

HOLLYWOOD'S FILM SHOP

By DUANE HENNESSY
 United Press Staff Correspondent
HOLLYWOOD, May 5 (UP)—After a variety of experiences in temporary exile, seven heroines of silent film days have returned to stardom and near-stardom in recent months.

They are:

Louis Wilson, Greta Nissen, Erich Bonnis, Louise Brooks, Doris Kenyon, Dolores Costello and Egan-Cantor Boardman.

Miss Wilson had not worked for ten months. She had finally decided to go to Europe with Aurio Lee and try the London stage. She even booked passage. That was on a Tuesday. That night Universal called her for a screen test. She had made screen tests before without result. "Sorry," she told John Stahl, "but I'm going to Europe."

NERVOUS BUSINESS
 In Hollywood that's serious business, saying "no." When a person turns the casting office, he gets the cold shoulder. But just turn down a "preferred" job and the studio is incensed that no one else will do it. At last Miss Wilson said she would take the screen test, but that a decision must be made on Saturday.

She got an important role in "Seed" with John Boles and Genevieve Tobin. The part is as the mother of five children. This is somewhat different from her usual role. But the part promises to restore her to the screen, which she has known for 15 years.

When Milton Sills died suddenly his wife, Doris Kenyon, cancelled all her concert engagements and decided to go to Europe.

WAXED PERSUASIVE
 Warner Brothers remembered her work in the early talkie "Interference." They waxed persuasive.

"I had forewarned pictures," Kenyon said, "but with this offer it seemed foolish to refuse. I was surprised, though, to play a young

LEGAL NOTICES
 NOTICE CALLING FOR BIDS ON AUTOMOBILE

Notice is hereby given, that, pursuant to a resolution adopted by the Board of County Commissioners of Clark County, Nevada, at a regular meeting held on the 6th day of April, 1931, bids will be received by the County Clerk of said County, up to 10 a. m. the Twentieth day of May, 1931, for the furnishing to the said County of Clark, one new automobile.

Said automobile must weigh no less than three thousand five hundred pounds and have a capacity of not less than five passengers. Said automobile must also have installed thereon the following equipment: Six eight ply heavy duty tires, six puncture proof tire tubes, one spare driven by friction from crank shaft, one S. & M. eight inch left-hand red light and one S. & M. eight inch spot light.

All bids must be delivered to the said Clerk before the time mentioned herein and must be sealed in opaque envelopes and marked "Bid on Automobile." Said envelopes must be addressed to the County Clerk of Clark County, Las Vegas, Nevada.

Bids will be opened by said Board of County Commissioners at a recessed regular meeting to be held on the said 20th day of May, 1931, in the Commissioners' room in the County Court House at Las Vegas, Nevada.

Said Board of County Commissioners expressly reserves the right to reject any and all bids.

Dated at Las Vegas, Nevada, this 13th day of April, 1931.

WM. L. SCOTT, County Clerk and Ex-Officio Clerk of the Board of County Commissioners of Clark County, Nevada.

(Seal) ap14 to m 19 inc1

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SUITS FILED IN DISTRICT COURT

Filed May 5
 William W. Wallace vs. Laura Wallace. For divorce. The parties married at Astoria, Oregon, August 17, 1914. The complaint recites that the parties settled their property interests by written agreement March 18, 1931, and that there are no children of the marriage. Extreme cruelty is alleged in the complaint as cause of action.

Roger Foley appears as attorney for plaintiff.

Ina Kephart vs. George McReedy for divorce. The parties married October 29, 1927 at Visalia, California. Recital of desertion as cause of action.

C. D. Breeze appears as attorney for plaintiff.

Flora Clark Peterson vs. Orval H. Peterson. For divorce. The parties married at Idaho Falls, Idaho, September 7, 1929. There are neither children nor community property. Failure to provide is alleged as cause of action.

Harmon & Salter, attorneys for plaintiff.

Jewel Sumpter vs. Jesse Sumpter. For divorce. The parties married at Bowling Green, Ky. There are two minor children of the marriage. Clyde Sumpter, 18, and Virginia Sumpter, 16. Desertion is alleged as cause of action.

C. D. Breeze, attorney for plaintiff.

Filed May 6
 Arthur Griffin vs. Frances Griffin. For divorce. The parties married at Yuma, Arizona, June 3, 1929 and there are neither children nor community property of the marriage. Desertion is alleged in the complaint as cause of action.

H. N. Gambill, attorney for plaintiff.

J. T. Lyttle vs. Lullie E. Lyttle. For divorce. The parties married at Sacramento, Cal., Jan. 12, 1912. There are no children of the marriage. Extreme cruelty is alleged as cause of action.

Harmon & Salter appear as attorneys for plaintiff.

August H. Beebe vs. Anna B. Beebe. For divorce. The parties married August 6, 1917, at Omaha, Nebraska. There are no children or community property. The complaint alleges desertion as cause of action.

Noland, Wiley & Noland appear as attorneys for plaintiff.

NOTICE TO CONTRACTORS

Bids Wanted for Highway Improvement

Sealed proposals will be received by the undersigned at 2:30 p. m., May 20, 1931, for the construction of a reinforced concrete bridge approximately 1,000 feet long, including approaches. This structure will cross the Virgin River at a point between Mesquite and Bunkerville, in Clark county.

Plans and specifications may be examined at the office of the undersigned, the County Clerk's Office at Las Vegas; the Highway Department, Division Offices at Reno and Las Vegas; and at the district office of the Bureau of Public Roads, 461 Market Street, San Francisco, Plans, form of proposal, contract and specifications may be secured through the office of the undersigned. A deposit of fifteen dollars (\$15.00) is required for each copy of the plans with specifications, ten dollars (\$10.00) of which will be refunded upon return of the plans in good condition within thirty (30) days after the opening of bids. Bids must be on the proposal form of the Highway Department and must be accompanied by a certified check in the amount of five per cent (5%) of bid.

The bidder must accompany his bid with certificate from a surety company duly authorized to do business in Nevada, stating that said surety company will provide said bidder with bond in such sum as is required in and in accordance with the provisions of said specifications, conditioned for faithful performance of the contract and specifications.

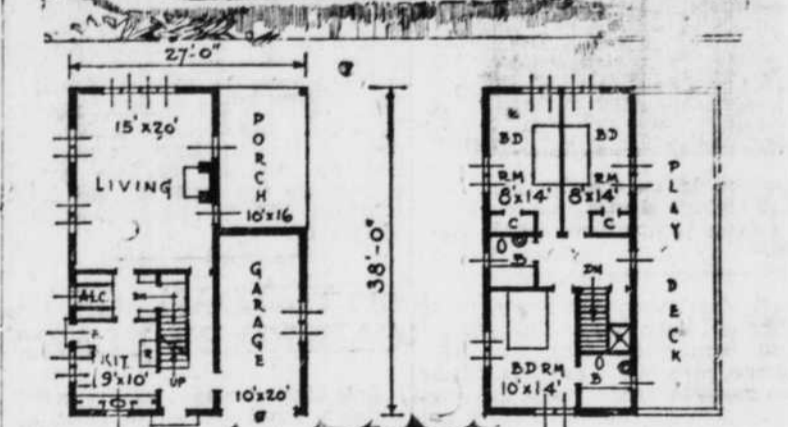
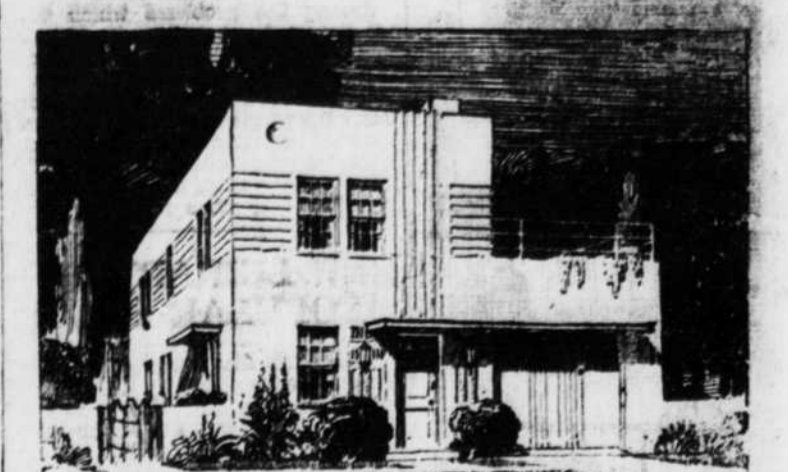
S. C. DURKEE,
 State Highway Engineer,
 Carson City, Nevada.
 m7 to 21 inc

Wall Bands Give Unity To Design Of Modern Home

Nevel treatment by which brick bands blend windows and entrance into the wall features this house of strikingly modern design.

The house is of brick painted white, the walls being simple broad areas in which the windows are in boxes and allowed to fall over the side, as in the drawing, the effect will be worth the trouble.

Because the dining room has been replaced by an alcove, the living room profits accordingly. It is large and has a covered porch adjoining.



made to blend by bands of brick projected beyond the face of the wall.

Over the doors there is a hood, affording protection in time of stormy weather and also giving an interesting line to the design.

The flia: roof for the garage makes a fine terrace for the children's play. If vines are painted

ing it gives added comfort.

Upstairs there are three bedrooms, each with two exposures. A bath opens onto the hall, convenient to all rooms.

For a house of this character proper planting is important to the right effect. The garden should be rather blocky in form and of angular lines.

The design is for a narrow lot, probably 55 by 100 feet, or smaller. By facing the living room on the rear garden, and the garage, kitchen and entrance toward the street, privacy will be secured.

The cost of construction will likely vary between \$5,000 and \$7,000, local labor scales and material prices governing.

PROCEEDINGS IN DISTRICT COURT

Hon. Wm. E. Orr, District Judge, presiding.
May 5th
 Harry B. Carver, plaintiff, vs. Nellie L. Carver, defendant. Harmon & Salter, attorneys for plaintiff; Ham & Taylor for defendant. Decree of divorce granted.

Juanita Archaubeau, plaintiff, vs. Louis Adam Archaubeau, defendant. Ham & Taylor, attorneys for plaintiff. Decree of divorce granted.

Jessie I. Palmer, plaintiff, vs. Bettie Christine Palmer, defendant. A. A. Hinman, attorney for plaintiff. Decree of divorce granted.

Carl V. Hamilton, plaintiff, vs. Tilla Ken Hamilton, defendant. Harmon & Salter and George E. Marshall, attorneys for plaintiff. Decree of divorce granted.

May 6th
 Christopher J. Heran, plaintiff, vs. Margaret M. Heran, defendant. Stevens & Henderson, attorney for plaintiff; George E. Marshall, attorney and guardian ad litem for defendant herein. Decree of divorce granted plaintiff.

Erma Llewellyn, plaintiff, vs. W. S. Rhoads, defendant. Roger Foley, attorney for plaintiff; Ham & Taylor, attorneys for defendant. Testimony of witnesses continued to May 25 at 10 a. m.

Arizona Lacks Stock Tickers
 PHOENIX, Ariz., May 6 (UP)—There isn't a stock ticker in Arizona, despite the important Wall Street ratings of several concerns operating Arizona mines. And, a survey indicates, there are no immediate prospects for the installation of one.

BRAZILIANS SHUN BASEBALL GAMES

RIO DE JANEIRO, Brazil, May 6 (UP)—Brazil is one of the very few South American countries not interested in baseball.

Innumerable attempts to introduce "baseball" (as it is called in these Latin-American countries) have failed, for the Brazilian populace, to date, has seen no sport in the Yankee game of hitting a small ball with a big bat. "Homeruns" and "esort stops" mean nothing to sons of the Amazon.

While baseball is definitely out of the running the Brazilian takes to his soccer game with ever increasing seriousness. This is the big shot in sports events to the Brazilian who, when not engaged in watching his favorite boters, can be found along the Copacabana beach watching the semi-pro swimmers. Aquatic sports are likewise endorsed.

So great is the interest in soccer—football as it is called down here—that several newspapers issue extra editions early Monday giving results of the preceding day's games.

10 WEEKS CHICKS COST \$1.73

AMHERST, Mass., May 6 (UP)—It costs \$1.73 to raise a chick to the age of 10 weeks, and \$2.78 to the age of 28 weeks, on the average according to cost studies by the department of poultry husbandry at Massachusetts State College.

HUNTER LASSOS COUGAR

HUNTER, Ore., May 6 (UP)—William Clark, hunter of Cougar, Ore., whose reputation for veracity is good, related a story of lassoing a nine-month-old cougar with a rope and capturing it alive. He placed the animal in a cage at Westfir, Ore.

BOULDER CANYON STAGES INC.

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Regular Trips to Boulder City and Boat Landing

Special Trips—Anywhere—Anytime

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OPERATING UNDER NEVADA STATE FRANCHISE

COST OF GRAINS FOUND TO VARY

SIDNEY, Neb., May 6 (UP)—Production of wheat costs 33 cents per bushel in the Nebraska panhandle section of the state—approximately 75 cents per bushel in the eastern counties of the state.

This diversity of production costs, LeRoy Larson, real estate expert of Sidney, has found, is caused by low priced lands, lower taxes, and the use of power machinery in harvesting the crop and preparing the grain for market.

While the farmers of this region can profitably produce wheat at a fraction over 33 cents per bushel, the farmers in the eastern counties are paying as high as 85 cents per bushel to grow their grain.

Arkansas has a law requiring makers selling nursery stock to make bond and pay a license fee in order to safeguard against plant diseases.

Helping the Homemaker

By LOUISE BENNETT WEAVER
 PINEAPPLE TORTE

Breakfast
 Grapefruit
 Poached Eggs
 Graham Gems

Coffee
 Luncheon
 Chicken Relish Sandwiches
 Chocolate Cookies
 Dinner
 Ground Steak and Macaroni
 Buttered Carrots
 Bread
 Head Lettuce & French Dressing
 Pineapple Tortie

Chicken Relish Filling
 (For 8 Sandwiches)
 2-3 cup diced, cooked chicken
 1-3 cup diced celery
 2 tablespoons chopped green olives
 2 tablespoons stuffed olives
 2 tablespoons chopped sweet pickles
 1-3 teaspoon salt
 1/4 teaspoon pepper
 1-3 cup salad dressing
 Mix ingredients and spread on buttered slices of wheat bread. Arrange sandwich fashion.

Ground Steak and Macaroni
 (Serving 6)
 2 cups cooked macaroni
 1/2 cup diced celery
 2 cups diced, cooked beef
 2 tablespoons chopped onions
 2 tablespoons chopped green pepper
 1 1/2 cups tomatoes
 4 tablespoons butter or left-over gravy
 1 teaspoon salt
 1/4 teaspoon pepper
 Mix ingredients. Pour into buttered baking dish and bake 30 minutes in moderate oven. Serve in dish in which baked.

Pineapple Tortie
 1-3 cup butter
 1/2 cup sugar
 5 tablespoons pineapple juice
 1 cup flour
 2 tablespoons baking powder
 1 teaspoon lemon extract
 1/2 cup chopped, canned pineapple
 4 egg yolks
 4 egg whites, beaten
 2-3 cup sugar
 Cream the butter and add 1/2 cup of sugar. Add the pineapple juice, flour, baking powder and egg yolks. Beat 3 minutes. Add the lemon extract and pineapple. Pour into greased shallow pan. Spread with egg whites which have been beaten until creamy with the 2-3 cup sugar. Bake 30 minutes in slow oven. Cool and serve.

Afternoon Tea Menu
 Assorted Sandwiches
 Hot and Iced Tea
 Sponge Cake
 Pineapple Sherbet

Classified

WILL BUY established retail business in heart of Las Vegas. Give full particulars first letter. Box T, care Age. a30m12

HAVE ONE thousand dollars and services. What have you. Box W, care Age. a30m12

EX-SERVICE MEN and Dependents of World War. Do you know your rights? Pensions, compensation, insurance, hospitalization, soldiers' homes, bonus, funeral expenses, etc. Methods of obtaining these and other benefits covered in our manual. One dollar. Service Men's Service, Jackson Miss.

LOST

TIRE RACK and India cord tire. Return to Bebeck Oil Station, Reward.

HELP WANTED

NO FEE CHARGED to employer or employee for furnishing competent help. Federal, State and County office, 119 N. Main St. Phone 531. 140m

SITUATION WANTED

EXPERIENCED executive. Chicago experience, wants outdoor work. Health. Box S, care Age. a30m12

FOR RENT

RESIDENTS: We need more rooms! List with us without charge. ROOM LISTING SERVICE, 124 No. 2nd St. Phone 459. 47m

FOR SALE

BRAND NEW \$30.00 day bed. Never been used. Will sell for \$20.00. Inquire Village Inn, 114 No. 18 St.

FOR SALE

TWO LOTS on South Fourth; trees planted; water piped to lot. Inquire of owner at 516 South Seventh street. Las Vegas.

FOR SALE

163 acres foothill ranch. Plenty water, fruit, buildings. Forty acres citrus land. Not injured by frost. No smudging. Winter potatoes. Owner, Box 607, San Jacinto, Calif.

FOR SALE

5000 ACRES choice pump lands. Abundance of water. Located in southwestern Utah. Nearest great agricultural district to Boulder Canyon development. Garden truck land. Short truck haul. Japanese farmer now buying lands in this immediate section. John C. McGarry (owner), Alto Hotel, 3rd and Grand, Los Angeles, Cal. p55

FOR SALE

A giant Kero-Gas (coal) stove, three burners. Call at Age Office.

SERVICE STATION

for sale at sacrifice; about 1 acre on highway, 9 mi. west of Barstow, 4 pumps. Slightly modern. One of best locations betw. San Fran. & Las Vegas. A1 for roadhouse or auto camp. Address: Owner, Box 376, Barstow, Cal. 43-tf.

PLANT NOW!

SPLENDID VALUES South Vegas Nursery, 3rd and Colorado, Phone 381. Visit YOUR Nursery. 40tf

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 Graham Gems

Coffee
 Luncheon
 Chicken Relish Sandwiches
 Chocolate Cookies
 Dinner
 Ground Steak and Macaroni
 Buttered Carrots
 Bread
 Head Lettuce & French Dressing
 Pineapple Tortie

Chicken Relish Filling
 (For 8 Sandwiches)
 2-3 cup diced, cooked chicken
 1-3 cup diced celery
 2 tablespoons chopped green olives
 2 tablespoons stuffed olives
 2 tablespoons chopped sweet pickles
 1-3 teaspoon salt
 1/4 teaspoon pepper
 1-3 cup salad dressing
 Mix ingredients and spread on buttered slices of wheat bread. Arrange sandwich fashion.

Ground Steak and Macaroni
 (Serving 6)
 2 cups cooked macaroni
 1/2 cup diced celery