

## Dr. Park Finds Notable Relics

Dr. Wm. S. Park, who already has done some valuable work as an archaeologist, added much to the fund of ancient lore last Sunday when, assisted by Fay Perkins, Jr., he undertook some excavation work which resulted in the unearthing of part of the skeleton of one of the "basket makers" who lived in Moapa Valley sometime between the years of 300 B. C. to 500 A.D.

The astonishing find was made on the north-east side of Moapa Valley near the old Overton cemetery. The spot had been located by Fay Perkins, Jr., and was on a gravel bench.

The two began earnest work and after sinking a hole to a depth of 38 inches encountered the first sign of ancient human habitation in the form of burned wood. At a depth of 45 inches they uncovered an unmitakable floor of baked adobe.

On carefully widening their excavation toward the north they unearthed the adobe fireplace which once gave comfort to the ancient family. In front of the fireplace was a baked mud rim about three and one-half inches high and six inches wide forming a semi circle in front of the fireplace about 18 inches in diameter. The fireplace was found to be filled with a partially cemented bed of charcoal and ashes.

Extending their excavation they found the remains of one wall, but no breaks in the floor which would indicate graves, it being the custom of those ancient peoples to bury their dead in shallow graves inside their houses. The explorers then extended their work toward the south and about one foot from the fireplace uncovered a mass of boulders ranging from six to ten inches in diameter, set in the form of a low mound 20 by 30 inches in size as if to mark a grave. On top of the floor was found a large metate or grinding stone a perfect specimen of the distinctive "basket makers" era, differing from the metates found in the ruins of the Pueblo or Paiute age which began about 500 A. D. and ended about 1200 A.D.

"We immediately felt certain because of the care used in the burial that we had found the grave of some important personage" said Dr. Park. "Carefully removing the boulders covering the spot and excavating to a depth of about 14 inches we encountered the bones of a skeleton most of which were in a fine state of preservation considering the two thousand years or more they had been buried. By painstaking excavation and the application of preservatives we were able to remove the skull and other important bones in almost perfect condition.

"Much to our disappointment we found no artifacts (articles of handicraft) of any kind in the grave. Usually in the later remains we find many things which they used during their lives but it is my theory that they made use of any articles which their forebears had left and destroyed them by use.

"On examination we identified the skull as that of a girl about twenty years of age. The texture of the bones of a male and a female differ substantially. The skull was typical in shape of the basket-makers era having a narrow frontal

## Left Turners Make Trouble

Left turners proved to be one of the serious traffic accident hazards at Los Angeles city intersections last year.

Twenty-two per cent of serious "auto and auto" accidents causing death or injuries involved drivers making a left turn.

Ten per cent of the 1937 automobile and pedestrian accidents resulting in death or personal injury occurred under the same circumstances.

This was revealed in a cross-section analysis of accidents at 65 intersections furnished the Automobile Club of Southern California public safety department by the police department traffic bureau.

The figures substantiate the recent appeal made by the Club to motorists for a change of attitude regarding left turns. Communications were sent to all California chiefs of police urging increased attention to the danger and congestion caused by left turns at heavily traveled intersections.

State law requires a left turner at an intersection to yield right-of-way to any vehicle from the opposite direction which is already in the intersection or so close as to present an immediate hazard. The responsibility, therefore, is on the driver changing his direction and not on the "straight-ahead," declares the club safety bureau. Contrary to a reasonable interpretation of the California Vehicle code, past practice has assisted the driver making the turn to the inconvenience of the "straight-ahead."

### MARJORIE GUSEWELLE GOES KAPPA ALPHA THETA

Miss Marjorit Gusewelle, who is a student at the university in Reno, was initiated into the Kappa Alpha Theta sorority last Saturday.

Mr. Ickes says that 60 families rule the nation. He might subtract 59 from that number. One family seems to be running the country now and it is the same one that runs Mr. Ickes.

Of course the administration will cooperate with business. It will even throw in a kick in the pants for good measure.

Speaking of monopolies, maybe it is about time to break up the New Deal political monopoly at Washington.

### SUBSCRIBE TO THE AGE STILL GASPING

Evidently the business world didn't catch its breath during the last breathing spell.—Charleston Mail.

bone and being somewhat elongated from front to rear, but not deformed in any respect.

"About 100 yards from the location where we found these remains is evidence of the remains of three large kivas or council chambers, approximately 25 feet in diameter, which we expect to excavate in the near future."

The explorations of Dr. Park and his associates have already added much to our knowledge of the ancient peoples who at one time occupied this region and further work promises more astonishing results.

## Vegas Student Operated Upon

Mr. and Mrs. Will Beckley and Mrs. Jake Beckley left hurriedly for Reno Saturday night when they received a wire stating that Miss Virginia Beckley had undergone an emergency operation for acute appendicitis.

Miss Virginia, a student at the University, was operated on Saturday night at St. Mary's hospital where she is resting comfortably.

## SOCIETY

Mrs. Isabel McChrystal entertained with a tea Monday afternoon honoring the birthday anniversary of her daughter, Mrs. Leo A. McNamee, and Mrs. F. R. Mildren. Refreshments were served from a most attractive table. The occasion was a pleasant one. The guests included Mrs. McNamee, Mrs. Mildren, Mrs. W. R. Bracken, Mrs. W. E. Ferron, Mrs. J. F. Hesse, Mrs. J. W. Wilson, Mrs. C. P. Squires, Mrs. Ed Borsack, Mrs. E. W. Cragin, Mrs. C. S. Wengert, Mrs. Ella Wengert, Mrs. Virgil Ham, Mrs. Lloyd Ullom, Mrs. O. C. Boggs, Mrs. Sam Lawson and the hostess.

Mrs. Frank Crowe of Pasadena is a guest at the W. R. Bracken home.

Mr. and Mrs. Harry Pauff of Glendale, Calif., were guests of Mr. Pauff's grandparents, Mr. and Mrs. Peter Pauff and his aunt, Mrs. W. E. Hawkins the past week. Harry spent his boyhood in Las Vegas.

Mrs. Earl Eglington entertained the members of the Hostess Club Tuesday at the home of Mrs. Mary Ellen Lake. As usual, the ladies spent a most enjoyable afternoon together. The following ladies were present: Mesdames Mary Ellen Lake, Ada Beardon, D. S. Farnsworth, Emily Ball, Susie Stanton, Frank Ball, Al Moser, H. R. Adams, R. W. Martin, H. Brockman, E. G. McGriff, Floyd Gibson, Don Feour, O. C. Boggs, Isabel McChrystal, W. N. Schuyler, Mary Dutton and C. P. Squires.

The Guild of St. Agnes entertained with a card-party last Friday night in their newly decorated vicarage. (The member are extremely proud of it as they hung the paper and wielded the paint brushes themselves). The occasion was a very pleasant one. The hostesses were Mrs. W. R. Crozier and Leon Rockwell who served sandwiches and hot chocolate.

The Mesquite Club celebrated another milestone in its history today as it marked the 27th anniversary of its founding. The club birthday is always in charge of the past presidents and this year it was in the very capable hands of Mrs. R. J. Stephens and Mrs. A. C. Grant. The members and their guests enjoyed the opportunity to visit over their needlework. Tea was served from a beautifully appointed table. The members looked back over the years and considered their time and efforts well spent as the result meant the beautiful club home and its furnishings.

## TESTED RECIPE

By Frances Lee Barton

CAN she bake a cherry pie, Billy boy? Indeed she can—a cherry pie that is both delicious and docile—a pie that will not disgrace itself by running over into an immaculate oven and fill the kitchen with the acrid smoke of burning fruit juice. For this is a modern cherry



pie—delicately thickened with a small quantity of quick-cooking tapioca. In addition to holding the fruit juice in the pie, this thickening does its work and retires modestly into the background, leaving the fresh cherry flavor to carry off the honors.

### Red Cherry Pie

(Canned Cherries)

2½ tablespoons quick-cooking tapioca; 1 cup sugar; ½ teaspoon salt; 1 tablespoon melted butter; 2½ cups canned seeded red cherries, drained; 1 cup cherry juice; 1 recipe pie crust.

Combine tapioca, sugar, salt, butter, cherries, and cherry juice; let stand about 15 minutes, or while pastry is being made. Line a 9-inch pie plate with ½ of pastry rolled ½ inch thick, allowing pastry to extend ½ inch beyond edge of plate. Moisten edge of pastry with cold water and fold inward, even with rim of plate. Fill with cherry mixture. Moisten edge again. Roll other half of pastry ½ inch thick. Fold half the pastry back on other half. With sharp knife make several slits to permit escape of steam. Place upper crust on filled lower one, opening out folded half after it is placed on pie, and drawing snugly across top to prevent sagging at edges. Press edges together. Trim off surplus pastry, being careful not to cut folded edge of lower crust. Bake in hot oven (450°F.) 15 minutes; then decrease heat to moderate (350°F.) and bake 30 minutes longer, or until filling is cooked.

Modernization is brightening many San Francisco buildings for the influx of visitors to the 1939 Golden Gate International Exposition.

Mae West's radio experiences have sure been hectic. As soon as she got on the air they gave her the air.

## ARE YOU ONLY A THREE-QUARTER WIFE?

MEN, because they are men, can never understand a three-quarter wife—a wife who is all love and kindness three weeks in a month and a hell cat the rest of the time.

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