

Nevada Press Heads Named

A. R. Hopkins, publisher of the Goldfield News, was elected president of the Nevada State Press association at its annual convention in Reno this week.

Editor Warren Monroe of the Humboldt Star was chosen for vice-president, and Publisher Jack McCloskey of the Hawthorne Independent was elected as secretary-treasurer.

Members of the executive committee chosen at the close of the business session at the Mackay hall of science late yesterday were Allan K. Dalby of the Fallon Eagle, Chas. H. Russell of the Ely Record, and Chris Sheerin of the Elko Free Press.

A committee appointed to consider Assemblyman C. C. Boak's bill introduced at the legislature to license newspapers and require them to print free front page publicity advertising Nevada as "the one sound state" reported that Boak had decided to withdraw his measure.

In its place he will offer a joint resolution urging newspapers to cooperate with the state publicity program, but eliminating the compulsory feature of the Boak bill.

"We can subscribe to the motives that actuated Boak's introduction of the bill," explained Vail Pittman, publisher of the Ely Daily Times, "but we cannot subscribe to the idea of being forced to publish this advertising."

Describing the proposal as unconstitutional, Pittman said the measure violated guarantees of a free press and could be considered as the first step toward control of newspapers, thereby establishing a precedent that might lead to further control measures.

R. C. Stitser, publisher of the Humboldt Star, reported on prospective national legislation now pending or being contemplated in Washington, warning that newspapers generally were regarded in ill repute.

John B. Long, manager of the California Newspaper Publishers association, also referred to the unseen movement to control the press. He urged a united front of all newspapers through a strong organization to work against any oppressive legislation.

George Morrell, head of the Peninsula Papers operating in California, suggested that an informal conference of newspaper publishers organizations in California, Nevada, Oregon, Washington and Arizona be formed to protect newspaper interests and "retain the heritage of a free press against threats of increasing control from state and national capitals."

In the evening the publishers gathered with their wives at the Golden hotel for the annual banquet.

Members of the legislative committee that decided to take no action on Boak's bill included Claude Smith of the Fallon Standard, Hopkins, Stitser, McCloskey, Sheerin, Pittman, Ely; Philip Dolan and F. the Callante Herald.

Included among those who attended the sessions were:

Frank Edgar, J. E. Jones, George Morrell, John Leatherman, Paul A. West, Harry Tait, California; Fred Eggleston, Chris Sheerin and Forest Bibb, Elko; Leigh Sanford, Al Higginbotham, Ray Jefferson, Harry

Footprints To Initiate Class

Final plans have been completed for the entertainment of over seventy-five members of the Los Angeles Footprinters who will arrive in Las Vegas at 6 o'clock tomorrow morning.

The Los Angeles delegation will be met at the Union Pacific depot and will be accorded a regular western reception. From the depot the visiting members will be taken to the Apache hotel, their headquarters. At nine o'clock the delegation will be taken to Boulder City where they will be taken over the dam project and return to Las Vegas late in the afternoon.

The initiation of the Las Vegas Footprint candidates will take place promptly at nine o'clock in the evening at Elks' hall. Those slated for the "hottest initiation in Las Vegas' history" include the following:

Ed W. Clark, Leonard Arnett, Dave Mackey, James Fare, Geo. T. Hanson, Roer Foley, J. D. Smith, Wm. E. Orr, W. H. Trimble, Fred L. O'Donnell, Frank Houskey, T. G. Thebo, Sims Ely, Dave Holland, Ohario P. Silvagni, Bob Russell, N. C. Westmoreland, Robert Testolin, Julian Thruston, A. S. Henderson, Joe Morgan, Sam Stearns, John Waterfield, James Cashman, Art Schrieber, John Kell Housells, Ray Lowry, A. E. Cahlan, Lee Prettyman, Ray Griffith, M. E. Ward, H. E. Hazard, John F. Cahlan, Wm. I. Mott, Burt Weller, Harry Miller, Bil Getts, E. W. Cragin.

Master James Cashman celebrated his eleventh birthday anniversary Friday.

Frost, F. W. McKechnie, Carol W. Cross, Ernest Foster, Reno; Warren Monroe and R. C. Stitser, Winnemucca; A. R. Hopkins, Goldfield; Mrs. I. B. Mighels, Carson; Vail Pittman, El; Phillip Dolan and E. C. D. Marriage, Caliente; Bert Selkirk, Gardnerille; Walter Cox, Yerington; Claude Smith, Yerington; Jack McCloskey, Hawthorne, and Jack Sale, United Press, Salt Lake City.

TESTED RECIPES

WHAT a help it would be if every member of the family liked the same things to eat! The only way to solve that problem is to remember that turn about is fair play.

So, if Sally likes sweet chocolate frosting on her cake, and Johnny likes a bitter-sweet frosting, you'll just have to take turns with the favorite frosting. So here's a two-in-one, Sally-Johnny frosting. With a little more sugar, it's a frosting for Sally. With a little less sugar it's frosting for Johnny.

Bittersweet Chocolate Frosting
8 squares unsweetened chocolate;
1 cup sugar; $\frac{1}{2}$ cup water.
Melt chocolate in double boiler. Bring sugar and water to a boil. Cool until lukewarm. Add gradually to chocolate, stirring until blended. Cool, stirring occasionally. Makes enough frosting to cover tops and sides of two 9-inch layers, or tops of two 8x8-inch cakes, or about 2 dozen cup cakes. (If sweeter frosting is desired, use $1\frac{1}{4}$ cups sugar.)

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Mrs. Woodbury Is Injured In Wreck

Mrs. C. W. Woodbury, of Las Vegas, who was injured in an automobile accident on the Los Angeles highway Monday, is suffering from a fractured neck, according to doctors at the Las Vegas hospital. A specialist has been summoned and it is expected that upon his arrival the fractured bone can be properly set and that the patient will completely recover.

At the time of the accident Doctor and Mrs. Woodbury, accompanied by Dr. and Mrs. Byron Rees of Salt Lake City, were on their

way to Palm Springs for a few days vacation. When several miles south of Barstow their car collided with the machine driven by E. B. Bihlmaier, also of Las Vegas. Dr. Woodbury and Mr. Bihlmaier received only slight cuts as did Mrs. Rees. Doctor Rees suffered a fractured wrist. The party returned to Las Vegas after the accident. Both cars were badly wrecked.

A British labor leader says that the agitation about the King's romance over there may result in the formation of a Republican party. May be all right, but ours over here hasn't been doing so well since 1928.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

There is many a day when dinner has been served—and the dishes stacked ready for washing—that the spectacle of four or five pots or pans staring up in dreary after-dinner dress, makes the modern homemaker wish she were living in the age of paper pots and pans. A

with this delicious pork chop and rice combination. The chops brown quickly on the speedy high heat and then, with the addition of the uncooked rice and other ingredients and with a twist of the switch to low heat, this meal cooks, unattended, until done.



One-dish meals are rising in popularity with homemakers who know the cooking freedom and perfection of the modern electric range.

gloomy ending to what probably was a perfect meal.

And so it is that one-dish meals are rising in popularity. When pork chops, rice, and tomatoes can reach savory, attractive goodness in just one skillet, why use three pans? So thinks the modern homemaker. One brilliant young man holding down the fort of nursemaid, on one occasion, had the right idea when he tried heating 5 separate items for the baby's dinner in a muffin pan. While he confessed that the "kid wouldn't eat it—she wanted a cookie instead," all good homemakers will agree that he was on the right track.

One-Step Cookery

The new Hotpoint range is encouraging one-step cookery processes in several ways. The flexibility of the new flat hi-speed calrod cooking unit makes it possible to cook well-rounded "skillet" dinners with little effort. Such is the case

Whole complete meals can be cooked in the economy thrift cooker as well as in the electric oven and smokeless broiler. So it seems that modern cookery believes in doing things in a concentrated way, all of which means more time and freedom for the homemaker and more fuel and money saved.

And now, for the makings of that grand Southern dish:

Skillet Dinner (Serves 4)

4 pork chops (1 inch thick)
 $\frac{1}{2}$ cup rice (uncooked)
1 (No. 2 can tomatoes)
1 teaspoon salt
Pepper

Brown pork chops in a large skillet on the surface unit of the electric range with the unit switched to High. Add rice, tomatoes, and seasonings and cover closely. Turn switch to Low heat and cook approximately $1\frac{1}{2}$ hours.