

TOWER



DRIVE IN

Markets

123 South Fifth St. 431 South Main St.
Where Your Dollars Have More Cents
Saturday and Monday Specials
Free Delivery every day except Saturday and Sunday. Take advantage of our free delivery in the warm weather. Phone your orders.

FREE!

Trial Tin With Each 1 Lb. Purchase
M. J. B. COFFEE (1 Lb. Tin)
M. J. B. COFFEE (Trial Tin)

Both for **34¢**

Sugar, cloth bag **42¢**

10 Pounds for **19¢**

Crisco **19¢**

1 Pound Can **55¢**

3 Pound Can For **25¢**

Crackers, Salted Wafers **25¢**

Sunshine Product, 2-Lb. Box **22¢**

Butter, Delta Valley **22¢**

Fresh Creamery, Pound **29¢**

Prunes, 50-60 size **18¢**

5 Pounds For **26¢**

Clorox **23¢**

Full Quarts **45¢**

Corn, Peas, String Beans **23¢**

No. 2 Cans, 3 Cans For **22¢**

Milk, Lucerne **17¢**

Tall Cans, 5 For **22¢**

Blue Ribbon, Budweiser **22¢**

Full 3 Lb. Cans, Per Can **31¢**

Per Case **\$5.15**

Arrowhead Tissue **23¢**

1000 Sheet Roll, Reg. 10¢—1 For **22¢**

Soap, Bob White **22¢**

10 Bars For **17¢**

Coffee, Jevne's Blend **22¢**

1 Pound Package **22¢**

Oxydol, large pkg. **31¢**

Reg. 30¢ Size **22¢**

Caps, Sure Seal **22¢**

1 Gross Packages—2 Packages **31¢**

SATURDAY SPECIALS

Rhubarb **5¢**

Fresh and Crisp, Per Lb. **5¢**

Lettuce **5¢**

Fresh and Crisp, Each **25¢**

FRESH KENTUCKY **10¢**

String Beans, **10¢**

Young and Tender, 2 Lbs. For **10¢**

Cabbage **10¢**

Fresh, Green, 3 Lbs. **10¢**

Carrots, Turnips, Beets Radishes **10¢**

and Young Green Onions, **10¢**

3 Bunches For **10¢**

Onions **10¢**

Coachella Valley Sweet, 3 Lbs. **25¢**

Oranges **25¢**

New Crop, Real Juicy, 5 Doz. **25¢**

Grapefruit **25¢**

Sweet, Seedless, 12 For **25¢**

New Potatoes **25¢**

7 Pounds For **85¢**

Extra Good, the kind that doesn't cook away

Idaho Russett Potatoes **85¢**

Per Sack

We Reserve The Right To Limit Quantities

Busy Mothers With Large Families Find One-Dish Meals Satisfying And More Easy On Curbed Food Budgets

A whole dinner in one dish makes an inexpensive, time-saving meal, especially for busy mothers of large families, says the U. S. Bureau of Home Economics. The housewife can make very appetizing dishes which will provide, at minimum cost, all the kinds of food the body needs. These dishes are much less trouble to serve and may be much less trouble to prepare than the same foods in separate dishes. They are often a convenient means of utilizing leftovers.

Onion soup with cheese is one of the most tempting of these one-dish meals. Made with meat stock, and served with toasted slices of bread and plenty of cheese, this soup is not only filling but a highly nutritious and ample meal. A cheap and satisfying addition to it, if desired, is corn bread, with its store of fuel food to add to the various nutrients of the soup.

Corn chowder, containing milk, potatoes, onion, and salt pork, is another good one-dish meal. These are vegetable soups, in which the cheaper dried or canned vegetables (chome-canned, if you have them) can be used to keep down the cost. There are bean stews and peanut loaf, a long list of soups, chowders, meat and vegetable pies, and other combinations of cheap foods which supply the essential food materials.

Raw carrots, cut in strips, or raw cabbage, go well with the bean or peanut dishes.

Having in mind this week a family of 10, including 7 children and 3 adults, the food specialists of the bureau suggest several one-dish meals utilizing such cheap foods as soup bone, stewing meat, fish, cheese potatoes, carrots, beans, canned corn, peanuts, and milk (fresh, evaporated or dried).

The recipes given here are only a few of the tested recipes for one-dish meals which the bureau has in its files. Most of them are in publications of the bureau, available free of charge, and any of them will be supplied on request.

RECIPES

Onion Soup with Cheese

12 medium-sized onions, chopped fine
1/2 cup butter
1 quart boiling water
2 quarts meat broth
1/2 cup flour
1/2 cup cold water
salt to taste
pepper
toast

4 to 5 cups cheese, finely grated

Cook the chopped onions in the fat until yellow, add to the hot water, and simmer for 20 minutes, or until tender. Add the meat broth. Blend the flour and cold water, add some of the hot liquid, mix well, and stir into the soup. Add the salt and pepper, and cook for a few minutes. Pour the soup into bowls or soup plates, place on top of each a slice of toasted bread, sprinkle the cheese over the bread and soup, and serve at once. Serves 10 to 12 people.

Vegetable Soup

1/2 pound dried lima beans
1 cup water
1 cracked soup bone—2 or 3 pounds
2 1/2 quarts water
1 No. 3 can tomatoes
6 ounces chopped onions
1 No. 2 can corn
1 No. 1 can peas
2 1/2 tablespoons salt
pepper
1/2 teaspoon celery seed

Soak the beans overnight in the cup of water. Wash the soup bone, cover with the 2 1/2 quarts of water and simmer for 2 or 3 hours until the meat is very tender. Remove the soup bone from the broth, cut off the meat and fat, discarding the gristle and bone. Fry out the meat fat and cook the onions in it until slightly browned. Combine with the drained beans and the tomatoes, and add the mixture to the meat broth. Cook until the beans are tender, then add the other vegetables, the meat which has been chopped, and the seasoning. Cook and stir a few minutes to blend well before serving. Recipe yields 5 quarts of soup.

Corn Chowder

2 1/2 quarts diced raw potatoes,
(3 1-3 pounds)
1 1/2 quarts boiling water
1/2 pound diced salt pork
9 ounces chopped onion
5 No. 2 cans corn
1 1/2 cups dried whole milk
5 cups cold water
2 1/2 tablespoons salt
pepper

Cook the diced potatoes in the boiling water about 10 minutes. Fry the salt pork until brown and very crisp, then remove the pork and cook the onions in the fat. Add the onions and corn to the potatoes, and cook until the potatoes are done. Mix the cold water with the dried milk, (1 quart of fresh milk may be substituted for the water and dried milk), beat until smooth, and add to the first mixture with the salt and pepper. Bring to the boiling point and serve over crackers. Recipe yields 5 quarts.

Dried skim milk may be substituted for the dried whole milk. If this is done, the amount of salt pork should be increased. One pound of dried skim milk will make 5 quarts of liquid milk.

Lamb Stew

4 pounds stewing lamb
4 quarts water
2 pounds diced carrots
1/2 pound chopped onion
1 1/2 pounds diced potatoes
3 tablespoons salt
1/2 teaspoon pepper
1 cup flour

Breast, shoulder, neck, or flank may be used for lamb stew. Wipe the meat and remove some of the fat. Add the water to the meat and cook until very tender. Remove the bones and gristle and chop the meat into small pieces. Fry out the fat until crisp. Then add the onions and

HE PROPOSES IN BIG WAY



Teddy Miller, 116 Warner road in dear old London, who admits he is so smothering of a cave man. Reading where a majority of Stanford's 5 00 co-eds answered a questionnaire saying they preferred cave men, Teddy wrote them a blanket proposal and his photograph, as shown above. He said he is a "sporty and horsey boy." A real he-man, what? Well, rather!

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MESQUITE

Horace Greeley Sylvester and Miss Virginia Lee will be married Wednesday, May 18, at St. George, Utah.

Mrs. Sarah A. Hughes is visiting with her son, Sylvan Hughes, of Las Vegas.

Mrs. Elmer Hughes is taking a short vacation visiting in Las Vegas and Boulder City.

Mrs. Maud Lee and Mrs. Wanda Hafen gave a shower Tuesday in honor of Miss Virginia Lee. A large crowd of ladies were present from Mesquite, Beaver Dam, and Littlefield. Many lovely presents were presented to the bride-to-be and refreshments were enjoyed by those present.

Zech Farr, who is director of music in the M. H. S., will give a concert at Mesquite Friday night.

Mr. and Mrs. Samuel Reber and son, Ira, will attend the graduating exercises of the Dixie college Friday.

Leonard Reber will be in the graduating class this year at St. George.

Clark McKnight and Leonard Hughes have returned from Kingman, where they have been on jury duty.

B. F. Hardy is at St. George under care of Dr. McGregor. He may undergo an operation while there. His wife, Mrs. Mary Hardy, accompanied him to St. George.

Mr. and Mrs. Stevens of Overton and son, Theron, visited friends and relatives here Sunday.

Bishop Wm. E. Abbott is trying to get in touch with all former residents of Mesquite so they can be notified of the celebration of the twentieth anniversary of the organization of the Mesquite stake. The celebration will be held June 4 and 5 at Overton.

Amasa Lee is shipping beets and carrots north by truck. He has several acres of vegetables which may prove an incentive to others here to raise early vegetables for sale.

SENIOR CLASS HOSTS AT BALL

In the last dance of the school year, the senior ball, the class of 1932 proved to be excellent hosts to the large group of students and townspeople present.

The theme for the decorations was that of Hoover dam, which was carried out very well. A large model of the dam was at one end of the gym with the power lines running the length of the building.

Seventy-two members of the graduating class participated in the grand march, led by the class president, Rex Jarrett. Several selections were given by Glen Jarrett and a dancing act drew heavy applause.

DAUGHTER BORN

Mr. and Mrs. Milton Peterson are the parents of a seven and one-half pound baby girl, born at Las Vegas Maternity home Friday afternoon, Dr. Van Meter in attendance.

carrots and cook and stir until somewhat browned. Remove about 1 pint of the liquid and when cool mix with the flour until smooth. Cook the vegetables in the meat broth and when tender stir in the flour paste and the meat, salt and pepper. Stir until thickened. Cook ten minutes longer, then serve. Recipe yields 5 quarts.

2 1/2 cups chopped peanuts
5 cups bread crumbs
5 tablespoons melted fat
3 eggs
1 1/2 teaspoons salt
1/2 teaspoon pepper
1 1/2 to 2 cups milk

Mix, using enough milk, to make a moist loaf. Put in buttered pan and bake an hour in a moderate oven, keeping covered the first half hour. Baste once or twice with melted fat. Turn onto a hot platter and sprinkle with chopped peanuts.

Tasty Food
Quickly Prepared
For Busy People

FOUNTAIN LUNCHES
Las Vegas
Pharmacy
FOUNTAIN LIGHT LUNCH
First at Fremont

SILVER STATE MARKET

5th and Fremont

SPECIALS THAT ARE SPECIALS AT THE SILVER STATE MARKET "Where Most People Trade"

POT ROASTS, cut from Cudahy Puritan Baby Beef, pound **14 1/2¢**

LEG-O-LAMB, Cudahy Puritan Spring Lambs, pound **22 1/2¢**

BOILING BEEF, Lean Tender Meat, pound **10¢**

LAMB STEW, Cut from Baby Lambs, 3 lbs. for **25¢**

PURE PORK SAUSAGE makes a real breakfast better, pound **15¢**

Starting Today, Friday, the 20th, we are handling FISH of all kinds. FRESH DAILY. We also have the largest and best line of delicatessen in Las Vegas

FRED TUNE, Prop.

VEGETABLE DEPARTMENT

ORANGES, Large Juicy 3 dozen **25¢**

ASPARAGUS, Long Green 5 pounds **25¢**

NEW POTATOES 13 pounds **25¢**

BANANAS, Golden Yellow 4 pounds **25¢**

CANTALOUPEs, Pink Meat 3 for **25¢**

ONIONS, Sweet Silver Skin 6 pounds **25¢**

LETTUCE, Solid Iced Head **5¢**

STRING BEANS Kentucky Wonders, 2 pounds **25¢**

WARD'S CASH & CARRY No. 2

SAME PRICES AT NO. 1 AND NO. 3 STORES

BUTTER, Banquet Better Pound **21¢**

SUGAR 10-lb. Cloth Bag **45¢**

WHITE KING SOAP 10 Bars **27¢**

TOMATOES, Pierce's No. 2 1/2 Cans, 2 For **19¢**

OYSTERS, Crystal Bay 5-Oz. Cans, 2 for **19¢**

SALAD MUSTARD, Bayle 1-Lb. Jar, each **10¢**

PEANUT BUTTER Best Grade, 2-Lb. jar **22¢**

PORK & BEANS No. 2 1/2 Cans, 2 for **25¢**

SARDINES, Skating King Pure Olive Oil, 3 for **25¢**

WASHING POWDER WHITE KING Large Package **35¢**

CORN, Del Monte Golden Bantam, No. 2 Cans, 2 for **28¢**

PEAS, Del Monte No. 2 Cans, 2 for **31¢**

RICE, Water Maid Long Head Rice, 3-lb. pkg., each **16¢**

PINK BEANS 5 lbs. **19¢**

JENNY WREN FLOUR Ready Mixed, 4-lb. package **21¢**

MILK, Banner Brand Large Cans, Challenge Creamery **5¢**

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Nevada's Finest Theatre — Real Comfort

L&K MARKETS CO

Market No. 1 Tower Market Market No. 3 402 South Second St. Market No. 4 Boulder City

ENJOY THE ECONOMY OF QUALITY

Pork		Cream
Roasts	At some meat markets you buy what you eat. But at the L and K Markets you can eat what you buy. . . .	Cheese
Lb. 9¢		Lb. . . 18¢
Beef		BACON
Roasts		Sugar Cured
Lb. . . 15¢		Lb. . . 18¢
Veal	QUALITY FIRST	HAMS
Roasts		HALF OR WHOLE
Lb. . . 18¢		Lb. . . 13¢