

**MILL AT AURORA IS TREATING LEASE ORE**

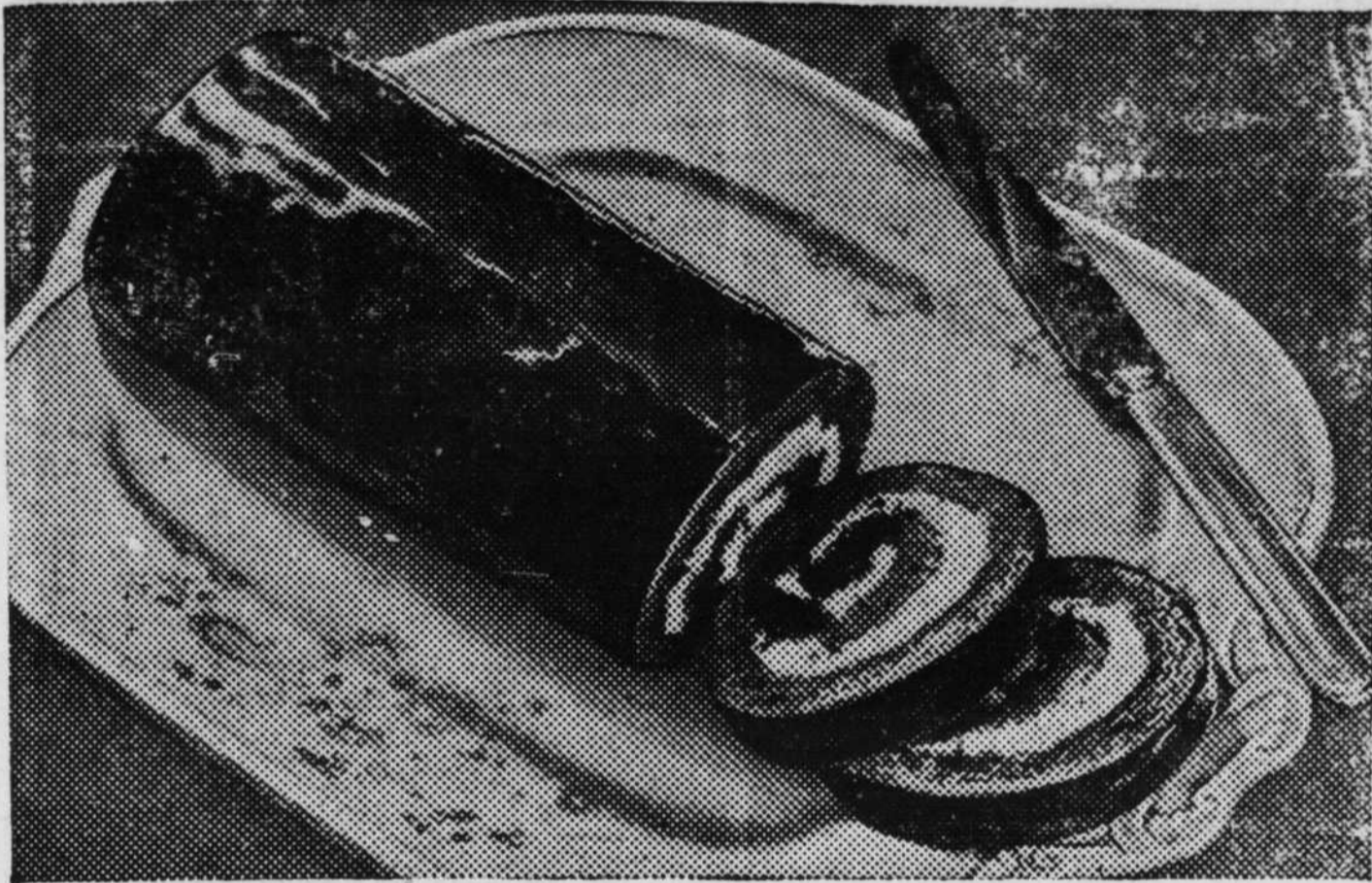
Six leases are reported to be working at Aurora on property owned by Walter McKeough of Hawthorne, who has a 10-stamp mill on the ground which treats the product of the leases.—Nevada State Journal.

**NEW COMPANY FILES**

Registration has been filed with the Federal Trade Commission by the Great Dike Gold Mines, Inc., a Nevada corporation with offices in San Francisco.

—Nevada State Journal

**Chocolate Glorifies These Desserts**



**E**VEN a simple home dessert takes on a new appeal when there is chocolate in it. But when you add chocolate to such festive desserts as a sponge roll or an upside down cake, you create something that makes feminine guests ask for the recipe and inspires masculine guests to ask for more.

**Chocolate Sponge Roll**

- 6 tablespoons sifted cake flour
- ½ teaspoon double acting baking powder
- ¼ teaspoon salt
- ¾ cup sifted sugar
- 4 egg whites, stiffly beaten\*
- 4 egg yolks, beaten until thick and lemon-colored
- 1 teaspoon vanilla
- 2 squares unsweetened chocolate, melted
- 1 cup cream, whipped and sweetened

Sift flour once, measure, add baking powder and salt. Sift together three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Beat in chocolate, gently but thoroughly. Turn into 15x10-inch pan which has been greased, lined with paper to within ½ inch of edge, and again greased. Bake in hot oven (400° F.) 13 minutes, or until done. Quickly cut off crisp edges of cake. Turn out on cloth covered with powdered sugar. Remove paper. Wrap in cloth and cool on rack. When cold, spread with whipped cream. Roll as for jelly roll. Cover with chocolate coating, made by adding 1 teaspoon melted butter to 1 square unsweetened chocolate, melted.

**Chocolate Upside Down Cake**

- 1 cup sifted cake flour
- 1 teaspoon double acting baking powder
- ¼ teaspoon salt
- ¾ cup sugar
- ¼ cup softened butter or other shortening.
- 1 egg, well beaten
- 6 tablespoons milk
- ½ teaspoon vanilla

- 1 square unsweetened chocolate, melted
- 3 tablespoons butter
- ½ cup sugar
- 4 slices canned pineapple, cut in wedges, or
- 1 cup grated pineapple

Sift flour once, measure add baking powder, salt, and sugar, and sift together three times. Add butter. Combine eggs, milk, and vanilla; add to flour mixture, stirring until all flour is dampened. Add chocolate and blend; then beat vigorously 1 minute.

Melt 3 tablespoons butter in 8x8x2-inch pan over low flame; add sugar; cook and stir until thoroughly mixed. On this arrange wedges of pineapple, or cover mixture with grated pineapple. Turn batter out on contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides of pan with spatula. Turn upside down on dish with pineapple on top. Garnish with whipped cream, if desired. Serve warm.

**Chocolate Crested Custard Pie**

- ½ recipe pie crust
- 4 eggs, slightly beaten
- ½ cup sugar
- ¼ teaspoon salt
- 3 cups milk
- 1 teaspoon vanilla
- 2 tablespoons sugar
- 1 square unsweetened chocolate, melted
- 2 tablespoons hot water

Line a deep 9-inch pie plate with pastry, rolled ¼ inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim; flute with fingers. Combine eggs, sugar, salt, milk, and vanilla. Pour into pie shell. Bake in hot oven (450° F.) 20 minutes; then decrease heat to moderate (350° F.) and bake 10 to 15 minutes longer, or until knife inserted comes out clean.

Add sugar to chocolate; then add water, one tablespoon at a time, stirring until blended. Pour over pie filling, place in slow oven (300° F.) and bake 7 to 10 minutes longer, or until chocolate is set. Cool.

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