

## New Telegraph Rates For Ely

The Nevada Northern Railway has made arrangements with Western Union Telegraph company whereby the railway discontinues the handling of commercial messages and the Western Union takes over this business.

The handling of commercial telegraph business from and to points on and tributary to the Nevada Northern will thus be uniform with that generally in effect on railways throughout the United States and as Western Union standard rates will apply, there will be a material saving to telegraph patrons. For instance, a day letter message of 50 words to Salt Lake City will now be 72 cents and a night letter message of 50 words 48 cents. Night letter messages of 50 words to New York and Chicago will be \$1.20 and 90 cents respectively. There has been a material reduction in rates to and from points in Nevada. A night letter of 50 words to Caliente and Elko will now be 30 cents and to Reno 48 cents.

An advertisement carrying detailed information appears elsewhere in this paper.—Ely Record.

## State Lottery Is Suggested

Senator William A. Marsh, of Nye county, and Assemblyman Pat Cline of Las Vegas, jointly announced that they would seek to create a state lottery at the coming session of the state legislature, and that they are confident of success, with the promised support of a strong block of members of both senate and assembly. They said:

"We are living in a liberal state, where we do not presume to be our brother's keeper. If anyone wants to gamble \$1 lottery tickets should stand a chance of winning from \$150,000 down to \$1,000, and he should be able to buy a ticket from the state, absolutely on the square.

"It is estimated that \$250,000,000 a year goes to Ireland, Canada and Mexico from American lottery buyers. We have lotteries operating under the present liberal gambling laws, such as the race horse game and keno."

They estimated that 1,000,000 tickets would be sold monthly, and that 90 per cent would be purchased by buyers outside of Nevada. Half the revenue would be distributed in prizes and the other half used for the support of schools and the use of the state government.

It is hoped to get the state legislature to appropriate money to cover the cost of circulating initiative petitions repealing the present constitutional ban, and permit the proposed lotteries to become effective following the 1938 elections.

## Nevada Sends Highway Views

CARSON CITY, Nev. — At the invitation of the program committee of the American Road Builders Congress, the Nevada Department of Highways today forwarded to New Orleans, La., two four-by-six foot panels containing photographs of various points of interest in the state. The 1937 national convention of that organization will be held in the Gulf city during the latter part of January and delegates from almost every state in the Union will be present at this gathering.

Photographs, on sepia, 11 by 14 inches in size and tinted have been attached to the panels and at New Orleans will be placed on display at the convention hall. After the convention at New Orleans, the panels containing these Nevada photographs will be sent to Wichita, Kansas, where a sectional meeting of highway department officials will hold an annual convention.

Highway scenes on the new Geiger Grade, Reno-Carson highway, and Washoe Valley, as well as pictures of the copper pit at Ruth, Boulder Dam, overpass and underpass structures at Winnemucca; stretches of the Victory highway near Elko the Lincoln highway, the Ruby lakes, Lake Tahoe and Pyramid lake, a

scene taken at Cathedral gorge and a typical Joshue tree, make up the state's promotional picture display.

It is reported that the Republicans used the radio more during the recent campaign that did the Democrats. Maybe that is why the voters gave them the air.

Somebody wants to know what has become of the 1936 campaign songs. They have gone with the wind.

Usually the fellow who wants the most help from the government is the fellow who has never done anything to help the government.

*The WEST'S Largest* HOTEL

SENSIBLE RATES

\$3.50 UP SINGLE

\$5.00 UP DOUBLE

- 1500 ROOMS, with bath
- SIX RESTAURANTS
- 15 SMART SHOPS
- THREE BIG GARAGES
- TWO NOVEL Night CLUBS

**BILTMORE**  
*Hotel*  
DOWNTOWN  
LOS ANGELES



## FOR SALE - HOUSE

Four Rooms, South Third St., shower and built-in tub. Small apartment downstairs with shower and garage. Double tile sink, heating and cooling system, storm windows, many built-in features, an abundance of shade trees and spacious lawn. House built of white stuccoed adobe with 10-inch wall; cement floor downstairs and absolutely modern in construction. Will sell furnished. A good income property for a small family to live in and rent out the extra apartment. The price will amaze you. See Bee Fulcher, Western Union Telegraph Co.

### TESTED RECIPE

By Frances Lee Barton

SINCE the blessed advent of upside down cake, cooks have been busily inventing new varieties of this delicious combination of cake and fruit. Not the least inspired was the idea of cherry upside down cake—the cake leavened to perfection with double-acting baking powder and crowned with a topping of luscious, juicy cherries.



#### Cherry Upside Down Cake

1 1/4 cups sifted cake flour; 1 1/4 teaspoons double-acting baking powder, 1/4 teaspoon salt; 3/4 cup sugar; 4 tablespoons softened butter or other shortening; 1 egg, well beaten; 1/2 cup milk; 1 teaspoon vanilla.

4 tablespoons butter, 1/2 cup sugar; 1 1/2 cups pitted and drained red cherries, fresh or canned.

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

Melt 4 tablespoons butter in 8x8x2-inch pan or 8-inch skillet, over low flame; add sugar and cook and stir until thoroughly mixed. On this arrange cherries. 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 cherries on top. Garnish with whipped cream, if desired.