

OBSERVATIONS

By CHARLES P. SQUIRES

"MEXICAN UPPERCUT"

Las Vegas municipal court has developed the technical terms of legal lore to a fine point under the judicious guidance of Judge Tom Carroll.

The other day a case of suspected assault and battery was being tried. Assistant Chief of Police Harry Miller was on the stand and was being questioned by the judge in an effort to find out exactly what did happen.

"You say that this defendant assaulted the complaining witness?" queried Judge Carroll.

"Yes," declared the officer, "he gave him a Mexican uppercut."

"Please explain for the enlightenment of this court just what you mean by 'Mexican uppercut,'" demanded the judge severely.

"Well," said the officer, with a stammer and a slight blush, "when I say 'Mexican uppercut' I mean a swift kick in the pants."

VALUABLE OVERHAULS—

I saw my most kindly and congenial old friend, Bill Robinson, the other day and found him cheerful and hopeful of the future in spite of the fact that he is still only partially recovered from the effects of the automobile accident in which he suffered a broken leg last August.

Bill is not as young as he was in the carefree days of 1904-5 when Las Vegas was but a dream of the future. He lived then on the McWilliams Townsite (Original Townsite of Las Vegas), which was the scene of all activity on the part of the lively group gathered there to wait for the opening of the railroad townsite.

Bill Hawkins, another of our Vegas pioneers, had his store on Westside then and provided our leading citizens with overalls and other necessary wearing apparel. So it came about naturally that Bill Robinson, coming in after a long and dusty trip from Goldfield, and needing a new outfit to replace the pair with the big hole in the seat, should seek out the Bill Hawkins store.

The purchase was made with due celerity and, in accordance with the established usage, the purchaser in the interest of modesty, stepped out the back door, took off the old overalls, threw them on the pile created by the discarding of hundreds of such garments not longer needed, put on the new ones and proceeded happily about his business with his self respect fully reestablished.

Stepping into a thrist-quenching emporium, Bill ordered a drink and reached into his new pockets for the wherewithal to pay. Turning red and white by turns as the bartender eyed his fumbings suspiciously, Bill Robinson ducked out the door and, as if in fear of some avenging nemesis, started on the run for Bill Hawkins' store.

Hawkins saw him coming and stood in the door asking, "Where is the fire, Bill?" The fleeing man dodged round him, ran through the store and out the back door.

Horrified, he saw a group of Indians sorting over the pile of discarded overalls. With a warwhoop, Bill Robinson charged, scattering the Indians in all directions. Starting to search the pile, he quickly located a familiar pair of dirty old overalls with a gaping hole where

it should not be. Pulling them out from the pile as the Indians gathered about him, Bill Robinson shouted, "I want this pair." Then tremblingly his fingers began to explore the pockets—not there—not there—"HERE IT IS!" shouted Bill Robinson.

And a happy smile spread over his features as he withdrew his hand holding a sizeable roll of bills.

"No use of counting it," said Bill, "I know how much there is—just \$1,400.00, all I have—and— I need it."

So, while the occupants of the row of tents and shacks comprising the town stood in the doors wondering what strange mania had seized the newcomer, Bill walked quietly back to the saloon and bought the drinks for the entire town.

Fire Destroys Calneva Lodge

Calneva Lodge, palatial summer resort and gambling casino bisected by the California-Nevada state line at Lake Tahoe, was hurled to the ground late Sunday night.

Estimates of the loss exceeded \$250,000. The fire came two weeks before opening of the summer season.

Forest rangers and fire-fighting crews who rushed to the scene from Truckee and all lake points prevented spread of the flames to nearby cottages, Tanevahoe, \$100,000 business block completed last week, and the surrounding pine forest.

Cause of the blaze was not determined. Fire Ranger Al Snider of Truckee investigated reports of leaks in the ammonia refrigeration plant that might have caused an explosion.

Constructed 11 years ago, the lodge, rendezvous of Reno divorce-seekers and motion picture stars, and described as "gem of Lake Tahoe resorts," was owned by William Graham and James C. McKay of Reno.

Fire started about 9 p. m., according to reports. The structure was constructed of logs in the style of a luxurious lodge.

McKay, who resides in a lakeside home, was one of the first to the scene. He directed the fire fighters.

Only \$35,000 insurance was carried on the structure, it was reported. The fire was first sighted about 9 p. m. by Ed Malley of the Nevada Vista real estate company, who was visiting at the G. S. Fisher home a quarter mile east.

Malley said the fire started on the southeast side near the center of the building.

Last summer the lodge figured in a raid by California authorities who claimed violation of state liquor import laws when waiters served patrons sitting at tables in California from the bar located on the Nevada side of the building.

The fire came a month before opening for the summer season. Men fighting the flames were hampered by an extremely low water pressure and inadequate stored supply.

Graham himself led the fire-fighters, it was reported.

The fire followed by exactly a year and a day the destruction by fire of the Country Club, luxurious night club and gambling casino a few miles south of Reno.

A spokesman for James McKay

and William Graham, owners of the Calneva resort, declared that the place will be rebuilt immediately on the same site.

According to reports, the building and equipment, valued at \$250,000, were insured for only \$35,000.

RENO MAYOR GRANDFATHER

Word comes from Reno that a daughter was born to Mr. and Mrs. C. A. States on May 6th.

The young lady answers to the name of Joyce Anne and her mother is the former Dorothy Cooper,

daughter of Mayor and Mrs. John A. Cooper, of Reno.

A group of Las Vegas friends extend their hearty congratulations to all concerned.

STATE CHAMBER COMMERCE MEETING IS POSTPONED

The meeting called at Ely for the purpose of forming a State Chamber of Commerce has been postponed to some date to be set after June 7, according to a letter to Las Vegas Chamber of Commerce from Vail Pittman, president of the Ely Chamber of Commerce and Mines.

JAM SESSION—1937!



SINCE long, long before the days of "swing music," jam sessions have been very important events in the routine of a well-ordered household. And this year is no exception. The whole orchestra of mid-season fruits is ripe—raspberries, cherries, blackberries and currants are tuned to the preserving kettle—and the housewife herself is the maestro who needs only to follow modern recipes to create a whole new symphony for her jelly shelf! Swing into fashion, and present your first jam session today! It's really too bad to discover, when fresh fruit is no more, that you'd give almost anything for another dozen glasses of your favorite sweet spread. A little industry today saves many a regret tomorrow... when you follow recipes like these exactly:

Raspberry and Currant Jam

4½ cups (2¼ lbs.) prepared fruit
6 cups (2 lbs. 10 oz.) sugar
1 box powdered fruit pectin

To prepare fruit, crush thoroughly or grind about 1 quart fully ripe red raspberries. Crush about 1 quart fully ripe red currants; remove seeds and skins by sieving. Combine fruits.

Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5- to 6-quart kettle, filling up last cup or fraction of cup with water if necessary; place over hottest fire. Add pow-

dered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, ¼ teaspoon butter may be added.) Continue stirring, bring to a full rolling boil, and boil hard 1 minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about 10 glasses (6 fluid ounces each).

Sweet Cherry Jam

4 cups (2 lbs.) prepared fruit
¼ cup lemon juice
7 cups (3 lbs.) sugar
1 bottle fruit pectin

To prepare fruit, stem and pit about 2½ pounds fully ripe sweet cherries. Crush thoroughly or grind. Add ¼ cup water, bring to a boil, cover, and simmer 15 minutes. (For stronger cherry flavor, add ¼ teaspoon almond extract before pouring.) Squeeze juice from 2 lemons.

Measure sugar and prepared fruit, solidly packed, into a large kettle, filling up last cup with water if necessary. Add lemon juice, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 5 minutes. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 11 glasses (6 fluid ounces each).