

PLAN 50-TON MILL

Construction in the spring of a 50-ton mill is planned by E. C. Johnson, S. W. Follmer, and C. M. Hanselman, who are developing the Buckaroo and Siwash group of claims in the Pine Forest range in northwestern Humboldt county, Nevada, 80 miles from Winnemucca. The associates have been developing and prospecting the claims for the past several months and are reported to have consigned a carload of high-grade ore to a smelter in Utah. Operators are planning to make regular shipments throughout the winter.—Goldfield News.

GOLDFIELD PITT CO. ENCOUNTERS GOOD ORE

At the Pittsburgh-Goldfield property being operated under lease by the Goldfield Pitt Mining Company, work is proceeding with two shifts with two headings on the 820-foot level.

The Southeast drift is in a large quartz ledge with a course nearly east. This drift shows as high as 2 per cent copper in the well known copper mineral of the district and small values in gold. This work is in the most favorable formation yet encountered.

The cross cut towards the southwest is in a ledge consisting of black quartz stringers and lenses and has not yet cut the downward continuation of the good vein showings encountered in this direction on the 500-foot level.

These workings are making some water, which drains out as fast as the work proceeds and is easily handled by the pumping equipment wisely installed when this company took over the operation of the property.—Goldfield News.

ORANGE ALMOND COOKIES

- 1 cup shortening.
- ½ cup white sugar.
- ½ cup brown sugar.
- 1 egg.
- 2 tablespoons orange juice.
- 2 3-4 cups general purpose flour.
- ½ teaspoon soda.
- 1 tablespoon grated orange rind.
- ½ cup blanched almonds.

Cream the shortening and sugar together. Add the well-beaten egg. Sift the flour once before measuring, reserving ½ cup. Sift together the remaining flour, salt and soda and gradually add to the creamed mixture with the orange juice and rind. Add the almonds cut in strips and sprinkled with the ½ cup flour. Roll in a long roll about one inch in diameter, wrap in waxed or parchment paper and chill. Slice off and bake on a greased baking sheet in a 400 degree oven. Makes 6 dozen.

DATE COOKIES

- 2 eggs.
- 1 cup butter.
- 2 cups brown sugar.
- 1 teaspoon salt.
- 1 cup nutmeats.
- 1 cup dates.
- 2½ cups flour.
- 1 teaspoon soda.

Cream the butter and sugar add the well beaten eggs. Mix well add the nuts and dates which have been put through the food chopper and then the flour mixed and sifted with the salt and soda. One teaspoon of vanilla may be added if desired. Toss on a floured board and form three long rolls. These rolls should be a little smaller than the desired size of the cookies. Wrap in oiled paper and store in refrigerator. Slice thin and bake in hot oven (375 degrees) about ten minutes. Makes about 8 dozen small cookies.

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