

Wolves To Meet Fresno Bulldogs

UNIVERSITY OF NEVADA, Reno, Nov. 5.—This coming Saturday, November 6, will be another Homecoming on Mackey Field, at the University of Nevada, when one of its best football players of yesteryear brings his Fresno Bulldogs to Reno to meet the Nevada Wolf Pack.

Coach James "Rabbit" Bradshaw, who, when a back on the Nevada Pack in 1920, was known on the Pacific Coast as the most open field ball carrier, has one man on his squad who is headed for the "Rabbit" monicker this year. He is Captain Kenny Gleason 180 pound back, the key man of the Bulldog offense, who has been kicking, passing and running the Fresnoans to the top of the Far Western Conference race. He is Fresno's candidate for All-American.

Up to date the Bulldogs have proven to be of championship calibre by defeating the California Ramblers, La Verne, Whittier, Wilamette, Chico and the California Aggies. This record has only been marred by a tie with the U. S. C. Spartans. Coach Bradshaw has his chargers well groomed in passing when the field work is halted.

Coach Douglas Dashiell has been working his Nevada Wolves over entirely to find out what caused the Cal Aggie Mustangs to upset them last Saturday on Mackey Field.

Although the Wolves will go into the contest on the short end of the odds their defeat last Saturday has worked them up to the pitch where they will be determined to give the Bradshaw Bulldogs the hardest fought game of their season.

Back in the game Saturday will be Neal Campbell, peppy end, Joe Lom-mori, vetera nguard and Joe Kie-vitt, first string tackle who have been on the bench for the last two weeks with ankle injuries. Pat Eaton, place kicking ace, will be in first class shape for the first time since the St. Mary's game four weeks ago.

The probable lineups will be for Fresno and Nevada:

NEVADA—	FRESNO—
McKinnon LER.....	Andrews
Clayton LTR.....	Boyd
Podesta LGR.....	Radka
Demosthenes C.....	Berukoff
Whithan RGL.....	Domoto
Bryant RTL.....	Benck
Sala REL.....	Rosillini
Matten Q.....	Sturgill
Eaton RHL.....	Heeb
Twombly LHR.....	Holbrooke
Grubbs F.....	Capt. Gleason

HOW TO ELIMINATE HOME FIRE HAZARDS

The National Board of Fire Underwriters has just released a bulletin entitled "What to Look for in Dwelling House Inspections." While the bulletin is specially designed for firemen, the advice it gives can easily be followed to advantage by home owners.

Items to be checked from outside the house include: 1. Condition of roof. Old or warped roofing collects sparks. 2. Condition of chimneys. Loose bricks, open joints, cracks, improper supports, etc. present obvious dangers. 3. Condition of the yard. Dry grass leaves, papers and other combustible accumulations constitute a serious fire hazard to adjacent places. 4. Con-

dition of garages and sheds. Cleanliness and good maintenance are essential precautions. 5. The storage of hazardous materials such as oil and kerosene.

Inside the house a thorough fire inspection must include the checking of accumulated waste and discarded materials; storage of fuel; the condition of furnaces, stoves and other heating appliances; possible defects ininside chimneys, fire stops, etc.

The citizen who is uncertain as to hazards and their elimination can get the necessary informaton from the National Board of Fire Underwriters, 85 John Street, New York, or can doubtless obtain the assistance of local fire marshals. Periodic inspection by owners would unquestionably prevent the great majority of the dwelling fires which destroy millions of dollars in property values and take hundreds of lives annually.

MRS. FERRON ENTERTAINS

Mrs. W. E. Ferron entertained the members of the Community Contract club and a few guests Tuesday at luncheon. The occasion was greatly enjoyed by Mesdames Will Beckley, Guy Baker, R. W. Martin, W. N. Schuyler, C. P. Squires, H. P. Marble, W. S. Park, O. C. Boggs, O. W. Yates, R. R. Russell, Mary Cooper of Huntington Beach and Miss Lena Woolsey of Nebraska.

FERRONS TO CALIFORNIA

Mr. and Mrs. W. E. Ferron and Mrs. Mary Cooper are leaving Wednesday for California. Mrs. Cooper, who spent the month of October with her daughter, is returning to her Huntington Beach home. She is a charming matron and has been honored with many social affairs during her stay. Mr. and Mrs. Ferron will return toward the end of the week.

Subscribe for The Age.

THERE are moments—even in the best managed households—when the refrigerator contains an ensemble of food which just must be used up! At such moments experienced housewives will soften the blow by introducing something very tempting into the pot-luck meal. A plate of piping hot cheese biscuits is a stroke of high diplomacy on such delicate occasions.



Cheese Biscuits

2 cups sifted cake flour; 2 teaspoons double-acting baking powder; ½ teaspoon salt; 2 tablespoons butter or other shortening; 1 cup grated American cheese; ¾ cup milk.

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening and cheese. 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 ½ inch thick and cut with 1¾-inch floured biscuit cutter. Bake on ungreased baking sheet in hot oven (450° F.) 12 to 15 minutes. Makes 2 dozen small biscuits.

WAS NOT DISMAYED

When fire destroyed the Masonic hall at Virginia City, Nevada, September 9, 1875, the problem of finding a place to hold its meetings was presented to the officers of Virginia City Lodge No. 3.

Recalling that it was the ancient custom of the fraternity to hold lodge communications upon the highest hill or in the lowest valley nearby, the Master convened the lodge on the summit of Mt. Davidson, which rises over 1,600 feet above the city and some 7,800 feet above sea level.

After the boundaries and the several positions of the lodge were determined, an altar of rough stones was erected. The great lights of Masonry were displayed. From a pole a white flag was unfurled, in the center of which were the Square and Compasses, with the letter "G" emblazoned.

As the lodge opened brethren were reminded that the sun was at high meridian, the moon well up in the West, and the Master in the East.

This remarkable meeting of Virginia City Lodge No. 3 was attended by ninety-two members of that lodge, the Grand Master of the Grand Lodge, and 286 other Masons representing England, Scotland, Ontario, New Zealand and twenty-five states of the Union.

Peace Officers Meeting Opened

The Nevada State Peace Officers association opened its annual convention this morning in Las Vegas with headquarters at the Apache hotel.

Several prominent out of town speakers will address the gathering. Saturday the delegates will enjoy a trip to the Dam a ride on Lake Mead and a banquet at the Meadows.

TONOPAH MINER DIES IN VEGAS

Doli Breen, aged 73, a mining man who has resided at Tonopah for the past Thirty years, died at the Clark county hospital Wednesday. His remains are at the Palm Funeral Home awaiting word from his brother in Kansas.

At the conclusion of the ceremonies of consecrating the altar with corn, wine and oil, the cheers of the Brethren were heard far down the valley.

Since that unique event in the history of Nevada Masonry, Mt. Davidson is reverently spoken of by members of the fraternity in this state as the "Mountain of the Lord."

Apples Take To Taffy



TAFFY apples are childhood's town autumn tradition. These little girls are being introduced into the solemn rite of dipping apples into sweet, chewy caramel syrup. Jonathan and Delicious apples, varieties known throughout the world as the perfect eating apples, are ideal for this purpose. The best of the season's crop from Washington state are now on the markets. The following recipe for taffy apples will coat six large apples:

1 cup granulated sugar	½ cup boiling water
1 cup brown sugar	2 tablespoons butter
½ cup evaporated milk or cream	6 Jonathan apples
	6 wooden skewers

Melt one-half cup of the granulated sugar over a direct flame. Add the boiling water and cook to a smooth syrup. In a separate pan cook the milk or cream with remaining sugar and butter to the soft ball stage or to 236°. Combine the two syrups and cook until drops of syrup will form a hard ball in cold water or to a temperature of 250°. Cool the syrup to luke warm. Place apples on skewers and twirl them in the caramel syrup. Dip them immediately in ice water to harden the caramel.