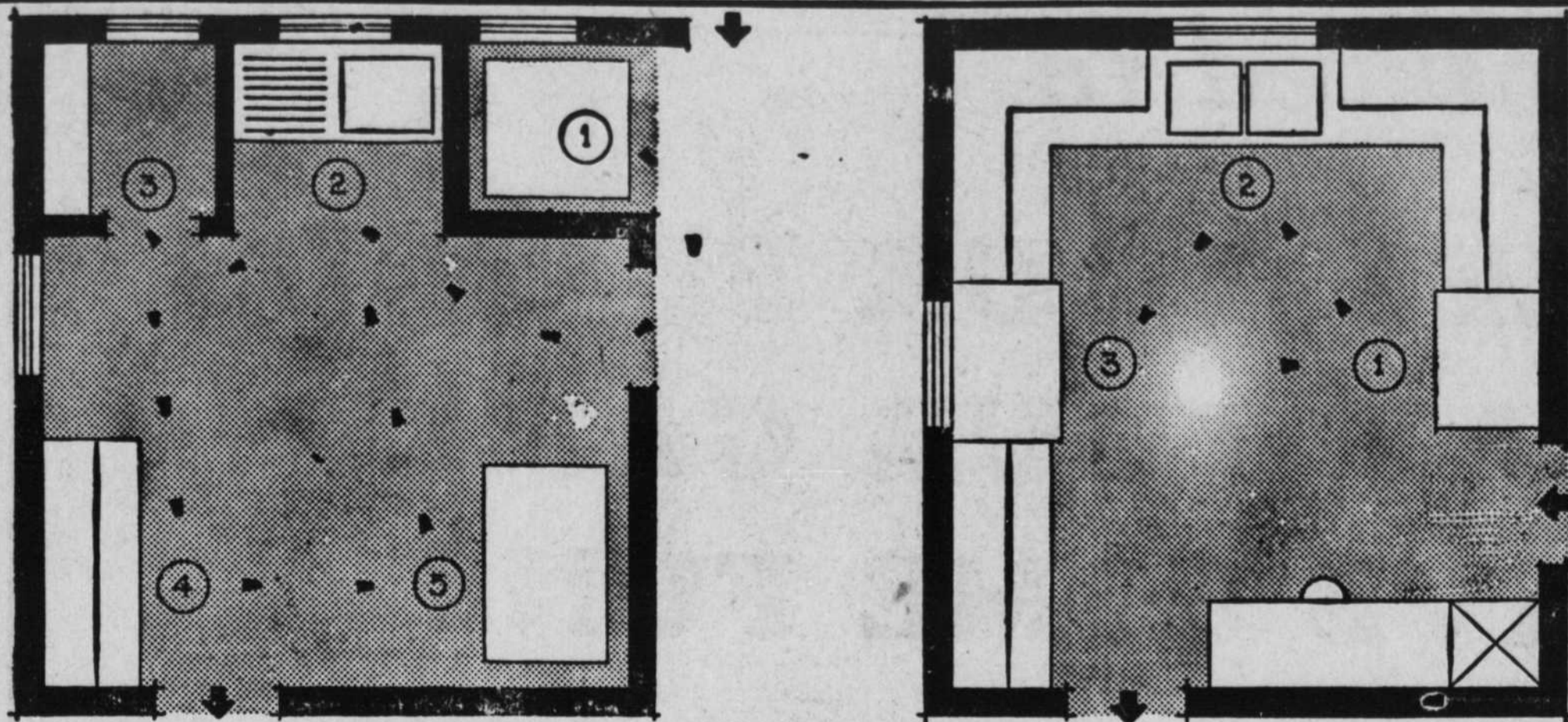
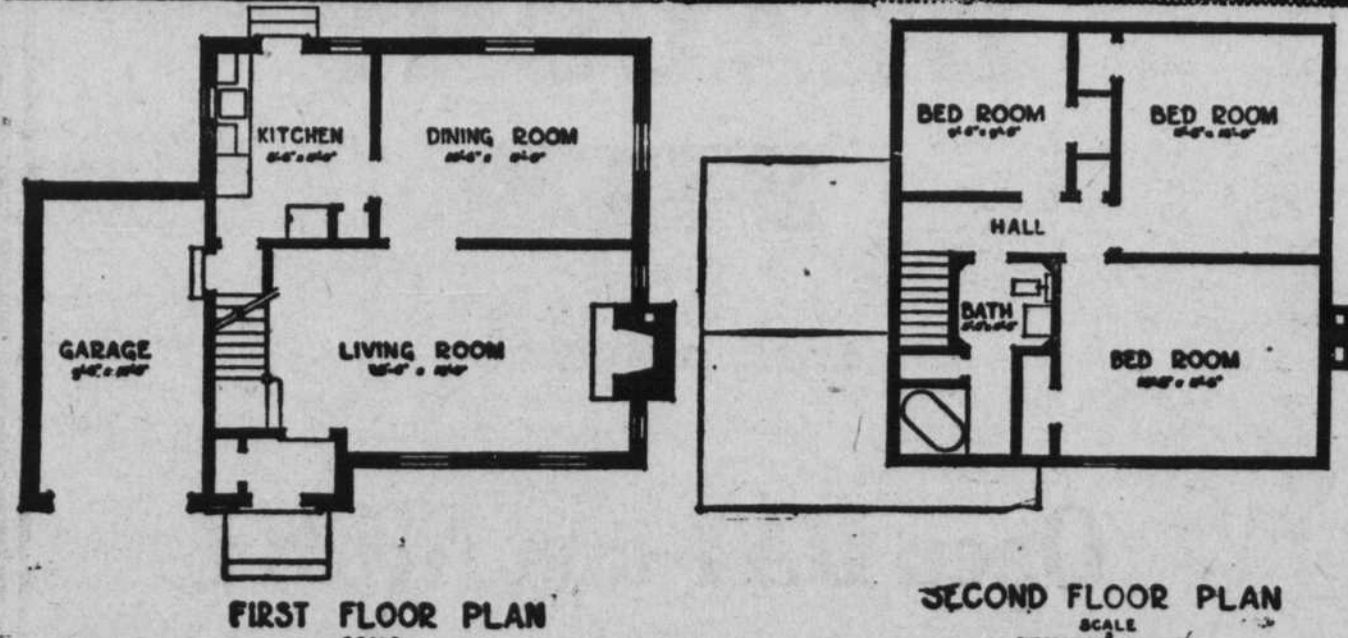
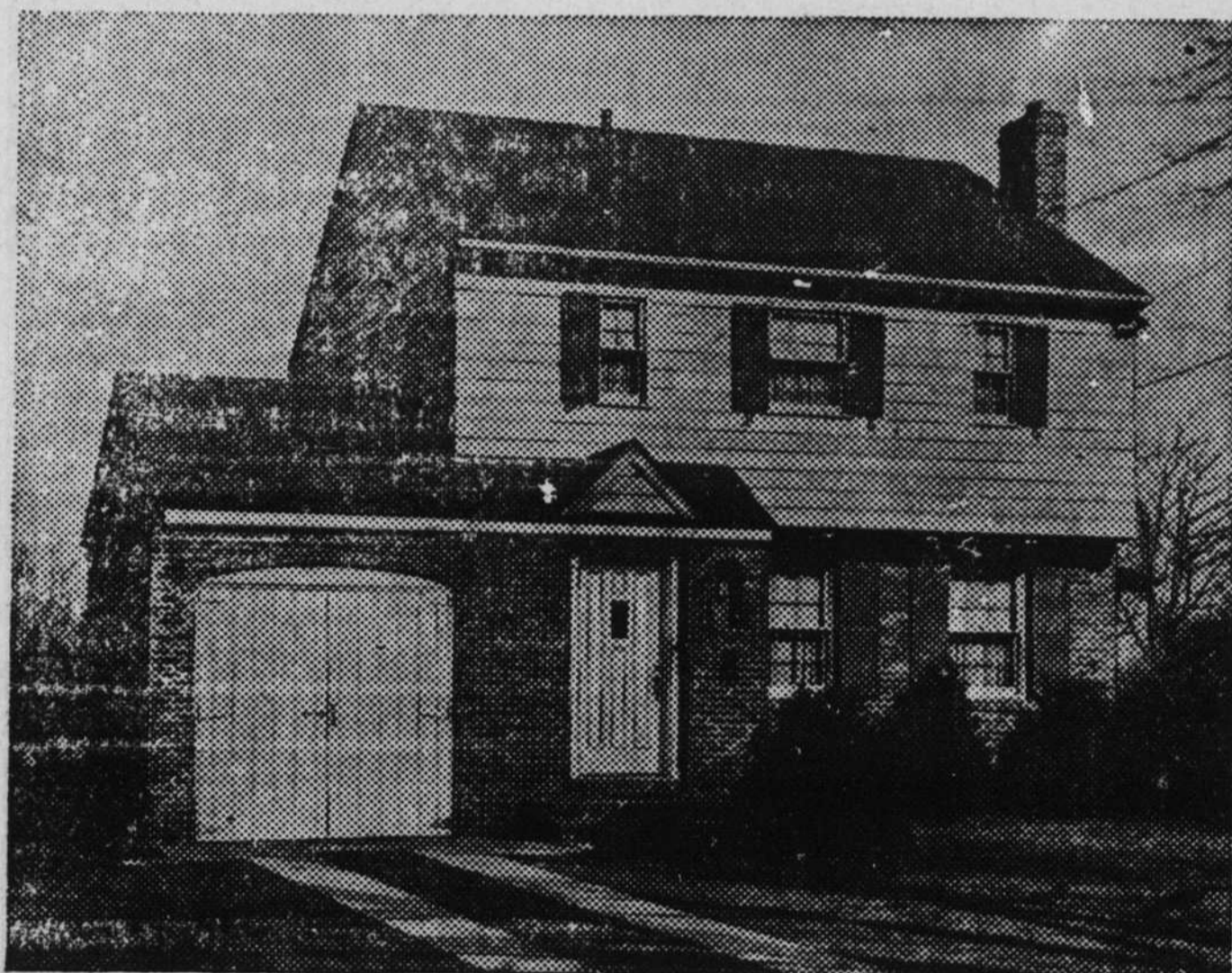


Efficient Kitchen Arrangement



A modern, efficient kitchen can be made from an old-fashioned, toilsome one. Above is illustrated how one kitchen was modernized. The ice-box space in the back hall (1) and the pantry space (3) were turned into the kitchen; the cupboard (4) was discarded and the range (5) moved to a new location nearer the sink (2). The new arrangement with the refrigerator (1), the sink (2), and the range (3) only a few steps apart and with ample work space and storage space between resulted in saving hundreds of steps in the preparation of a single meal. A planning desk with chair and a broom closet in the corner were additional modern features. The structural changes involved in such a renovation and the new built-in equipment may now be financed with funds obtained from private financial institutions operating under the Property Improvement Credit Plan of the Federal Housing Administration.

Spacious



The above home, situated in Palisades Park, N. J., has six rooms and a garage and is two and one-half stories. An unusually large living room with large fireplace is a feature. The property was appraised by the Federal Housing Administration at \$6,500 and financed by an insured mortgage of \$5,200 maturing in 20 years. Monthly payments are \$34.32.

TESTED RECIPE

By Frances Lee Barton

NONE of us ever outgrows a childish pleasure in breaking open a cup cake and finding it rich with currants—even forgetting our manners to the extent of picking out the currants to eat first! A very practical reason for including currants in cup cakes is that they help to keep the little cakes moist in the cake tin—except that in our family currant cup cakes don't last long enough to make this advantage of much importance!



Currant Cup Cakes

2 cups sifted cake flour; 2 teaspoons double-acting baking powder; 1/2 teaspoon salt; 1/2 cup butter or other shortening; 1 cup sugar; 1 egg, unbeaten; 1 cup currants; 3/4 cup milk; 1/2 teaspoon vanilla.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and currants and beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased cup-cake pans in moderate oven (375° F.) 18 to 20 minutes, or until done. Makes 2 dozen cup cakes.

Asthma Cause Fought in 3 Minutes

By dissolving and removing mucus or phlegm that causes strangling, choking, Asthma attacks, the doctor's prescription Mendaco removes the cause of your agony. No smokes, no dopes, no injections. Absolutely tasteless. Starts work in 3 minutes. Sleep soundly tonight. Soon feel well, years younger, stronger, and eat anything. Guaranteed completely satisfactory or money back. If your druggist is out ask him to order Mendaco for you. Don't suffer another day. The guarantee protects you.

Masonic Grand Master Coming

Grand Master Merwyn H. Brown of the Grand Lodge of Masons of Nevada, will make his annual visitation to Boulder City and Las Vegas tonight and Saturday.

This evening the Grand Master will attend at the Meeting of Boulder City Lodge at the Boulder City Masonic Hall, at which time he will make his annual visitation to the two lodges in joint session at 7:30.

Saturday evening, April 23, at 7:30 members from Reno Lodge No. 13, will produce the play, "Greater Love Hath No Man," in the Masonic Temple in Las Vegas.

All Masons in southern Nevada are earnestly requested to attend both events as to miss either one will be to miss something unusual, according to S. Gene Parks, Master of Vegas Lodge.

DEVANEY-McNAMEE LUNCHEON

A very pleasant social affair was the luncheon given at the Apache Cocktail lounge Saturday by Mrs. Clifford Devaney and Mrs. Leo McNamee. The guest list included:

Mesdames Earle J. Brothers, Sims Ely, Ralph Lowry, Glenn Walters, F. L. Brown, Ben Vaughn, Paul Webb, G. E. Ruckstell and J. C. Manix, of Boulder City; Mesdames C. W. Woodbury, Elmer Mikkelsen, J. D. Smith, Arthur Brick, Roscoe Thomas, Walter Bracken, C. L. Ronnow, G. R. VanEaton, R. B. Griffith, A. W. Blackman, Wm. S. Park, O. C. Boggs, A. C. Grant, R. D. Balcom, H. M. Morse, C. D. Breeze Hale B. Slavin, R. J. Stephens, Louis Woitishek, Frank F. Garside, Jack Hemphill, R. R. Russell, Will Beckley, J. T. Watters, W. E. Ferron, E. W. Cragin, S. J. Lawson W. N. Schuyler, A. E. Cahlan, R. R. Myers, J. W. Wilson, Frank Gusewelle, C. S. Wengert, A. W. Ham, Ryland G. Taylor, J. H. Umbaugh, Frank Devaney, J. N. Van Meter, Paul Ralli Roy W. Martin, F. R. Mildren, Fred Hesse, Earl Davison, Marion B. Earl Vern Perry, William Connell, George Marshall, Carl Rau, Lloyd S. Payne, H. P. Marble, C. A. Morehouse, Hayward Milligan, Ruby Thomas, Florence Burwell, Roxie Copenhaver, A. R. Grant, W. D. Vance, Celina Francis, C. E. Pembroke, C. P. Squires, Charles L. Dimock, Ed Borsack, D. Dayton, P. J. Goumond, Harriett Kuhn, Isabelle McChrystal, J. A. Fleming, Claude J. Mackey, Will Turner, Roberto Testolin, S. L. Hardy, Jack Haake, O. W. Yates, Lloyd Ullom, Mary Albertson, L. Moore, Fred Morledge, B. F. Wells, and Ella Wengert, all of Las Vegas; and the Misses Maude Frazier, Angie Roosa, Irene Barsaloux, Nevada Pedrol, Thelma Pedrol, Ullis Newton, Evelyn Chappe, Constance Diskin, Frances McNamee and Florence Lee Jones.

COMMUNITY CONTRACT CLUB

The Community Contract Club met with Mrs. R. W. Martin Tuesday at luncheon. In spite of the heat of the first really warm day the occasion was a very pleasant one. The guests included Mesdames Will Beckley, W. R. Bracken, James Cashman, W. E. Ferron, R. R. Russell, C. P. Squires and J. T. Watters.