

## Nevada Joins In Birthday Ball

### Special to The Age

New York, Dec. 10.—Nevada is lining up behind this year's "fight infantile paralysis" campaign. Chairman Keith Morgan of the committee for the celebration of the President's birthday, declared today.

Endorsements coming to national headquarters, 50 East 42nd street, New York City, from citizens of Nevada indicate the Silver state will give generous support to the celebrations on January 29, in honor of the President's birthday, all of the funds from which will go to the new national foundation for infantile paralysis, Chairman Morgan said.

Organization work in Nevada will be under William F. Boyle, Reno attorney, as state chairman. Mr. Boyle until recently was assistant to the attorney general in Nevada. He has previously directed fund raising campaigns in the state.

Chairman Boyle is now forming numerous committees to handle the various phases of the campaign throughout the state.

The following have accepted appointment as chairman for their respective counties:

Fallon county, Miss Margaret Kent, of Fallon; Clark county, Mrs. Ida Browder Hancock, of Boulder City; Esmeralda county, J. J. Noone, of Goldfield; Lander county, Dan Shovelin, of Battle Mountain; Lincoln county, Miss Gladys Dula, of Caliente; Ormsby county, Bernard C. Hartung, of Carson City, and Washoe county, Charles L. Richards, of Reno.

In addition, the following county

vice-chairmen have been named:

Clark county, Berkeley Bunker and Fred S. Alward, of Las Vegas; Washoe county, Mrs. William R. Birch, of Sparks, and White Pine county, Miss Edith Hinkley, of Ely.

This year the campaign has been vastly expanded. The new national infantile paralysis foundation, created by President Roosevelt, will be a permanent organization. The Foundation will unify the fight against the disease on a four-fold front:

1. Science research.
2. Epidemic action.
3. Telling to Doctors and parents the New Care now known to prevent crooked backs, curvatures of the spine, twisted bodies and contracted limbs.
4. Dollars to orthopedic centers (hospitals, clinics, etc.) for the immediate restoring of human wreckage.

On Saturday, Jan. 29, all kinds of entertainments and parties, sports and wholesome recreation will be held in celebration of the President's birthday. Proceeds from these celebrations will be turned over to President Roosevelt who will give them to the new Foundation. It is expected that every city and town in Nevada will have some form of celebration and every one will be invited to participate.

Newspaper publishers of the state are joining the Publishers' Council and several have sent word to Chairman Morgan they will gladly cooperate in the drive. Among those represented are E. M. Steinger, Elko Free Press; Fred McKechnie, Jr., Nevada State Journal, Reno, and R. C. Stitser, Humboldt Star, Winnemucca.

Governor Richard Kirman, Sr., in wholeheartedly endorsing the campaign, wrote Chairman Morgan: "I am pleased to know that a national foundation for the study of

the control, and possible cure, of this nationwide scourage has been initiated. I have felt for some time that it is only through the efforts of such an organization that a cure will be found, and we in this state will be pleased to do everything in our power to assist this worthy cause."

### MRS. BRACKEN HOME

Mrs. W. R. Bracken returned Tuesday morning from a week spent in Los Angeles.

### TOO SHREWD FOR THAT

Some of the New Dealers assert that the Economic Royalists brot on the Wall Street crash, destroying billions of value in their own securities in order to get even with the administration. But every economic royalist we ever knew was too shrewd to cut off his own nose to spite his face.—Exchange.

### READ THE AGE

## Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

"In the spring a young man's fancy" may turn to thoughts of love, as the poet says, but in this practical age his "fancy" is more apt to turn to thoughts of the delicious dishes that the season ushers to the table. As a matter of fact, don't we all look forward to the first

cheese. Add water and mix lightly. Chill, then roll out as for pie crust. Fit pastry over inverted tart or muffin tins. Prick well. Place in cold electric oven. Turn switch for baking. Set automatic temperature control at 450° and bake approximately 25 minutes. You will be delighted



It takes little time to make delicious Rhubarb Cheese Pastry Tarts in a modern electric range.

strawberry shortcake or the first tender-juicy morsel of spring lamb fragrant with mint sauce? And the first dish of succulent stewed rhubarb after the winter's heavier dishes is as refreshing and welcome as a sea breeze on a sultry day.

Speaking of rhubarb, here is a perfectly grand way to serve this luscious pink fruit—Rhubarb Cheese Pastry Tarts. With your miracle electric range you can prepare them in no time at all. The rhubarb will cook in double-quick time on the new flat-top Calrod units of the Hotpoint electric range; and the cold oven cookery made possible by the miracle oven eliminates one step in your baking procedure—that of preheating the oven. Let's start with the pastry recipe first for it's the foundation of this dessert.

### Cheese Pastry

(Makes 8 small tart shells)

- 1 3/4 cups general purpose flour
- 1/2 cup American cheese (grated)
- 1 teaspoon salt
- 1/4 cup ice water (approximately)
- 1/2 cup shortening

Sift together the flour and salt. Cut in the shortening and add the

with the evenly browned tarts that the controlled heat of the cold oven "bakery" method turns out.

And now, here is a "very special" rhubarb filling for these tart shells:

### Rose Rhubarb

- 2 cups rhubarb (cut in 1" pieces)
- 3 1/2 tablespoons minute tapioca
- 3/4 cup sugar
- 1/4 cup orange juice
- 3/4 cup boiling water

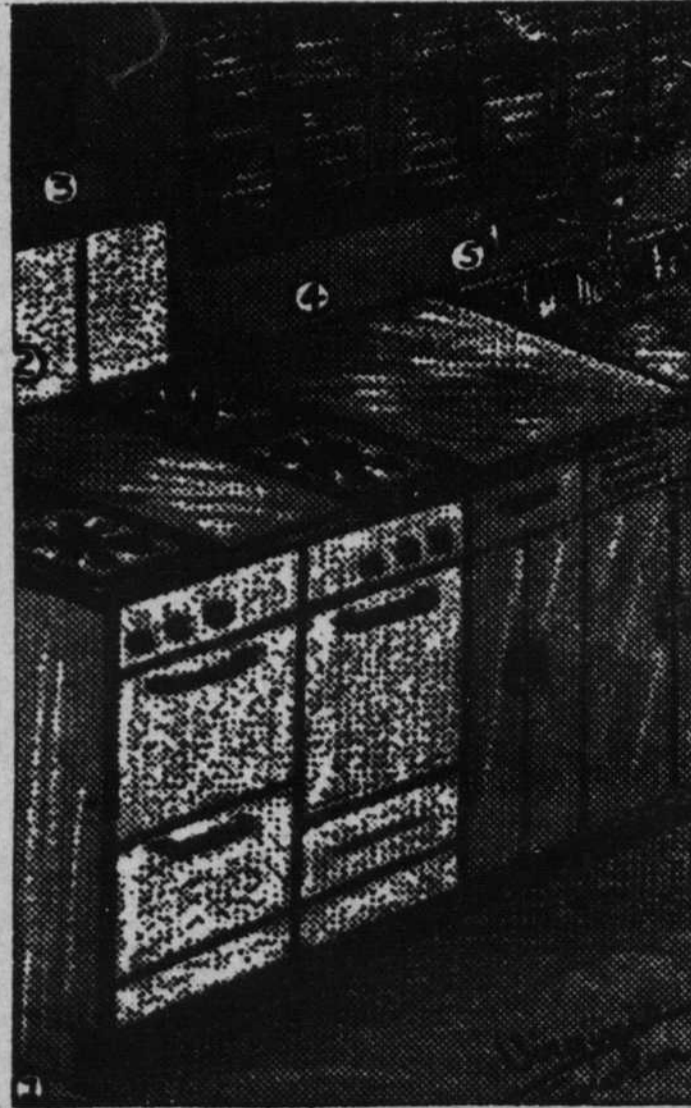
Cook rhubarb, sugar, and boiling water on the high heat of the Calrod surface unit for 5 minutes, then switch to low for 5 minutes. Add tapioca, stir well, cook 15 minutes longer on low heat. Remove from heat unit, add orange juice; cool. Fill baked tart shells, top with whipped cream or meringue.

Notice how the flexibility of the heat from the flat-top Calrod unit puts surface cookery on a scientific time basis. There's no guesswork about it! And incidentally, pans fit these new flat surface units so snugly that not only is the cooking process speeded up, but fuel and time are saved as well.

## Five Ways to Take Life Easy



ARE you a modern in your ideas of pleasant comfortable living? Then why continue to cook in a kitchen where the equipment is old-fashioned and arranged hit and miss like that shown left above? Life is so much easier in kitchens designed



according to the five-point plan at the right where recessed bases allow toe space, a modern gas range simplifies cooking, a ventilator carries off food odors, the work surface is continuous and the sink is placed centrally to unite with the range.