

Clark Co. Farm Bureau to Meet

An important meeting of the Clark County Farm Bureau will be held Friday, December 17, in the School auditorium at Mesquite, between the hours of 10 a. m. and 4 p. m.

The meeting as announced by Pres. Wallace Jones, will be one of the most important as well as interesting ever held in Clark county.

Among those who will speak are: Dr. Wm. R. Smith, veterinarian of Las Vegas; A. L. Kelly, manager of Southern Nevada Meat and Provision company, who will speak on Co-operation; George Hardman, state coordinator of the soil conservation department, who will discuss the problems of soil conservation, silt erosion and flood control in the Moapa, Virgin and Las Vegas valleys; Mrs. Florence Davis, home demonstration agent, who will be assisted by Mrs. Carol Miller, health nurse; W. H. Crozier, electrical engineer connected with Educational District No. 1 Power District, who will speak on the subject, "How We Can Get Power and how it must be paid for"; and Thomas E. Buckman, assistant director of the Nevada University extension service.

McNAMEES IN CARSON CITY

Mr. and Mrs. Leo A. McNamee spent the week in Carson City.

Hartung Urges Safer Driving

Bernard C. Hartung, head of the safety division of the Nevada state highway department, took over the program at Tuesdays meeting of Las Vegas Chamber of Commerce.

Mr. Hartung gave an interesting talk on the subject of safe driving. He called attention to the fact that Nevada stands second from the top in the matter of safe driving, only the state of Maine having a better safety record. He called attention to the fact that the state of Nevada with only 100,000 population has 5,000 miles of highway in its 110,000 miles of area. Last season these highways carried more than one and one-half million tourists with an exceptional high record for highway safety.

Mr. Hartung called attention to several abuses of highway use. One of these is lack of sleep by the driver resulting in many terrible accidents, one of which, the death of Mr. Larson, prominent highway contractor he described. Another defect is sometimes the undue leniency of judges before whom offenders are brought.

Speaking of cars like the new Buicks, with great power and capable of speed of 95 miles per hour. Mr. Hartung said they cannot safely be driven at such speed because the highways are not built for such

driving.

He stated that the department is now engaged in the important work of testing headlights, which must be adjusted to the speed of the car. And brakes must be kept in shape to safely control the car in traffic and enable one to stop smoothly, quickly and safely in case of emergency. Mr. Hartung closed with an appeal for cooperation in the safe driving campaign now under way.

Mr. Hartung's talk was followed by the showing of two interesting moving pictures, one entitled "Everybody's Business," and the other "We Drivers." Both of them showed vividly the chances drivers often take.

SAN FRANCISCANS

IN CHRIST CHURCH

Rae Griswold Cunningham, formerly of Elko and a cousin of ex-Governor Morley Griswold, became the bride of Earl Charles Behrens of San Francisco Monday morning. The ceremony was performed by Rev. Father James H. Terry in Christ church. Mr. and Mrs. Behrens will make their home in San Francisco where Mr. Behrens is a newspaper man.

MRS. BRACKEN IN LOS ANGELES

Mrs. W. R. Bracken left Tuesday for Los Angeles for a short stay.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

"Twenty-five days until Christmas," say the newspapers—then 24 and then 23—days when Christmas is sparkling in the air and in everyone's eyes. Christmas-like foods seem then to intrigue more than usual and we'd almost like to open up that fruit cake that was stored away so carefully last month—but that would be cheating—almost as bad as opening a package labeled "do not open until Christmas."

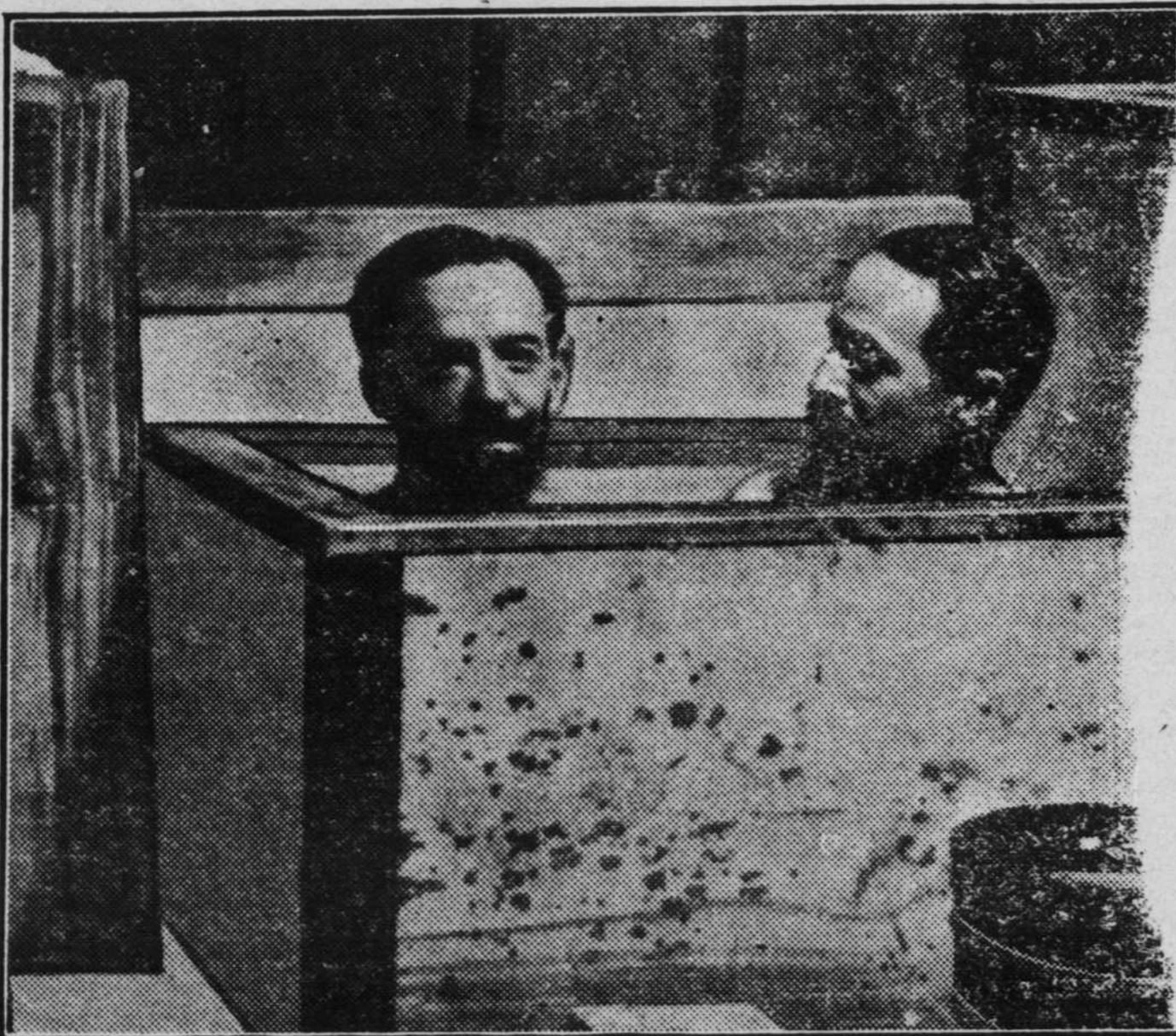
Anyway, fruit cake would be rather expensive as daily fare; so let's make a worthy substitute—Meringue Spice Cake. It's guaranteed to ward

ing the cake in the Hotpoint oven and forgetting all about it until time to remove it as a crunchy-topped delectable.

Meringue Spice Cake

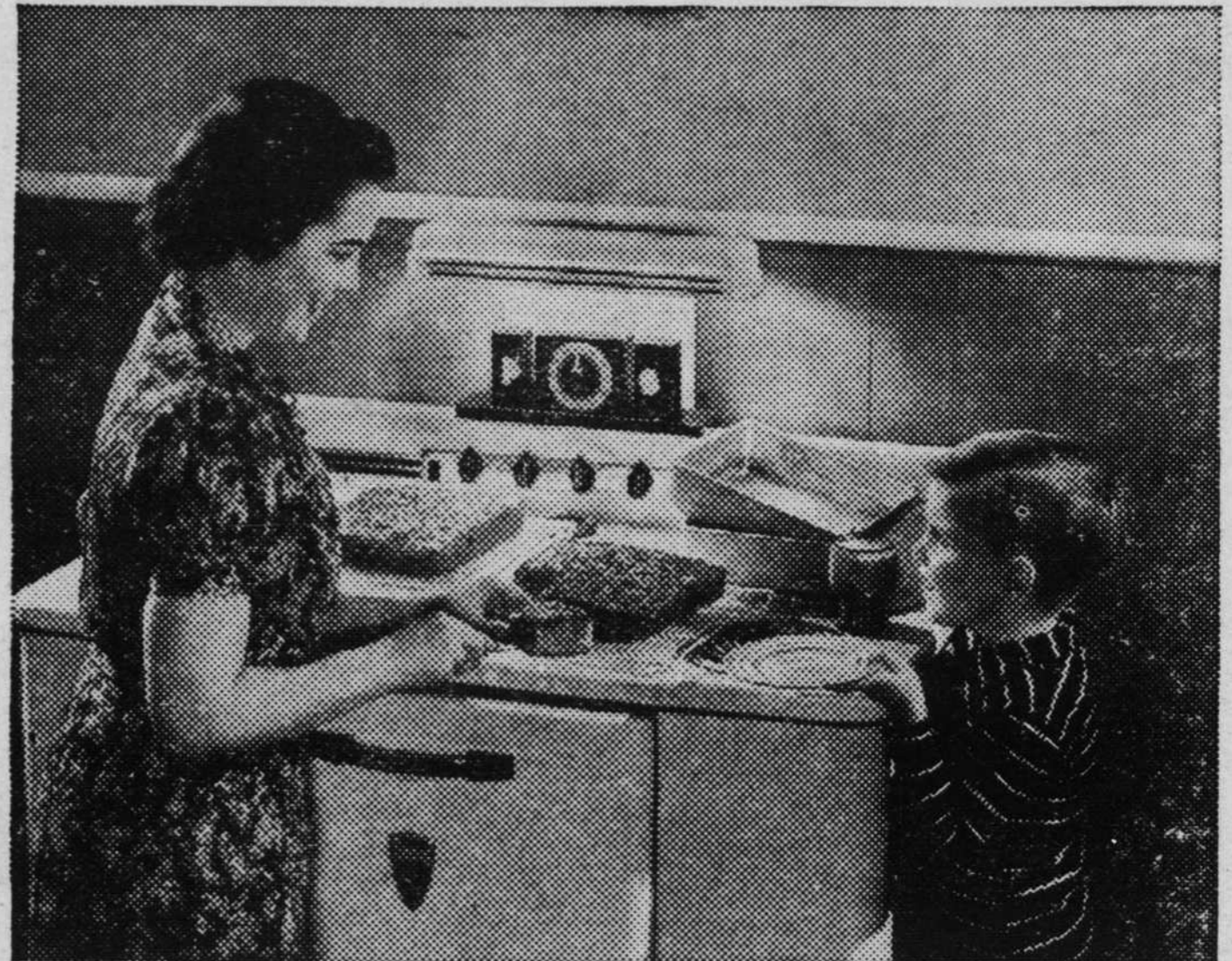
- 1 1/2 cups cake flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon cloves
- 1/2 teaspoon cinnamon
- 1/2 cup butter
- 1 cup brown sugar
- 1 egg and 1 egg yolk
- 1/2 cup sour milk

Saturday Night in Japan



"COME on in, the water's fine." Bathing in Japan is on a different plane from ours as these two American gentlemen can tell you. Tubs are perpendicular there, instead of horizontal, and you stand in the water up to your neck. But we shouldn't laugh at this somewhat primitive scene, according to Consumers Information, which points out that only a hundred years ago, there were only 1,500 bathtubs in the United States, all of them in Philadelphia, where they had a city water system and taxed each tub \$3.00. President Fillmore installed

the first tub in the White House in 1850. Advertising of the advantages of convenient and sanitary bathing started 31 years later, and has continued increasingly ever since, and has made the United States the cleanest nation on earth. Even the most advanced European nations are far behind us in this respect, and the possession of a bathtub in most countries is a sign not only of opulence but of civilization. The United States is among the few countries generally educated to the knowledge that health and cleanliness go together.



The modern electric range produces delicious Meringue Spice Cake as a worthy substitute for the usual holiday Fruit Cake.

off those hunger pangs until The Day, for its flavorsome, velvety interior is a delectable alternate for any fruit cake. But wait until you hear about the exterior; it has a frosting that is baked right on the cake. We guarantee it will run a close second to anybody's best divinity or fudge icing.

The accurate moisture and temperature controlled Hotpoint oven promises the very best of everything this cake can give. It is an oven, too, that is easy to operate because it doesn't require pre-heating before cakes are placed within; that is, unless you want to pre-heat it. The makers of this range have left you to decide which method of baking you prefer. Whichever process you adopt, you will find yourself plac-

1. Sift together flour, salt, soda, baking powder, and spices. 2. Cream the butter and add the brown sugar, beating well. 3. Add eggs. 4. Add the sifted dry ingredients alternately with milk. 5. Pour batter into greased loaf pan and top with meringue. Sprinkle with 1/4 cup brown nut meats. Place in cold or pre-heated oven at moderate temperature and bake. Serve either hot or cold. Temperature: 350°. Time: Approximately 35 minutes.

Meringue

- 1 egg white
- 1/2 cup brown sugar

Beat egg white until it stands in peaks. Continue beating while adding brown sugar. Spread on cake just before placing in oven.