

LAS VEGAS AGE

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WHITE CHRISTMAS—

Again Las Vegas begins what should be the most pleasant civic duty of the year—preparations for the White Christmas.

About twenty-five years ago, Las Vegas people undertook the happy work of seeing that every child of needy parents in the city should have a part in public Christmas Tree exercises and receive a small treat from Santa Claus.

Then the spirit broadened its views and incited Las Vegas people to provide a bang-up, fine Christmas dinner for every poor family in town.

The work has repaid its cost a thousand fold in bringing Christmas plenty and comfort to many families and a bit of bright Christmas cheer to thousands of sad children.

Preparations for the coming Christmas are now under way. The thing has been tried out many times. Sometimes there has been ground for a little criticism. On the whole the money has been carefully expended and made to do the greatest possible service.

We hope that again every person in Las Vegas will do some share of the work and bear a proper share of the expense. Only so can those in need be given the comfort and pleasure of Christmas cheer.

CONSERVE WATER—

The Board of City Commissioners has under consideration the necessity for providing an ample and dependable supply of water for industries and at the same time keep our splendid source of artesian water from being depleted.

The subject naturally divides itself into two problems. First, the capping or cementing of wells so that the artesian water will not be dissipated year after year, not only depleting the underground reservoirs, but ruining thousands of acres of land.

This can be accomplished under the law passed by the 1935 legislature whereby the State Engineer is given authority to deal with the problem. Steps should be taken as soon as conveniently can be to call the attention of the State Engineer to some outstanding offenders.

The second phase of the problem is to bring water from Lake Mead into a reservoir somewhere on the rim of Las Vegas valley through a pipe line with probably two pumping lifts.

This, it is believed by competent engineers, can be accomplished at a cost not prohibitive.

Thereby two good results will be accomplished; our artesian water will be left available for domestic use for all time; and an ample and dependable water supply be made available to such industrial plants as desire to locate in Las Vegas valley.

OBSERVATIONS

RENO PROSPERS—

Reno seems to be prosperous; that is if the patronage gambling halls and night clubs are receiving is any indication.

Not so long ago the Bank Club was the largest and best patronized of the gambling houses. It was filled all day and most of the night with crowds gathered about the various gaming tables. I used to wonder where so many people came from and how they got the money being played night and day, and decided it was a rather temporary condition and that the golden stream flowing into The Bank would gradually dry up.

Now, to my surprise, I find two other big gaming houses, the Palace and Club Fortune, running full tilt, each with more patrons than the Bank used to have. And, instead of having lost its crowds with the opening of serious competition The Bank is packed with players every night.

In the matter of night clubs Reno is doing very well, it appears to the occasional visitor. The Tavern, long a favorite place with Reno rounders, appears to be well patronized notwithstanding the fifty thousand dollars or so worth of improvements, including gorgeous lighting effects, which the Colombo, formerly a rather dismal and commonplace restaurant, is flaunting in the public eye.

All of which seems to prove something or other—perhaps that there is plenty of money for everything except legitimate business.

NEVADA U FLOURISHING—

I was happy to be invited to a luncheon given by Lambda Chi Alpha fraternity for the visiting high school journalists. Of course I was proud to see that my just-turned-twenty-one grandson Charles Doherty was presiding over the gathering of forty or fifty young journalists from all parts of the state with considerable tact. They were a fine, live lot of young people, seemingly much interested in the serious problems of existence. They will, I hope, yank this crazy old world out of the tail spin it has been in for the last several years and, as the journalists of the future, help preserve the better features of this civilization which has been built laboriously and painfully through almost two thousand years of human effort.

Such young people are the only hope we have of a sane future. Whether the strength and wisdom of the young people of America will be equal to the task we do not know. We are certain, however, that in America and Great Britain we have the only sane outlook on life. All other nations seem crazy with the lust of fascism, communism, conquest and destruction. One thing I know for sure—we have a fine lot of young people at Nevada U and it is a pleasure and a comfort for us old fellows to associate with them occasionally.

IN SAN FRANCISCO—

The men of San Francisco, the great characters who by their strength and confidence rebuilt the great and vital city after the destruction of 1906, are building their hopes for the future on the great

International Exposition they are building on Treasure Island for 1939.

The latest blow to the pride and prosperity of San Francisco came just last week when two of the great steamship lines decided to abandon that port entirely. The loss of these lines is a very serious blow to labor, commerce and industry, and the businessmen appear more disheartened than ever before in the history of the city.

However, they fortunately are well embarked on the enterprise of building the greatest exposition ever known on the newly created Treasure Island. They already have raised more than thirty million dollars from various sources and are so far into the enterprise that it is impossible to withdraw even if they wished. Two of the greatest of the exposition buildings are practically completed.

MRS. HEWETSON GOES EAST FOR THANKSGIVING

Mrs. Mary Elizabeth Hewetson is leaving Saturday for St. Louis, Mo., where she will spend Thanksgiving with two sisters. She will return to Kansas City where she will help her oldest sister celebrate her birthday anniversary.

The shortcake has blossomed like the rose! Invented to do honor to strawberries, it soon made its appearance with each fruit or berry as it came into season. Now, winter is shortcake time too—and the succulent, refreshing cranberry helps to make a very handsome shortcake—and a handsome tasting one, too.



Cranberry Shortcake

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

Sift flour once, measure, add 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 and cut with floured 3-inch biscuit cutter. Place half of circles on ungreased baking sheet; brush with melted butter. Place remaining circles on top and butter tops well. Bake in hot oven (450° F.) 15 to 20 minutes. Separate halves of hot biscuits, spread bottom halves with soft butter and part of Cranberry Sauce. Place other halves on top, crust-side down. Spread with butter and remaining sauce. Garnish with whipped cream. Serves 8.

Cranberry Sauce

¾ cup water; 1¼ cups sugar; 3 cups cranberries; 1 tablespoon melted butter; 1 cup orange juice.

Combine water and sugar. Boil together 5 minutes. Add cranberries and boil, without stirring, until skins break (about 5 minutes). Remove from fire. Add butter and orange juice. If desired, cover and let stand until cool. Serve hot or cold on individual shortcakes.