

## Death Valley's Rambler Writes

By THE RAMBLER

Wedding bells jingled merrily in the Death Valley district during the past week, and were heard even as far distant as Las Vegas. The occasion for the bells was the marriage during the early part of the week of Mrs. Winnie Hudson to Mr. John Mattox, both of the Coen Clay camp, 12 miles north. The happy couple journeyed to Las Vegas last Monday where the nuptial knot was tied. The newly-weds honeymooned at Las Vegas and at Boulder dam for a couple of days, returning home on Thursday. The bride is the widow of the late Joe Hudson, formerly of the Pahrump district, while the groom is a recent arrival from Los Angeles, and is employed at the Coen Co. plant.

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## Garages Using Testing Units

During the past several weeks more than 20 garages principally in the northern sections of the state have equipped themselves with the new scientific light testing units as a cooperative measure in support of the work carried on by the governor's safety committee and the State Highway Department. It was announced at headquarters today. Other garage owners have indicated their intention of joining this safety feature movement for the proper adjustment and testing of automobile headlights. Officials emphasize the importance which correct maintenance of headlights has assumed during night driving and express the hope that motorists, particularly those who do much night traveling, will take advantage of the modern equipment found in the various service garages to have faulty headlights corrected.

## DEATH VALLEY GETTING BEAUTY TREATMENTS NOW

According to the Death Valley Rambler, Death Valley now sports a beauty shop. He says: Mrs. Ross Boswell is now doing hair-dressing and other beautifying

technique for the women of the Death Valley district. She has arranged to be at the Court barber shop, Death Valley Junction, each Friday, from 10:30 A. M. to 5:30 P. M. Mrs. Boswell recently finished prolonged training in cosmetology, in a modern school in Los Angeles.

## Famous Precision Dancers Make Jelly for Christmas



Three dancer-cooks—Dorothy Collins, of Clinton, Ill.; Myrna Waverly, of Pittsburgh, Pa.; and Olga Burke, of Newark, N. J.—believe in watching the pot as the jelly boils! Below, Virginia Wallace, of Auburn, Maine, ties a perky bow on Dorothy's Christmas jelly.

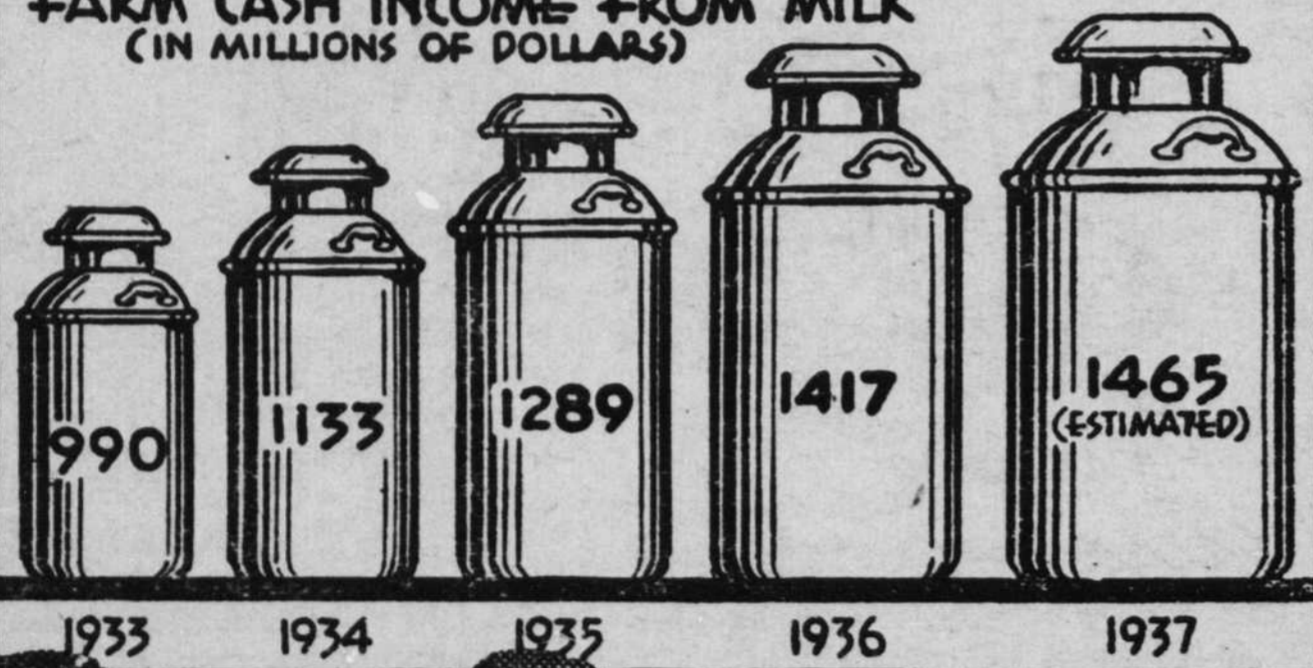
## "DRINK MILK" DRIVE GAINS NATION-WIDE SUPPORT

MORE than three million pieces of literature—3,507,272 as a matter of statistics—and endorsements of 22 governors helped increase milk consumption in homes, restaurants, hotels and soda fountains during National Milk Week, November 14-20, according to the Milk Industry Foundation.

A summary of the dairy industry's first nation-wide effort to popular-



### FARM CASH INCOME FROM MILK (IN MILLIONS OF DOLLARS)



ize "the most nearly perfect food" shows that some 2,800 milk companies in cooperation with the cooperative milk producers' associations and other organized dairy farm groups were active in the program.

Hotels, restaurants and railroad dining cars used "menu stickers" and many other industries cooperated to help make milk—al-

ready the country's largest single source of farm income—of even greater significance to the American farmer.

Newspaper advertising, radio motion pictures, photographs and promotional ideas ranging from parades to the pasturing of cows on historic Boston Common centered public attention on milk. Hundreds of local Milk Week committees were actively engaged in the work.

Many school dieticians and teachers endorsed the move to "Keep Youthful—Drink Milk" by exercises in their classrooms.

Dairy leaders believe "Milk Week" helped make the public better informed of the great nutritive value of milk and the essential part it should play in the national diet.

WHO says that dancers aren't good cooks? Even the Rockettes, famous precision dancers who must spend practically fourteen hours a day right in the Radio City Music Hall in New York City, find time for domestic activities behind the scenes. Still in rehearsal costumes, they fill their leisure hours with every imaginable home art... darning, knitting, laundering, ironing, letter-writing. Or they borrow the theatre kitchen for a cooking party! Looks like a good performance, when perfect dancers turn out perfect jellies...

Modern jelly recipes certainly save time for the cook—whether she's a dancer or a housewife. Citrus, canned, and dried fruits make delicious jams and jellies for Christmas giving, too—and there's never a failure when you follow directions like these exactly. Remember that the holiday will soon be here, and you want to give your good sweet spreads plenty of time to "set" before you wrap them up and send them along their way!

#### Grapefruit Jelly

3½ cups (1½ lbs.) juice  
7 cups (3 lbs.) sugar  
1 bottle fruit pectin

To prepare juice, grate rind from 4 medium grapefruit, and squeeze out juice. Add juice to grated rind and let stand for 10 minutes. Press

juice through small cloth. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 10 glasses (6 fluid ounces each).

#### Dried Apricot Jam

3 cups (1½ lbs.) prepared fruit  
4 cups (1¾ lbs.) sugar  
1 box powdered fruit pectin

To prepare fruit, add 3 cups water to ¼ pound dried apricots, cover, and let stand 4 hours or overnight. Drain, grind or chop fine, return to water and mix well.

Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5- to 6-quart kettle, filling up last cup or fraction of cup with water if necessary; place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, ¼ teaspoon butter may be added.) Continue stirring, bring to a full rolling boil, and boil hard 1 minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about 7 glasses (6 fluid ounces each).