

**COMSTOCK'S GREETING TO GRANT IS RECALLED**

Fifty-eight years ago General Ulysses S. Grant, accompanied by his wife and eldest son, paid his memorable visit to the Comstock lode while on his way east following a trip around the world.

The Civil War hero had sailed from New York more than two years after the close of his second term as president, returning to find himself boomed for a third term by Roscoe Conkling and other politicians. In the subsequent convention, however, Grant's nomination was defeated after some 60 ballots,

largely through the opposition of James G. Blaine.

Recent issues of the Nevada State Journal have reproduced many news items from early files of the Virginia Chronicle, dealing with the elaborate preparations for the reception of General Grant and his party on the Comstock.

These items have appeared in the column headed "Comstock Yester-years," and have been culled from old files of the pioneer publication by Lyman N. Clark, for many years editor and publisher of the Virginia Chronicle and now a member of the editorial staff of the Nevada State Journal.

In last week's issue of the Carson Appeal, edited for a long period by the late Sam Davis, there appeared an account of General Grant's arrival and entertainment at Virginia City summarized from articles published at the time in the Virginia Chronicle. The article said:

"The distinguished visitor arrived at the Gold Hill depot on the V. & T. train at 12:50 p. m. on Monday, October 27, 1879, fifty-eight years ago last Wednesday.

"His arrival was heralded by a salute fired by the First Nevada Artillery under command of Colonel F. C. Lord, stationed on American Flat, and the General was escorted to this city by eight military companies and made his headquarters at the Savage office during his stay. The address of welcome was made by the mayor, John S. Young.

"That afternoon, the general, accompanied by his wife, James A. Fair and wife, John W. Mackay, Governor Kinkead, a New York and Chicago nter-Ocean correspondent, and C. E. McCarthy, then proprietor of the Virginia Evening Chronicle,

**MAXFIELD VISITS HERE**

James Maxfield, manager for the Chiquita Mining Co., in the Good-springs district, was registered lateley at the Golden.

**SAN FRANCISCO MINING MEN**

C. B. Lakeman, former manager and for many years a director and consulting engineer for the Nevada Cons. Copper Co., last week accompanied H. Robinson Plate,, widely known mining engineer, on a visit to the Overman mine of the Cons. Chollar, Gould & Savage Mining Co. at Gold Hill, both coming from their San Francisco offices.

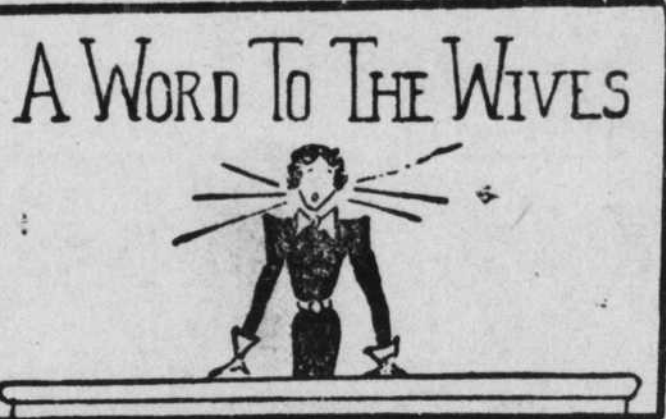
**GRAPHITE DEPOSITS NOTABLE IN NEVADA**

Nevada is the only state in the Union producing any appreciable quantity of amorphous graphite, a type of mineral suitable for making lead pencils and not replaced by the synthetic product of factories at Niagara and elsewhere.

The single Nevada producer for a number of years has been the Carson Black Lead Co., with offices in Oakland, California. Its graphite is mined from a deposit in the Voltaire district near Carson City.

were lowered through the Savage shaft to the 2,350 level.

"The following day, October 28, the general held a reception at Pioneer hall where he made the longest address of his life, occupying about six inches when printed, the general remarking when reminded of it that the usual length of his speeches was two inches. That evening he departed for Reno en route east.—State Journal.



**Left-over Griddle Cake Batter**  
Keep left-over griddle cake batter and use it for dipping chops, cutlets, and other foods which are to be "breaded".

**Cook Vegetables Ahead of Time**  
It's a good idea when preparing vegetables such as carrots to cook a larger amount than is needed for one meal and store them in the refrigerator, and thus have them all ready for a hurry-up meal following an afternoon away from home. The thrift cooker that comes with the Hotpoint electric range makes this practice especially easy, because to warm these vegetables all you have to do is place them in the upper part to steam a little while before serving. And the thrift cooker is so roomy that they can go right in with other foods. Furthermore, it does not allow any exchange of odors or flavors no matter what the combination in it might be.

**Grilled Sandwiches**  
Left-over sandwiches need not be discarded. Brush with melted butter and saute to a golden brown on each side. They will be delicious.

**Make Them Snap Together**  
When sewing on snap fasteners, sew all the snaps on one side. Rub chalk over them and press against the opposite side. This marks the correct place for the other half of the fasteners, assures proper fit, and saves time.

**To Melt Chocolate**  
When melting chocolate, rub the inside of the pan with a little butter before placing chocolate in it. This prevents sticking. And if you are melting it on a Hotpoint range you will not need to use a double boiler because of the low temperature that may be maintained by the surface unit when it is turned to LOW

**THE** stamp of a gracious dinner hostess is her ability to serve her guests an appetizing, hunger-stilling meal — a meal which from course to course constantly keeps interest alive without resorting to the use of bizarre food preparations. Most important in this kind of meal is the climax, or dessert course, in which the final impression must be made. Here is the ideal place for such a tasteful delicacy as

**Chocolate Cream Roll**  
6 tablespoons sifted cake flour; 6 tablespoons breakfast cocoa; ½ teaspoon double-acting baking powder; ¼ teaspoon salt; ¾ cup sifted sugar; 4 egg whites, stiffly beaten; 4 egg yolks, beaten until thick and lemon-colored; 1 teaspoon vanilla; 1 cup cream, whipped and sweetened.

Sift flour once, measure, add cocoa, baking powder, and salt, and sift together three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Turn into 15x10-inch pan which has been greased, lined with paper to within ½ inch of edge, and again greased. Bake in hot oven (400° F.) 13 minutes. Quickly cut off crisp edges of cake. Turn out on damp cloth to cool; remove paper. When cold, spread with whipped cream. Roll as for jelly roll.



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