

Sketches Of Mormon Trail

By DELPHINE SQUIRES

(The diary from which the journey of our Mormon pioneers can be traced was kept by them and compiled by Andrew Jensen, assistant church historian in Salt Lake. It was later published by Miss Weir in a report of the Nevada Historical Society, 1925-26).

The last of August, 1856, several of the brethren, viz. Benj. Hulse, John Bleazard, Aaron Farr and wife, Lemuel Redd and wife, Mrs. Riley and Miss Hawk started back to Utah. The weather was cool and comfortable, the Indians peaceable and orderly, but the prospect was not very flattering for any addition to the stock of food unless it was buckwheat, which looked very well at the time.

On the first day of September, George W. Bean started for Provo with a load of lead ore. He was to return to camp as quickly as possible with a load of provisions. It was President Bringham's intention to send out companies north, east, south and west to explore the country and settle every fertile spot capable of sustaining enough men to teach the Indians the art of civilized life.

William Covert, James T. S. Allred, James A. Bean, Lark and Brother Fuller's son were appointed to start for the Muddy on Sept. 8 to investigate conditions there. They returned the following Saturday and reported that they found plenty of good land and water with timber about 40 miles distant.

On Sept. 7 Nathaniel Jones arrived from the lead mine. He asked that flour be sent to the miners, while he went on to Salt Lake City for casting to melt the lead as he could find no material with which he could build a furnace.

Brother A. A. Lemon was appointed to teach the school for both the children of the missionaries and the Indian children.

Amasa M. Lyman arrived on Sept. 23 on his way to California and preached a good sermon at the Wednesday meeting. The Indians were giving a good deal of trouble stealing produce from the fields. Two Indians drove off an ox which the brethren recovered and some others killed one of President Bringham's calves. At a meeting held Sept. 30 it was decided to pay the school teacher \$3 a quarter for each student and that a school be built within the fort walls.

On Oct. 6 a crew of men went out to the Big Spring to try to turn more water into the main channel. October 17 Amasa E. Merriam arrived at Fort Las Vegas with flour for the company at the lead mine; also nine wagons on their way to California. The families were nearly destitute of flour so Pres. Bringham called the men together to ascertain the amount of flour needed to sustain them until the next harvest. He appointed several men who could use carpenter tools to go to California and work for the flour while the ones at home carried on. In November it was decided to tax each man \$38 to be paid in material or labor and build a house of worship in the center of the fort.

Elijah Fuller arrived with some emigrants en route to California and brought word that President

An Economy (?) Suggestion



Money Secured For U. N. Campus

An allotment of \$23,683 has been received by the local WPA to be used on improving the University of Nevada campus, it was announced by Gilbert Ross, Nevada WPA administrator, last night.

Work on the project will commence as soon as men on relief are available, Ross said.

Ross declined to estimate the number of men that could be employed on the construction, but said that the present WPA work at the university and the additional allotment would provide employment on the campus for the fiscal year. The number employed will vary with the number of workers on relief.

The recent allotment has been designated for construction work on the retaining wall on Orr ditch back of the engineering building. The construction will include excavating, filling and performing incidental and appurtenant work.

This will be the second WPA construction allotment the university has received since January 1. The other funds are being used in clearing the 1600 square feet field behind Mackay stadium, which will

Young had released all the men from the mission who had gone back to the settlements as Las Vegas was not able to sustain more than three or four men. During the latter part of November the men were busy laying a rock foundation and building the adobe walls of the church. Sixteen acres of ground was plowed and the seed wheat furnished and planted for the Indians. In early December President Young removed President Bringham and appointed Samuel Thompson to take Bringham's place. All the brethren with the exception of four voted to sustain Thompson.

be used as an athletic and training field.

When completed the field will be designed for use as a baseball diamond, a football training field and a supplemental field to Mackay stadium. At the present time a crew of 20 workers are employed at grading, leveling and filling.—Nevada State Journal.

SON IS BORN TO DR. AND MRS. DANA LITTLE

On Wednesday evening, Jan. 26, in Los Angeles, a baby boy entered the world via a Caesarian operation. He is the son of Dr. and Mrs. Dana Little and tipped the scales at 8 lbs. The youngster will be christened Raymond Balcom Little.

Dana Little, the father of the new arrival, is one of the twin sons of Mrs. R. D. Balcom. Both these sons are doctors, doing their interne work at the Los Angeles county hospital.

Mrs. Balcom and daughters Betty and Barbara; Mrs. C. D. Breeze and Miss Mollie Morse, left Friday morning to meet the new member of the family.

Mrs. Claude Baily has returned from the Good Samaritan hospital in Los Angeles, where she has been under observation, and seems to be much better.

Winfield S. Rippey, a pioneer merchant of Manhattan, died in Las Vegas some time Monday night or Tuesday morning. He was stopping at the Antional hotel and when noon arrived and he had not appeared to take his customary morning walk, his room was entered by John Graglia, the manager of the hotel. He was found dead on the bedroom floor where he had fallen. He had been suffering from high blood pressure for some time and his malady is supposed to have been the cause of his sudden demise. He is known to have a sister residing in Charlotte, N. C. The remains will be sent to Berkeley, Cal., for interment.

Bodell Daughter To Wed Whitely

Mr. and Mrs. Glen E. Bodell, formerly of Boulder City but now residing in Los Angeles, announce the forthcoming marriage of their daughter, Lyla, to Wilson A. Whitely of Reno. The ceremony will take place Sunday, Jan. 30, at the Wilshire wedding chapel.

Miss Bodell is a graduate of the Chouinard School of Art in Los Angeles. The prospective groom was director of the commissary at Boulder City during the construction of Boulder Dam and is now president of the Junior Chamber of Commerce in Reno.

WHAT woman is there who doesn't stop now and then to envy a chef's art, which with a touch of this and a dash of that can transform mere food into something resembling an artistic creation? But just such opportunities lie at the disposal of every housewife with ambition and imagination.



A good recipe for a chocolate sauce and filling is the open sesame to many a culinary miracle. It can transform a plain pudding into something quite handsome—while plain cup cakes will blush to find themselves praised to the skies when they are filled with

Luscious Chocolate Cream (Filling or sauce)

1/2 cup sifted confectioners' sugar, 1 egg white, stiffly beaten, 1 square unsweetened chocolate, melted and cooled, 1 egg yolk, slightly beaten, dash of salt, 1/2 teaspoon vanilla, 1/2 cup cream, whipped

Fold sugar gradually into egg white; fold in chocolate, then egg yolk, salt, vanilla, and cream. Makes 1 1/2 cups filling or sauce.

WHEN the lord and master telephones right after lunch and informs his lady that he's bringing a visiting class mate out to dinner, the wifely temper is not sweetened by the reflection that a simple dessert of canned fruit and cookies was planned for dinner that evening!



Domestic pride, however, can be saved by the transformation of the canned fruit into a "made" dessert by the simple and effective expedient of using fruit-flavored gelatin. This dessert can be made in a trice, and long before dinnertime arrives it will be molded and refreshingly cold, all ready to serve.

Jellied Greengage Plums

1 package lime-flavored gelatin, 1 cup hot water, 1 cup juice from plums; 1 cup canned or stewed fresh greengage plums.

Dissolve gelatin in hot water. Add plum juice. Chill. When slightly thickened, fold in plums. Turn into individual molds. Chill until firm. Unmold. Serve plain or with whipped cream. Serves 6.