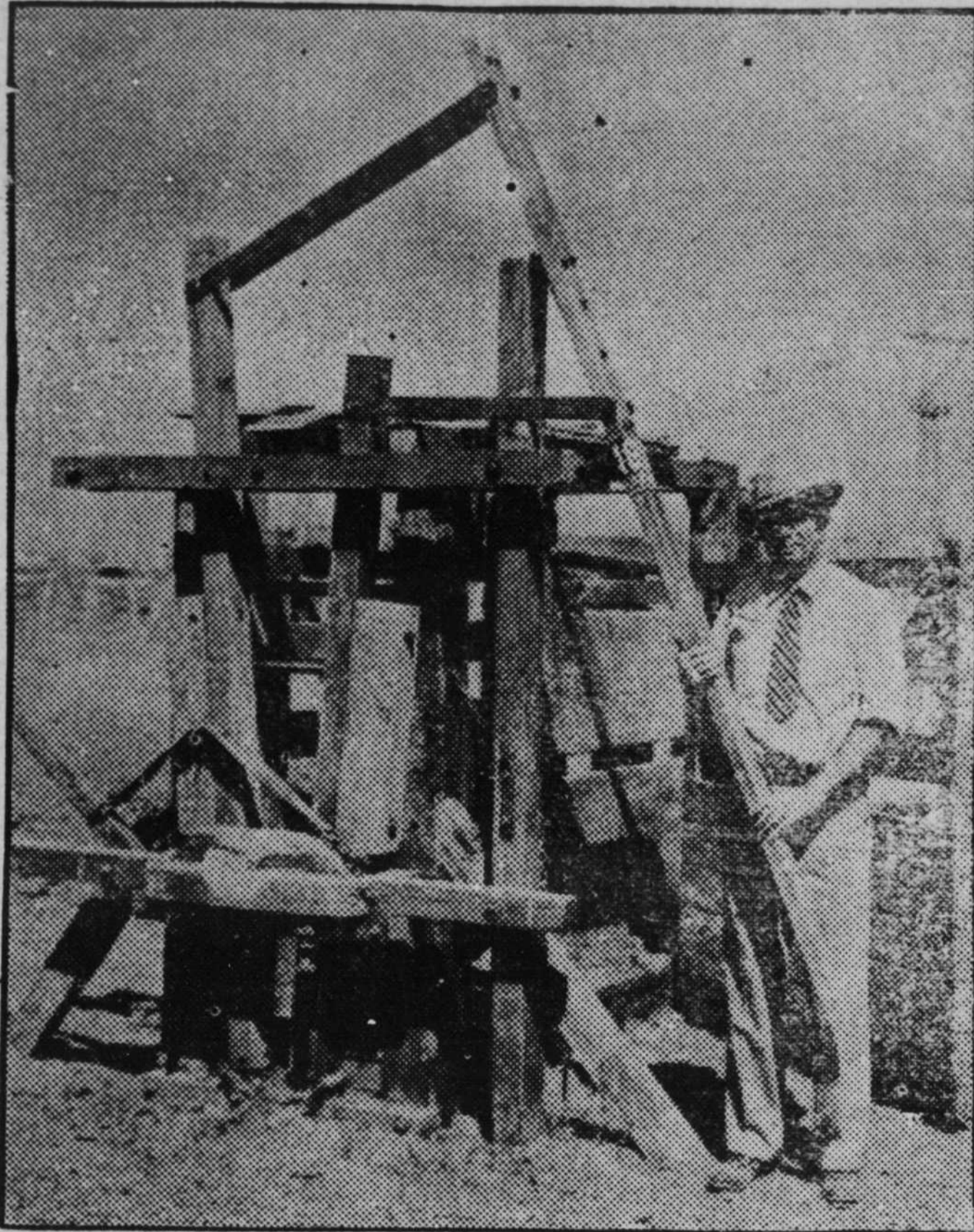


Nevada Man and Dehorning Chute



Here is Paul Maloney, Humboldt and northern Lander county agricultural extension agent, and the new, low-cost dehorning chute he has developed, in cooperation with ranchers in the state, to fit Nevada conditions.

SANTA GREETED BY HAPPY CHILDREN

Santa Claus made his annual visit to the children of Las Vegas on Friday evening at 5:30. His coming was heralded by selections of Christmas music by the city band and carols by the choirs of the

city. The children gathered on the court house lawn around the beautiful tree and greeted Santa joyously when he made his appearance. This beautiful tree and the annual ceremonies stand as a symbol of the brotherly love and neighborliness which exists here in Las Vegas, a symbol of the faith and hope deep seated in every breast.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

If mouth-watering descriptions were only as easy as Skillet Biscuits we would have no difficulty telling you how superbly delicious, how flaky and tender "griddled" biscuits are. And when I think of the Scotch Peach Sauce that goes over them, again no scintillating words seem to come. "Luscious" will just have to do.

But just let me start on the practical side of this recipe and you'll

breakfast dish which competes with crispy golden waffles.

And now, let's become "sisters of the skillet!"

Skillet Biscuits (Makes 10 biscuits)

- 1 3/4 cups flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 1/2 tablespoons fat
- 1 egg (beaten)
- 3/8 cup milk



The easily controlled heat of the electric range is this homemaker's "sister of the skillet" in making these delicious skillet biscuits.

WET ROSE BOWL GAME PREDICTED

PASADENA, Calif., Dec. 23—The threat of a wet New Year's Day menaced California and Alabama football teams today as they entered a week of wearisome practice sessions that will end with the Rose Bowl game Saturday.

Rain fell from the publicized golden skies all day yesterday and through part of the night. Clouds still hovered today, booming the odds on the Golden Bears. Wet weather will hurt the Alabamans more, by endangering their passing, on which they bank for victory.

RETURN TO NORTHERN HOMES

Mr. and Mrs. Glen Dudley and son, Norman, of Wells and Mr. and Mrs. Walter Dudley and daughter, Gloria, of Ely, who spent Christmas with Mr. and Mrs. R. J. Stephens, left Sunday for their homes.

ENROLLMENT OF CCC CUT

WASHINGTON — Director Robert Fechner confirmed the new CCC budget today, which was reduced \$124,000,000, providing for the enrollment of 225,000 next year instead of the present 300,000. He plans to close 300 camps in May.

Army engineers are building highways across Yerba Buena Island to connect the 1939 Golden Gate International Exposition with the San Francisco-Oakland Bay Bridge.



BY NATIONAL SAFETY COUNCIL



probably have to turn me off. Bet you're the very same way yourself, for what homemaker doesn't cherish recipes which are simple and, yes, sensible in their preparation; dishes which can be prepared without even so much ceremony as planning beforehand that you will have so-and-so for dinner. Skillet Biscuits are just like that, and as their name implies, they are made on the controllable calrod unit of the Hotpoint electric range. You use a combination of speedy High heat and gentle Low heat to produce the right degree of golden brownness and a tender, flaky texture. It's all so easy when a twist of the switch does the work!

One of the best-of-all features about these biscuits is that they give you free reign so far as the time and occasion are concerned. Served with creamy, sauteed peach sauce they're a glorious dessert, or split in half and put together with sliced or crushed fruit they make as worthy a shortcake as ever went to the table. And with warm buttered maple syrup or honey they make a

1. Sift together flour, baking powder and salt. 2. Cut in fat. 3. Combine beaten egg and milk, and add to first mixture; mix gently. 4. Knead lightly for about 1/2 minute, then pat out dough to 1/4 inch in thickness; cut into circles. 5. Fry in hot, greased covered skillet; start each side on High heat then reduce to Low heat to finish cooking of each side. Time: 5 minutes per side. The peach sauce, which may be started while making the biscuits, goes like this:

Scotch Peach Sauce

- 1/4 cup butter
- 1 #2 1/2 can sliced peaches (well drained)
- 1/2 cup brown sugar.
- 1 cup coffee cream

1. Melt butter in frying pan on High calrod heat. 2. Add drained peaches and cook until heated through. 3. Add brown sugar and switch to Low heat; cook, stirring occasionally, until brown, about 15 minutes. 4. Add cream and cook until heated through, about 10 minutes. 5. Serve on hot Skillet Biscuits.