

Vegas People In Winnemucca

(The Humboldt Star)

Herbert Squires and R. C. Pearson motored to Fallon Saturday to meet Mrs. C. P. Squires, Mrs. R. C. Pearson and baby and Mrs. John Watters, who arrived there from Las Vegas. Squires and Pearson returned to Winnemucca Sunday evening and were accompanied by Mrs. Squires, Mrs. Pearson and baby and Mrs. Watters. Mrs. Watters, who is Mrs. Pearson's mother, returned to her home in Las Vegas last evening. Mrs. Squires plans to spend several days visiting with her son, Herbert Squires, and Mrs. Pearson and baby, who have been visiting in Las Vegas for the past several months, have returned to their home in this city. Squires is resident engineer here for the state highway department and Pearson is also employed by the state highway department.

Ranger Tells Of Desert Flowers

Forest Ranger R. C. Anderson of the Charleston Park area, in a report to the inter-mountain office of the service, gives the following information regarding desert flowers:

"The southern Nevada desert is in blossom again, being more conspicuous in its beauty and number of flowers than for some years, according to those who know.

"If a visit is contemplated by the many forest officers who have inquired, it should be made within the next two weeks to be most successful.

"A more magnificent array of flowers of more different colors and species cannot be found in a place so readily accessible to the public.

"Anywhere in the vicinity of Las Vegas and especially near and south of Boulder City the beauty of the desert vegetation is very striking.

"A combination of the desert flora and Boulder dam is reason enough for an extended visit to the southern end of Nevada."

FIRE!

Civilization began with the discovery of fire by prehistoric man. And for many a human being, civilization, so far as he personally was concerned, has ended with a fire!

It is a curious truism that one of man's essential aides is likewise, under other circumstances, one of man's worst enemies. Controlled fire is a boon. Uncontrolled fire is a destroying demon.

The problem of controlling fire is as old as history. Immense progress has been made in the direction of perfecting fire-fighting apparatus and equipment, and developing materials that resist fire. The fire department of yesterday is a ludicrous thing in comparison to the amazingly efficient fire department of today, even as the building construction of yesterday offered a veritable invitation to fire.

Aggressive effort has been given in recent years toward educating the public in preventing fire—and here, too, progress has been made, but on nowhere near a comparable scale. Some of us have learned the

Ask Senators To Name Clark

Senators Pittman and McCarran were asked by the Clark county Democratic central committee to recommend the appointment of E. A. Clark, Las Vegas realtor, as United States marshal for the district of Nevada, as a result of the vote at the meeting Monday evening.

Two names were before the committee seeking the endorsement, Clark and Lee Brawner, who was appointed acting marshal following the resignation of Harry Gravelle. Clark won the endorsement by a large majority.

MOUNTAIN CITY COMPANY WILL LIST SHARES

Application has been made for the listing of shares of the Mountain City Copper Co. on the New York stock exchange, it has been announced by officials of the company.

According to the report of the U. S. bureau of mines, covering the annual production of the state for 1936, the company, which owns the Rio Tinto mine in Elko county, was the second largest producer of copper in Nevada, with a constantly expanding output. It was topped only by Nevada Cons. at Ely. It is now regarded as one of the coming big coppers.

Until the roads were blocked with snow, about 400 tons of the higher grade ores were trucked daily to the railroad for shipment to the smelter of the International Co. at Salt Lake City, and about 300 tons of mill ore were put through the plant at the mine. It is reported that in the neighborhood of 4,000,000 pounds of copper having a gross value of over \$500,000 are produced each month.

VICTIM OF OWN PET

PORT MORSEBY, Papua. — Untamed natives and fever are not the only menaces to the lives of mission workers in the jungles of this country, it was revealed here recently with the death of Miss Hullett, Anglican mission worker at the Dogura mission station. She was attacked by her favorite dog while in bed, and died in a hospital on the island of Samurui to which she was taken by launch—a journey of 109 miles—in an effort to save her life. —Australian Press Bureau.

simple lessons that will eliminate most hazards—many of us have not. It is a safe bet that at least one home out of two—and this includes new as well as old ones—contains flagrant hazards which the owner disregards.

In the law, ignorance is no excuse, and it would be a fine thing if that same principle were extended to cover the harboring of fire hazards. Each year, loss running into the millions results from improper storage of inflammable liquids, from needless accumulation of waste, from amateur tampering with electric fixtures, from carelessness with smoking materials. Such "little" things as these are responsible for a majority of all fires.

Remember that fire is a good friend—employed respectfully. Take no chances with it. Care will save you dollars — and, infinitely more important, perhaps your life.

Murder Charged Against Weaver

The preliminary hearing of first degree murder charges against John Weaver, aged prospector residing in Tonopah, were scheduled

to be held Thursday before justice of the peace Walter Bowler.

Weaver is charged with shooting and fatally wounding James Baird, Tonopah school teacher, Thursday, April 8. Threats of lynching caused the officers to remove Weaver from Tonopah to the county jail at Goldfield, but he was returned to the Tonopah jail Monday last.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

Now is the time for all good homemakers to make an angel food cake, while eggs are "coming in" and are comparatively cheap. And speaking of angel cakes, we want to correct any impression you might have of the effect that angel cakes are difficult to make. Even if you are an inexperienced cook you can turn

depends on the baking. A moderately lazy oven temperature is "what it takes" to urge those little air bubbles to stretch to their utmost. And given a cold oven start, followed by a gradual rise in temperature, as made possible in the insulated, heat-and-moisture controlled Hotpoint oven, any good angel food



Even mischievous boys become angelic at angel food cake, baked in a modern electric range.

out a cake that will do you proud if you follow directions carefully and follow the modern "miracle" method. And to be able to turn out a feathery-light, finely-textured, subtly-flavored, "high, wide and handsome" angel cake is something to be proud of. However, this is just one of the wonderful cookery achievements made possible for you by the cookery magic of the modern electric range.

A Few Pointers

But now let's "get at" a few pointers on angel food cake-making before we get out our pots and pans and begin beating. You'll find that the eggs will separate more easily if cold; however, egg whites make the best foam when at room temperature, so plan to separate the whites from the yolks before any of the other ingredients are measured out; and, remember, beat the egg whites only until stiff and shiny—not dull and dry—if it's a large, tender cake you're aiming to make!

Sugar should be added to the egg white a little at a time. If too much is added at once the egg white foam tends to break down. Be gentle also when folding in the flour, mixing only enough to make the dry ingredients disappear.

You've won half the battle if your cake is put together right; the rest

cake batter is headed for "heaven." Let this recipe put you a'right on the subject:

Miracle Angel Cake

1½ cups sugar
1 cup cake flour
1¾ cups egg white
2 teaspoons cream of tartar
¾ teaspoon salt
1 teaspoon vanilla extract

Sift sugar once. Add ½ cup of sugar to the flour and sift together three times. Beat egg whites with a Dover beater until frothy. Add cream of tartar and salt, and continue beating until eggs are stiff enough to hold their shape. Add the remaining sugar gradually, beating thoroughly after each addition. Add flavoring. Fold in flour with a whip beater, folding in about one-fourth at a time. When all flour is in, fold a few additional times. Pour into a large angel food cake pan. Place in cold electric oven. Then set temperature control to 350°, turn switch for baking, and bake approximately 1 hour.

Remove cake from oven. Cool. Cut cake through the middle with fine silk thread. Spread over layer of whipped cream to which sliced strawberries and cut marshmallows have been added. Replace top layer and top with spoonfuls of fluffy whipped cream mixture.