

Everyday Cooking Miracles

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Wouldn't you say that two layers of cake and a half dozen tarts would be a pretty fair turnout from an hour's work? And, since 35 of those 60 minutes were probably spent doing something else besides cooking—for that is the time during which these delicacies baked—I think we will agree that the young lady "has got something there."

What she really has is such a justifiable dislike for long, laborious

extra large recipe, too; has been worked out that way so that $\frac{3}{4}$ of the batter can be used in making the tarts which are equally different and delicious. They are made from left-over pastry dough, filled with jam, and topped with the cake batter. Thus, at one and the same time you can make two extra special desserts with little more effort than baking a cake. The humidified, draftless oven of the electric



The modern electric range produces delicious cakes and tarts without the necessity of spending laborious hours in the kitchen.

hours in the kitchen that she dovetails as many cooking operations as possible, and invariably adopts the easiest way of doing things. She also has a modern Hotpoint electric range, and it is this dependable piece of equipment that enables her to cook complete meals and ovenfuls of baked products successfully and without concern. An electric dish washer does the cleaning up so there's really little to do after closing the oven door but forget what's baking and do the things that women usually do in a few precious spare moments.

Watch Cares Slide Away

It seems pretty "soft," doesn't it, but just you put pencil to paper and have a little patience. Plan to get one piece of equipment at a time, possibly starting with the range or refrigerator, and adding the dish washer, mixer and other time-savers later on. It won't be long until you can be watching the old cares slide away!

But the cake and tarts under consideration at this particular moment are no ordinary cake and tarts. The cake is flavored with grapefruit juice and rind and is of the tall, tender, melt-away variety. It is an

range insures a moist, tender product so there is real economy in preparing desserts ahead of time.

Grapefruit Cake

- 1 cup butter
- 3 tbsps. grated grapefruit rind
- 2 1/4 cups granulated sugar
- 4 eggs and 1 egg yolk
- 3 3/4 cups cake flour
- 3/8 tsp. salt
- 3/8 tsp. soda
- 3 tsp. baking powder
- 3/4 cup grapefruit juice

1. Cream butter and grapefruit rind, add sugar slowly and beat well. 2. Add eggs, one at a time, beating after each addition. 3. Sift together dry ingredients and add alternately with grapefruit juice; beat thoroughly. 4. Pour 1/3 of batter in each of 2 greased layer cake tins, reserving remainder for tarts. 5. Bake. Temperature: 365°. Time: Approximately 35 minutes.

Cake Jam Tarts

1. Line 6 muffin tin cups with left-over pie crust. 2. Place 1 tablespoon of your favorite jam in each shell. 3. Place grapefruit cake batter over the jam to fill the muffin cups 2/3 full and bake in oven with cake. When ready to serve, top with whipped cream.

U. S. Grand Jury Indicts Madsen

Paul Madsen, head of the Las Vegas Playgrounds, has been indicted with Joseph Lawler by the federal grand jury in San Francisco on charges of conspiracy to commit grand theft of government funds. The prosecutors claim that Madsen kept Lawler on the government pay-roll to the tune of \$621 after he had obtained private employment. Madsen has been taken to San Francisco.

IT MUST MEAN SOMETHING

It ought to be of some significance that, after fifteen years of radio, the biggest hit of the air is a ventriloquist's dummy. — Chattanooga Times.

CLARK COUNTY

WOMEN TO RENO

Delegates who will represent Las Vegas and Boulder City at the Democratic Women's meeting to be held in Reno Saturday are Mesdames Earl Nungesser Theresa McGovern, Nellie Carroll, E. U. Baxter, W. E. Hawkins of Las Vegas, and Mr. and Mrs. Tom Hancock of Boulder City.

LAST RITES FOR LULU WEBB

Friends gathered at the Palm Funeral home Wednesday afternoon for the last farewell to Mrs. Lulu Webb who passed away Sunday at her home in Nelson. The Rev. Charles H. Sloan officiated and Mrs. LeRoy Whipple provided appropriate solos. Mrs. Webb's brother, Ray Thomas of Phoenix, Arizona, and sister, Mrs. Maude Bind, of Joplin, Missouri, arrived for the service. Pall-bearers were Mesdames Edith Bigley, Betty Goheen, Inez Lovan, Bertha Ross, Betty Thompson and Edna Yoss. Interment was made at Woodlawn cemetery.

BROTHER OF E. A. BLUM DIES AT STAPLETON, N. Y.

E. A. Blum of this city has received word of the death of his brother, A. L. Blum, at Stapleton, N. Y., after a lingering illness. The deceased was 70 years of age at the time of his death and is survived by his widow who resides at Stapleton, N. Y., and his brother, E. A. Blum, of Las Vegas.

The funeral was scheduled for today (Friday).

The members of Mr. Blum's family have died at six year intervals, his mother in 1925; his sister in 1931 and now his brother.

R. SCHOUTEN, JR., PASSES ON

Ryndert Schouten, Jr., son of Mr. and Mrs. Ryndert Schouten of First and Charleston streets, died at the Las Vegas hospital Saturday night. He passed away while a benefit dance was being given by the Eagles lodge to provide for additional medical care. His funeral was held Wednesday at the Palm Funeral Home and was conducted by the Eagles lodge assisted by Rev. C. H. Sloan. Besides his parents he leaves three sisters and two brothers.

Final Papers On Vegas Projects

Final requisition papers on the North Las Vegas water works project, which was completed in September, have been sent to the Public Works administration headquarters for approval. Nevada Director Wright Felt announced yesterday.

When the papers are approved, final grant on the project will be made. Felt said he expected to have final requisitions for construction of the Pioche power line in Southern Nevada ready in a few days to be sent in for similar action.

Felt and Engineer Harry Hagan returned yesterday from a business trip to the southern part of the state in connection with cleaning up details on the two projects.—Nevada State Journal.

FALL FASHIONS TO BE SHOWN SATURDAY NIGHT

The dance and Fashion Show which is to be given Saturday evening by the Catholic Societies of St. Joan of Arc church promises to be one of the leading social events of the winter. The affair will be held in the War Memorial building, where the stage is large enough for the models to properly display what well-dressed folk will wear this season, and the floor will accommodate the many who will dance to the strains of Jerry Davis' orchestra.

The winter styles for all ages will be exhibited on live models and will take place at 10 o'clock.

The apparel will be modeled by Mazie Martin, Helen Crider and Connie Diskin representing Russells; Nadine Ronnow, Ethel Shartle, Sara Jane Flowers and Ann Billang representing the Hollywood Style Shop.

Penny's will be shown by Mesdames Marquis and Thayre and Miss Bush; The Apache Style Shop by Francis McNamee, Kay Milhan and Mrs. Pierson. Singleton's by Margaret Allen, Ethel Turnbull, Francis Mercier, Edith Wasden and Venice Warner.

Ronzone's will be represented by Mesdames Evelyn Jordan, Andy Rafael, Misses Jane Kramer, Marjorie Lee, Loreta Turnbull, Ann Wadsworth and Masters Bernard Mendelsohn and Herbert Goodman. Furguson's by Sybil Ronnow and Helen Mott.

Mrs. Leo Smith and the Misses Pauline Honrath, Sonya Worthy and Bernice Lampe will model gowns from Fanny's. Mary Kelly will represent Carroll's Toggery and Mike Marinovich will show apparel from Beckleys.

At the close of the fashion show a wedding tableau will depict the proper attire for the participants in an up-to-date wedding. Miss Francis Kramer will be gowned as the bride, Paul Ralli as the groom. The attendants will be Mrs. Gus Kopke and Miss McKenzie, and Messrs. Corollo and Hirsch. The party will model costumes from Ronzone's and Jack Price Store for Men. Stage settings, flowers and the coiffures of the models have been donated by Mendelsohn, Ruby White's Flower Shop, and the Wright Snider and Sal Sagev Beauty shops.

DEATH VALLEY ATTRACTS

Death Valley National Monument attracted 48,874 visitors between October 1, 1936 and September 30, 1937, according to the government

figures received by the Automobile Club of Southern California. This is a substantial increase over last year and is more than five times the total registration of 1933.