California. The guests were all girl friends of the honoree and the affair was a very delightful one.

Mrs. W. N. Schuyler and the Misses Drum and Hanson chaperoned a party of high school girls to Charleston Park last Saturday, returning Sunday evening. Those who were fortunate enough to be among those present were the Misses May Stone, Frances Martin, Cecile Dotson, Ellen Ball, Alice Doherty, Florence Williams, Katherine Mosbach, Helen Garner, and Orma.

Hainey. The girls are greatly indebted to Mr. and Mrs. Ed Von Tobel for the use of their cabin at the park.

The ladies of St. Agnes Guild met at the Rectory Friday afternoon where they spent the afternoon sewing. Later they were served cooling refreshments by Mrs. Boyd Parker and Mrs. Silson. A cooked food sale will be held Saturday, May 28. The last meeting of the Guild will be held Friday, June 3 with Mrs. G. B. Wanford.

Mrs. Harley A. Harmon entertained a few friends Monday evening honoring Mrs. Key Pittman and Mrs. Studneka. The ladies played several rounds of bridge after which dainty refreshments were served.

Mrs. J. M. Ulom entertained the members of the Ladies Aid of the M. E. Church with a lawn party Thursday afternoon.

The Nevada Transcontinental Highway Exposition is going to open on time and is going to be fully as big an affair as claimed for it. It was announced this week by W. S. Lunsford, president of the board of governors, at a joint meeting of the board with the directors of the chamber of commerce and several of the contractors having major projects in connection with the show. The latest event of importance in connection with the exposition, was the signing of a contract with H. S. Anderson of San Francisco for the erection and operation of an exposition villa to house 1000 people per night during the period the exposition is in progress. This villa will consist of 50 units to accommodate eight people; 100 to accommodate four people and 100 with accommodations for two each.

Nevada's \$250,000 buildig is fast being put into shape for show visitors. Workmen and artists are busy there, building the various booths and putting in the displays for the various counties. This work is being supervised by H. E. Higgins, supervisor of the building, who is being assisted by Charles F. Cuts, curator of the Nevada Historical Society.

The exposition grounds proper are to be the most brilliantly lighted and colorful ever seen in the west according to J. L. Stuart, who has the general contract for the exposition exhibition palaces.

Much interest is also being manifested in the horse show, to be put on by Ruby & Bowers, professional horse men and lovers who have been putting on horse shows at the International Livestock Association at Portland, and are taking an unusual interest in the show in this state as it is to be the first horse show Nevada has ever held.

**NOTICE FOR PUBLICATION**  
Serial Nos. 014385 and 015637.  
Department of the Interior  
U. S. LAND OFFICE  
at Carson City, Nevada,  
May 11, 1927.

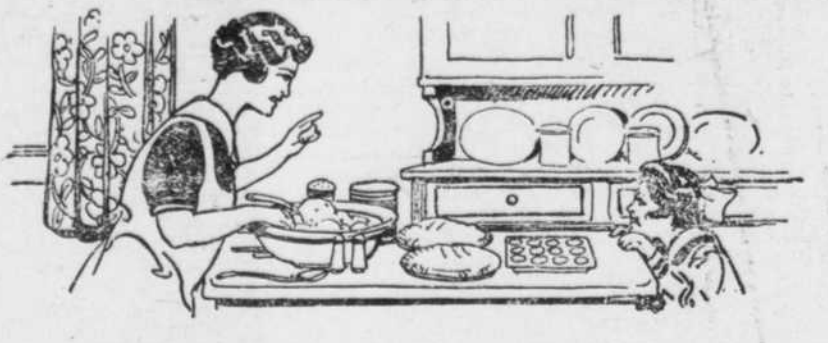
NOTICE is hereby given that Louis Buechle of Las Vegas, Nevada, who, on April 13, 1925, made homestead entry No. 014385 for E½SW¼, Section 17, T. 21 S., R. 61 East, and on March 21, 1927, made additional homestead entry No. 015637, for SE¼NW¼, (Act 4-28-1904), Section 17, Township 21 South, Range 61 East, M. D. Meridian, has filed notice of intention to make final three year Proof, to establish claim to the land above described, before A. A. Hinman, U. S. Commissioner, at Las Vegas, Nevada, on the 28th day of June, 1927.

Claimant names as witnesses:  
H. Blanding, of Las Vegas, Nevada.  
Harry Bates, of Las Vegas, Nevada.  
Frank Lane, of Las Vegas, Nevada.  
Earl Higgins, of Las Vegas, Nevada.

CLARA M. CRISLER,  
Register

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## COMPANY PIES FOR EVERY DAY TASTES



By CAROLINE B. KING  
Culinary expert and lecturer on household science.

**PRUNE** meringue pie is a delicious dessert. Soak and stew as usual one pound of prunes, cool, drain and remove the stones. To the pulp add two-thirds of a cup of sugar, a pinch of salt, a tablespoonful of melted butter, a tablespoonful of orange juice, and the prune juice reduced by cooking to one cupful. Line a pie pan with pastry and place the prune mixture in it, bake until the pastry begins to brown slightly, top with a meringue made by whipping the whites of two eggs to a stiff froth, then add four tablespoonfuls of sugar, beat again vigorously and finally fold in four additional tablespoonful sugar and a tablespoonful of orange juice. Arrange over the pie, and brown in a very slow oven, 250 to 300 degrees.

**Cocoanut Apple Pie**  
Peel and slice thin, four large tart apples, place in a sauce pan with one-fourth cupful water, half a cup of sugar and a tablespoonful of butter. Simmer gently, until just tender, cool, line a pie pan with flaky pastry and fill with the cooked apples, sprinkle thickly with shredded cocoanut, cover in lattice fashion with criss cross strips of pastry, bake in a moderately hot oven. Just before serving, dot here and there with halved maraschino cherries.

**Lemon Cream Pie**  
Cream together one-fourth cupful butter and one cupful sugar, beat in

a tablespoonful of cornstarch and the well beaten yolks of three eggs, and the grated rind and juice of one large lemon. Beat the mixture until light, then add a cupful of rich milk and finally fold in the stiffly whipped whites of three eggs. Pour into a pastry lined pan and bake in a moderate oven. If the pie seems to brown too quickly, cover with a sheet of heavy paper. The filling should be firm in the center when the pie is finished.

**Prune Cream Pie**  
Wash, soak and cook in one and one-half pints of water a pound of prunes. Cool, drain and remove pits, arrange the prunes in a pastry lined pan. Bring the prune juice to boiling point and thicken with two teaspoonfuls cornstarch blended with one-fourth cup of cold water, add three-fourths cupful sugar, and a tablespoonful of butter, pour over the pie and bake in a moderate oven. Cool and top with whipped cream sweetened and flavored to taste.

**Coffee Nut Pie**  
Scald two cupfuls milk and pour it over half a cupful of sugar mixed with three tablespoonfuls cornstarch, one-fourth teaspoonful salt, and add one cupful clear strong black coffee. Cook over hot water till slightly thickened, then add two eggs beaten with one-fourth cupful sugar, cook five minutes longer, add half a cupful chopped nut meats and a teaspoonful vanilla. Pour into pastry lined pie shell, scatter granulated sugar and chopped nuts over surface, and bake in a moderate oven.

## WHEN THE CHILDREN GIVE A PARTY



By CAROLINE B. KING  
Culinary expert and lecturer on household science.

**CHICKEN** patties are delicious. Make small baking powder biscuits, rather thicker than usual, bake quickly and while still warm remove the top crust and scoop out as much of the centers of the biscuits as possible. Meantime prepare creamed chicken, using only the white meat and cutting it into small neat cubes. Fill the biscuits and replace the tops. Serve on lace paper doilies on small plates.

**Prune Frappe**  
Cook half a pound of prunes as usual, cool, drain and remove stones, cut in pieces and add to the prune juice the juice of one orange and one-half a lemon. Sweeten to taste and freeze to the frappe stage, pile in sherbet glasses and top with whipped cream.

**Chicken Custard**  
Make a white sauce of two cupfuls milk, and one tablespoonful each flour and butter, season to taste and fold in a cupful of finely chopped chicken, also one beaten egg. Pour into tiny ramekins and bake to a delicate brown.

**Prune Whip**  
Soften one tablespoonful gelatine in two tablespoonfuls cold water, dissolve over boiling water and add a cupful of hot prune pulp and one-half cupful of sugar. Beat while cooling, and when beginning to stiffen, fold in a cupful of whipped cream and the well beaten whites of two eggs. Turn into individual molds and chill. Unmold and serve on pretty plates, garnishing each with two halved prunes filled with halved marshmallows. Top each whip with a star of whipped cream.

**Party Sandwiches**  
Use whole wheat and white bread

for these sandwiches, slice thin and remove crusts. With a cookie cutter forming a star or a pussy cat or a chicken, cut figures from the centers of half the slices. Spread the other slices with jelly or jam, cover with the slices from which the figures have been cut, then in the white bread slices insert the figures cut from the whole wheat bread and vice versa.

**Surprise Cake Tarts**  
Prepare a simple cake batter and bake in small muffin pans, when done, cut a circle in the top of each, and remove as much of the inside of the cake as possible, fill the cavity with bright red jelly, smooth over the top and ice with a boiled icing.

**Prune Ice Cream**  
Cook one-half pound of prunes in one and one-half cupfuls of water, when tender, drain and remove stones and chop prunes fine. Add one-half cupful sugar, the prune juice and three tablespoonfuls of lemon juice. Cook five minutes, then cool and add one and one-half cupfuls of cream. Partially freeze, then fold in the stiffly beaten whites of two eggs. Finish freezing and pack away in ice and salt to ripen two hours.

**Party Cocoa**  
Blend together two tablespoonfuls of cocoa, four tablespoonfuls sugar and one-half cupful of water. Cook five minutes, then add to a quart of hot milk, beat with a rotary beater till frothy, serve in small cups with a teaspoonful of whipped cream or half a marshmallow on each.

**Prunitas**  
Cook prunes in as little water as possible, until very tender, stone, and press through a sieve and to one cupful of pulp add a teaspoonful of lemon juice, and enough fine confectioners sugar to form a stiff paste. Press in a shallow pan and set away to harden, then cut in squares and press a nut meat on each.

**NOTICE**  
Shorty's Place will be open for business next week, near the P & B stand, with an assortment of fine fruits and vegetables.

**FOR SALE**—Three or four thousand feet standard 3-inch pipe for sale cheap. Apply J. H. Ladd, Ladd's Resort. 20-2  
Season and Monthly tickets to Ladd's Resort Swimming Pool, on sale. 18-3

**FOR SALE**—Star Cash Store & Restaurant at Mesquite, Nev. Located on highway. Clear deed. Will sell or rent. Apply at store. 18-3

**NOT too late.** Land in Pahrump or Vegas Valleys. Owner W. H. Stevenson, 4102 St. James Place, San Diego, Calif. 19-4

**WANTED**—Boys and girls from eight to eighteen years of age, to earn spending money and attractive prizes by working for a well-known and popular magazine. Full instructions will be given, and no investment or expense is needed. Address Mr. Gordon, The National Republic, 425 Tenth St., N. W., Washington, D. C. 16-2

the name M. L. Waymire, at Warm Springs, Upper Muddy. Finder please notify or return pen to M. L. Waymire, Overton, Nev.

**WANTED:** Experienced girl over 21, for camp waitress, dishwasher, etc. \$58.00 per month and found. Apply to Age Office.

**TO ALL HOLDERS OF SECOND LIBERTY LOAN BONDS**

## NOTICE OF REDEMPTION

All outstanding Second Liberty Loan 4 per cent bonds of 1927-42 (Second 4's) and all outstanding Second Liberty Loan Converted 4 1/4 per cent bonds of 1927-42 (Second 4 1/4's) are called for redemption on November 15, 1927, pursuant to the terms of their issue. Interest on all Second 4's and Second 4 1/4's will cease on said redemption date, November 15, 1927.

Holders of Second 4's and Second 4 1/4's will be entitled to have the bonds redeemed and paid at par on November 15, 1927. Such holders may, however, in advance of November 15, 1927, be offered the privilege of exchanging all or part of their bonds for other interest-bearing obligations of the United States. Holders who desire to avail themselves of the exchange privilege, if and when announced, should request their bank or trust company to notify them when information regarding the exchange offering is received.

Further information may be obtained from any Federal Reserve Bank or branch, or from the Commissioner of the Public Debt, Treasury Department, Washington.

A. W. MELLON,  
Secretary of the Treasury.

Washington, May 9, 1927.

**BABY CHIX**—Golden Buff and White Leghorns (Tanned Strain), Black Minorcas, Barred Rocks, R. I. Reds, and Turkeys. No electric lights or other egg forcing methods used on breeding fowls. Enoch Crews, Seabright, Calif. 48-2

## J.C. Penney Co. DEPARTMENT STORES

Are You An Economic Jaywalker?

In life, as along crowded thoroughfares, there are always people who prefer the short cuts and will not heed the traffic signals of Common Sense. They long for fine clothes, and expensive furnishings beyond the limit of Today's pay envelope, and Credit appears to be the short cut to the other side of the street. So they start gayly mortgaging Tomorrow's Dollars, and those of the Week After until they are hopelessly entangled in the traffic of every-day life.

Every purchase made in the J. C. Penney Company stores means a saving to the purchaser because of our universal policy of buying and selling only for cash. Of more importance, however, than the money saved is the habit of thrift and economy formed. Our customers have taught their desires to follow the safe and sober paths laid down by Good Judgment, rather than to dash recklessly into the tangled mazes of extravagance.

J. C. Penney Co.

## Hudson-Graglia Drug Co.



**GIFTS FOR THE GRADUATE**

Drop in and select your gifts from our plentiful stock of fine goods. We suggest the following articles:

PARKER DUOFOLD PEN AND PENCIL SETS,  
STATIONERY, CAMERAS,  
PERFUMES, TOILET WATERS,  
FACE POWDERS

R. HUDSON J. GRAGLIA

## OPENING Monday Afternoon May 16, 1927

**Palm Funeral Home**  
FIRST AND CARSON STREETS  
FLORAL FAVORS  
THE PUBLIC IS CORDIALLY INVITED TO INSPECT THIS NEW FUNERAL HOME  
ANNA ROBERTS, Proprietor

# BIG SPRING REDUCTION SALE

## On Men's Fine Suits

Beginning Saturday, May 14.  
Ending Saturday, May 21.

IT'S ALL a CASE OF WEATHER. BUYING HAS BEEN PUT OFF UNTIL SO LATE THAT WE HAVE TO CLEAR STOCKS AND THIS IS OUR WAY OF DOING IT. THESE SUITS WERE PRICED LOW TO BEGIN WITH. WITH THESE PRICE CUTS THE VALUES TO YOU ARE DOUBLY BIG. THE STYLES, QUALITY AND SELECTIONS MAKE THIS THE SALE OF THE TOWN, YOU'LL AGREE.

### Hart Schaffner & Marx suits specially priced

Regular	Values	Sale Price
\$32.50	Values	\$27.60
\$35.00	Values	\$29.95
\$37.50	Values	\$31.95
\$40.00	Values	\$33.95

Many other good staple suits on this sale as low as \$15.00 TO \$24.95

**Beckley's**  
EST. 1908  
LAS VEGAS, NEV.