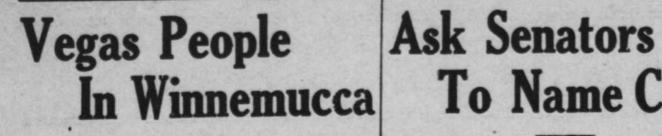
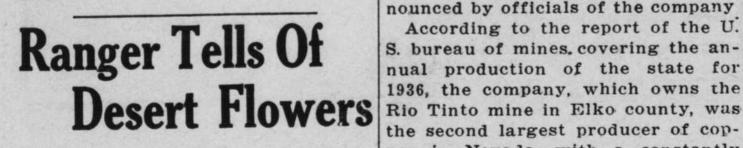
**Page Fourteen** 



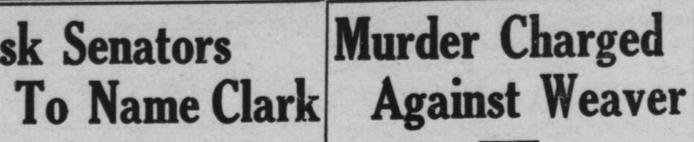
(The Humbodlt Star) Herbert Squires and R. C. Pearson motored to Fallon Saturday to meet Mrs. C. P. Squires, Mrs. R. C. Pearson and baby and Mrs. John Watters, who arrived there from Las Vegas. Squires and Pearson returned to Winnemucca Sunday evening and were accompanied by Mrs. Squires, Mrs. Pearson and baby and Mrs. Watters. Mrs. Watters, who is Mrs. Pearson's mother, returned ot 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.



Forest Ranger R. C. Anderson of the Charleston Park area, in a report to the inter-mountain office of the service, gives the follwing 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.

# LAS VEGAS AGE

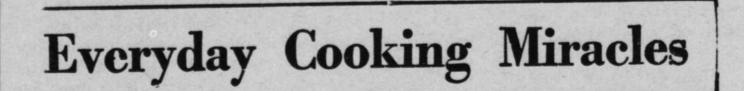


The preliminary hearing of first degree murder charges against from Tonopah to the county jail at John Weaver, aged prospector re- Goldfield, but he was returned to siding in Tonopah, were scheduled the Tonopah jail Monday last.

### Friday, April 23, 1937

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



## **BY VIRGINIA FRANCIS**

Director Hotpoint Electric Cookery Institute

e comparatively cheap. And speakig of angel cakes, we want to coran inexperienced cook you can turn | Hotpoint oven, any good angel food

Now is the time for all good | depends on the baking. A modermemakers to make an angel food ately lazy oven temperature is "what ike, while eggs are "coming in" and it takes" to urge those little air bubbles to stretch to their utmost. And given a cold oven start, folect any impression you might have lowed by a gradual rise in tempero the effect that angel cakes are ature, as made possible in the insulifficult to make. Even if you are lated, heat-and-moisture controlled



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 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 departconstruction of yesterday offered a veritable invitation to fire.

Aggressive effort has been given a majority of all fires. in recent years toward educating

of mill ore were put through the "If a visit is contemplated by 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.

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 dis-

trict of Nevada, as a result of the

vote at the meeting Monday eve-

mittee seeking the endorsement,

Clark and Lee Brawner, who was

appointed acting marshal following

the resignation of Harry Gravelle.

Clark won the endorsement by a

Application has been made for the

listing of shares of the Mountain

City Copper Co. on the New York stock exchange, it has been an-

According to the report of the U.

per 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

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

WILL LIST SHARES

MOUNTAIN CITY COMPANY

Two names were before the com-

ning.

large majority.

big coppers.

#### VICTIM OF OWN PET

PORT MORSEBY, Papau. - 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 misson 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 Samurai to which she was taken by launch-a journey of 109 mlies-in an effort to save her life. -Australian Press Bureau.

simple lessons that will eliminate most hazards-many of us have not. of man's essential aides is likewise, 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 elecment of today, even as the building tric fixtures, from carelessness with smoking materials. Such "little" things as these are responsible tor

Remember that fire is a good the public in preventing fire-and friend-employed respectfully. Take here, too, progress has been made, no chances with it. Care will save but on nowhere near a comparable you dollars - and, infinitely more scale. Some of us have learned the important, perhaps your life.

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

and follow the modern "miracle" method. And to be able to turn cut 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 chievements 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 co'd; 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 times. Pour into a large angel food egg whites only until stiff and shiny -not dull and dry-if it's a large, oven. Then set temperature control tender cake you're aiming to make! to 350°, turn switch for baking, and

white a little at a time. If too much is added at once the egg white foam Cut cake through the middle with tends to break down. Be gentle also fine silk thread. Spread over layer when folding in the flour, mixing of whipped cream to which sliced only enough to make the dry in- strawberries and cut marshmallows gredients disappear.

cake is put together right; the rest whipped cream mixture.

out a cake that will do you proud cake batter is headed for "heaven." if you follow directions carefully Let this recipe put you a'right on the subject:

> Miracle Angel Cake 11/2 cups sugar 1 cup cake flour 13/4 cups egg white 2 teaspoons cream of tartar 3/4 teaspoon salt

1 teaspoon vanilla extract

Sift sugar once. Add 1/2 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 cake pan. Place in cold electric Sugar should be added to the egg bake approximately 1 hour.

Remove cake from oven. Cool. have been added. Replace top layer You've won half the battle if your and top with spoonfuls of fluffy