

Herb Growing Revival Hits Our Nevada Gardens

The old fashioned herb garden, vogue of a past age, is being revived by gardeners. Both on the farm and in town, throughout Nevada.

From all sections reports of new plantings of the savory and fragrant plants together with requests for more information about them, is reaching the University of Nevada Agricultural Extension Service.

Interest in herb gardens is high at the moment, for it has been found that the central and northern part of the state the first part of June is a good time to plant most herbs.

While not overlooking the sentiment in growing herbs most gardeners are no longer worried about their effect upon the emotions but are much more concerned with their more practical uses, according to Miss Gertrude Hayes of the Agricultural Extension Service.

For herbs are used largely in the flavoring of food, though, of course, they also frequently make beautiful flowers.

Food which ordinarily is flat and tasteless or which has lost its appeal, because it is served frequently can be made much more appetizing by the use of herbs, Miss Hayes says. This is sometimes done by cooking the herbs with the foods and sometimes through sauces containing herbs.

In addition to their use while green during the growing season, herbs are picked and dried for flavoring during the winter months.

Cutting herbs for drying at the right time is important, herb gardeners say. Just before the plant flowers open, on a dry, clear day without moisture on the plants is best. They should be hung in a dark, well-ventilated place to dry out.

Popular among many ranches of Washoe county, according to Miss Hayes, is a method of putting up the herbs for future use. A mixture is made of chopped parsley, basil, garlic, and jack cheese in layers in fruit jars and covered with olive oil. This concoction will keep indefinitely and can be used whenever this particular kind of seasoning is wanted. It may be used as a sauce for meat, macaroni, vegetables, potatoes and so forth.

Herbs grow well in most of Nevada, Miss Hayes says, and need little attention. In Washoe county, many gardeners plant them in the open garden, and, usually, near the kitchen door, where they are handy to the housewife as she prepares the meals.

In the fall, some homemakers transplant a few herbs to pots or tubs and grow them in the house during the winter where their savory flavor is available at all times.

Most commonly planted in Nevada are basil, rosemary, parsley, mint, tarragon, dill, thyme, chives, chicory and caraway. Other herbs are anise, lemon balm, borage, burnet, chervil, coriander, sweet fennel, sweet marjoram, sage, and summer savory.

Woman Buys, Will Run 30-Story Hotel



THE thirty-story, 1,400-room Hotel Lincoln in New York has been bought and will be operated by a woman—Mrs. Maria Kramer, who thus becomes the "First Lady" of the hotel industry. The feminine touch appeared in one of her first acts as owner, when she headed straight for the hotel kitchens and, as the photo shows, tried out for herself the quality of the chef's coffee.

Summer Short Cut To A Hot Meal



WHEN the family votes for more and more berry shortcake as long as the season lasts, or any fruit shortcake for that matter, do you make use of your broiler to cook the main course for dinner at the same time? Homemakers with modern automatic gas ranges that have one burner for the oven and broiler have learned this trick of preparing the major part of the meal in the oven and broiler compartments to save cooking time, effort and fuel.

Now that gas ranges are so heavily insulated, the cooking zone in the kitchen remains pleasantly cool. It takes but 15 to 20 minutes to bake biscuit dough for shortcake at 425 degrees Fahrenheit and in that time the broiled course such as chops, parboiled buttered potatoes and halved tomatoes will be done to perfection and delightful flavor. Toss together a salad of chilled crisp greens, start the coffee maker, and dinner is ready to serve!

Forest Fires Are Great Menace

Many of Nevada's citizens are improving in woodsmanship and are thus taking one of the most important steps in curbing forest fires in this country, Alexander McQueen, supervisor of the Toiyabe National forest said this week.

Good woodsmen are always forest fire conscious, he said, and recognize the destruction of wild life and of the natural resources follows in the wake of the forest blaze.

Man-made forest fires, he believes, can be stamped out by recognition of the damage they do.

"Now, if each individual who goes into the woods remembers to be just as careful with his cigarette as he is in his own house, and if he is just as reluctant to leave an open fire in the woods as he is in his own house, things would be different," he said.

Smokers' and campers' fires could be eliminated in two ways, McQueen believes:

1. If every individual would make sure his match or cigarette is absolutely out before throwing it away.
2. If he would build his camp fire in a safe place and use plenty of water to put it completely out before leaving it — even for a short time.

"There is danger of fire in the forest and everyone should feel a personal responsibility for every match that he lights there," the forest supervisor asserted.

McQueen explained that the loss that goes on as forest fires rage year after year is tremendous.

"It is a loss to every farmer whether it touches his land or not," he said.

"In addition to the damage to timber crops. They are a vital part of the future, tax-paying structure and the industrial life of the states. If

they are not protected, millions of acres will become waste lands, contributing nothing to the public welfare."

McQueen pointed out that habit is responsible for many of the man-caused fires — which included about 90 percent of those reported to the forest service last year. The remainder were caused by lightning.

"Smoking becomes such a fixed habit that it is often indulged in unconsciously," McQueen said. "A smoker will light a cigarette, smoke it, and throw it away without any particular realization of what he is doing."

"People do not stop to think that their cigarette stubs may start a serious fire, costing thousands of dollars and often endangering human life."

He said that campers' fires are caused chiefly by two things, both of which are indications of poor woodsmanship; either building fires in dangerous places or leaving them before they are completely out.

"At improved camp grounds, fires should always be built in prepared fireplaces and they should never be left unattended," he explained.

"When camp fires are started away from improved camp grounds, they should be located well away from trees, brush, rotten wood or logs."

"Grass, leaves, or other inflammable material should be raked away from a space 4 to 6 feet across, down to the real mineral soil. This will prevent the fire from creeping along to the timber and perhaps becoming a dangerous conflagration."

DAUGHTER BORN TO R. AND MRS. DELL BOLZER

Word has been received in Las Vegas of the birth of a daughter to Mr. and Mrs. Dell Bolzer of Akron, Ohio. The young lady has been named Karen Madeline. Her mother, the former Nina Corkhill was born in Las Vegas, the daughter of Mr. and Mrs. Charles Corkhill.