

Date Of Press Conference Set

UNIVERSITY OF NEVADA, Sept. 21. — Invitations have been sent out for the annual press and president's convention to about 40 high schools in Nevada and northern California, it was announced this week by Charles Doherty and Hudson Lee, committee heads.

The joint convention will take place November 4, 5 and 6 at the U. of N. At 9:30 Thursday morning the presidents will register in the ASUN building, after which they will attend a student body meeting at the Sparks high school.

Friday's activities will include an ASUN meeting in the Education auditorium, an assembly at Reno high school where the presidents will be introduced to the student body at large, followed by a matinee dance in the school gymnasium, and a social hour in the university gymnasium after the afternoon's events.

Registration for the press delegates will begin a day later than for the presidents, or on Friday morning, November 5.

The main part of the press convention will be the round table discussion at which the questions and problems of the school papers will be solved. Harry Frost, manager of the Reno Printing Co., will be in charge of this group.

On November 5 at the first meeting, talks will be given to the delegates by John Brackett, Sagebrush editor; Max Jensen, Press club president, and Ted Olds, business manager of the year book, Artemesia.

One of the interesting features of the program will be a trip to the Gazette office to watch the paper go to press and to see the sending of stories over the teletype.

Other talks will be given by Walter Bowrin, ex-editor of the Artemesia; Willis Dalzell, Sagebrush business manager; Professor A. L. Higginbotham, professor of Journalism; Sam Wilson, Artemesia editor; Joe McDonald, city editor of the Reno Gazette, and Ernest Foster, United Press representative.

On Saturday afternoon all the delegates will be guests of the University at the Nevada-Fresno football game.

A CHALLENGE TO THE SOUTH

It becomes increasingly evident that if government, as envisioned by the fathers of the American republic, is to survive, and if faith in the men who wrote the federal constitution is to remain undimmed, the old-time stalwarts of Democratic faith in the South must reassume leadership and steer the party away from the shoals of socialistic experimentation.

Democrats of the South have given greater allegiance to President Roosevelt than to any President since Cleveland. They hailed his broad program of benefits for the submerged portion of the population because of the great humanitarian principles it embodied. They agree whole-heartedly in the objective of social security for all and a fairer division of the comforts of life.

But they cannot, and should not, condone abandonment of the funda-

mental principles of the American form of government, regardless of the objectives sought. There are ways to gain the ends desired in full accord with the limitations of the Constitution and Southern Democracy will support with all its strength a program that sticks to this safe rule. — Atlanta Constitution.

TESTED RECIPE

By Frances Lee Barton

MOST of the simple every day desserts can be varied in a thousand ways. Well, dozens anyway! For instance, it's possible to serve blancmange flavored in many different, delightful ways. It can be further varied by being served with different cooked fruits and with different sauces. And if you've never tried coconut blancmange, you've missed one of the most popular varieties of this old-fashioned dessert.



Coconut Blancmange

½ cup sugar; 5½ tablespoons flour; ¼ teaspoon salt; 2 cups milk; 1 cup shredded coconut; 2 egg whites, stiffly beaten; 1 teaspoon vanilla.

Combine sugar, flour, and salt in top of double boiler; add milk gradually, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, or until thick, stirring constantly. Add coconut, and cool. Fold in egg whites and vanilla; turn into individual molds. Chill. Unmold and garnish with tart jelly. Serves 6.

WHEN I was small the word "shortcake" suggested only one thing to me: it just naturally referred to the length of time the cake would be around once it was taken from the oven. Childish logic, to be sure, but how often I've seen the reasoning justified



when my children find out I've fixed them.

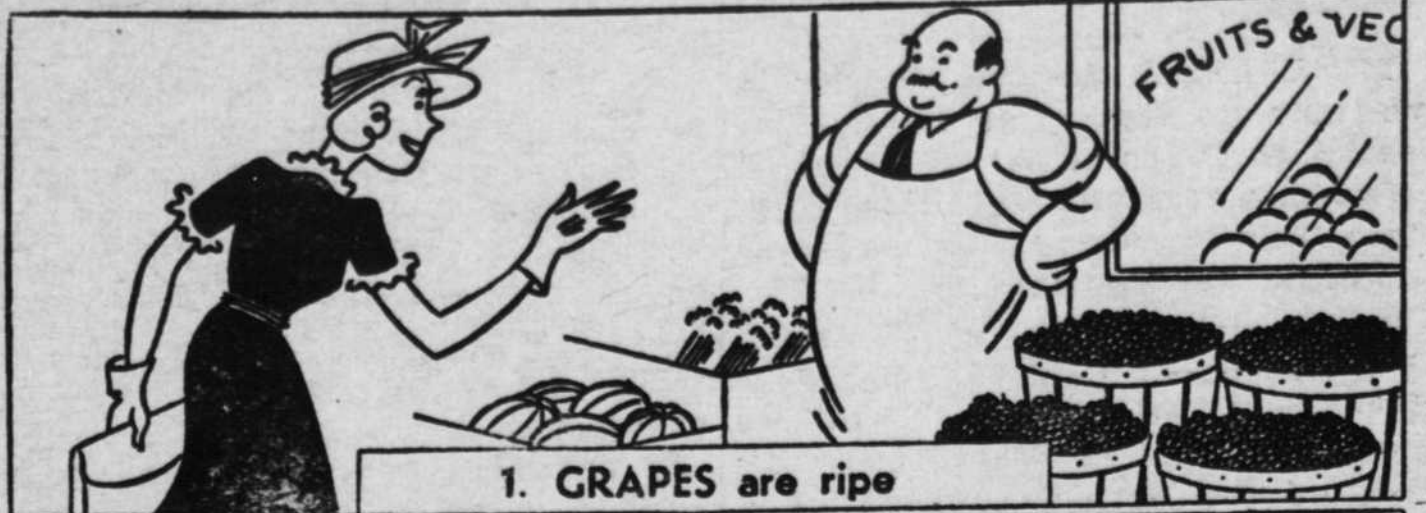
Raspberry Shortcake

3 cups sifted cake flour; 3 teaspoons double-acting baking powder; 1 teaspoon salt; ½ cup butter or other shortening; ¾ cup milk; 1½ quarts crushed, sweetened raspberries.

Sift flour once, measure, add double-acting baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ¼ inch thick into sheet, 16 x 8 inches. Cut in half. Fit one half into well-greased 8 x 8 x 2-inch pan. Brush with melted butter. Fit second layer of dough into pan. Brush with melted butter. Bake in hot oven (450° F.) 15 to 20 minutes.

To serve, separate halves, spread bottom half with soft butter and part of raspberries. Adjust top and spread with butter and remaining raspberries. Garnish with whipped cream and whole berries. Serves 8 to 10.

NEW LIFE FOR JELLY SHELVES!



1. GRAPES are ripe



2. Quick - HOME MADE JELLY



3. With a MODERN recipe



4. EXACT measuring



5. CAREFUL timing



6. It's PERFECT jelly every time!

Ripe Grape Jelly

4 cups (2 lbs.) juice
7½ cups (3¼ lbs.) sugar
½ bottle fruit pectin

To prepare juice, stem about 3 pounds fully ripe grapes and crush thoroughly. Add ½ cup water, bring to a boil, cover, and simmer 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. (Concord grapes give best color and flavor. If Malagas or other tight-skinned grapes are used, use 3½ cups grape juice, and add strained juice of 2 medium lemons.)

Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (6 fluid ounces each).

Ripe Grape Jam

5½ cups (2¼ lbs.) prepared fruit
7 cups (3 lbs.) sugar
1 box powdered fruit pectin

To prepare fruit, slip skins from about 3 pounds fully ripe grapes. Add 1 cup water to pulp, bring to a boil, and simmer, covered, 5 minutes. Remove seeds by sieving. Chop or grind skins; add to pulp.

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 powdered 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 12 glasses (6 fluid ounces each).

GRAPE season is all too short... and delicious home-made grape jellies and jams are the nation's favorite. Make them now to use in meat cakes, cakes, and dainty pastries!

THE MIGHT OF INDEPENDENT RETAILER

Figures gathered from the U. S. Bureau of the Census show the independent merchant still controls the nation's business by a vast margin.

In the U. S. there are 1,474,149 independent stores and 139,810 chain stores. The independents do 73.1 per cent of the total business of the nation, and chain stores 22.8 per

cent; the remaining 4.1 per cent being done from house to house, by catalogue, etc.

These figures prove the might of the "independent" merchant.

Minor gasoline leaks at the drain plug or in the fuel line may be temporarily stopped by the application of common laundry soap, according to emergency department of the Automobile Club of Southern California.