

POLITICS

By JIM SQUIRES

**GOVERNOR KIRMAN
CHARLIE RICHARDS
FRED S. ALWARD
JUDGE CARVILLE
ED. W. CLARK
GRANT AND WOODBURY
"POP" SQUIRES**

Governor Kirman says, "I will not be a candidate for the office of Governor at the coming election"—**BUT** Mr. Kirman said the same thing four years ago—and then filed for the office of governor even before the echos had died down. Four years ago Mr. Kirman was "drafted."

There is no question, Mr. Kirman—you have made an efficient governor of this state—and we are for you, but why don't you make a statement that the people of the state can rely upon—"you aint or you is." Don't let your political advisers feed us any more of this draft bunk.

The people of this state are smart enough to **KNOW** that at the last minute Harley armon will file for Governor. We know that you would "be the happiest man in the world if Mr. Kirman—did not file."

Personally, Harley I think that you are an A No. 1 guy, but this election don't promise every voter in the state the same political job—it just won't work out—after election.

Charlie Richards of Reno is a candidate for the office of governor. No truer Nevadan ever lived than Charlie Richards. He has done more for the laboring class than any other Nevada Congressman.

While we are on the topic of governor—Fred S. Alward makes a definite statement that "he will not be a candidate for the office of Governor of this state." Something **MUST** be wrong Fred, this has turned out to be your **ONE** chance.

Judge Carville in my opinion from the present set up, is—or will be—the next state executive. Judge Carville is a man that the people of this state could well be proud of as a chief executive.

Our own E. W. Clark has, during the past few days, been mentioned for Governor of this state. Ed Clark has done more for Las Vegas and Clark County than any other living human being. Ed. will get his just reward—and it won't be through the channels of a state election, either.

From the looks of things today, Doctory Woodbury will oppose A. C. Grant for the state senate. This ought to be **SOME** race. I'd hate to bet on the outcome of it.

Lloyd Payne, as County Clerk, has spent the past four years tending to the business of the county—not his own—and is a sure shot for reelection.

BUT IT'S NO FUN

Many a man who thinks he is spending his life trying to make the world better, would accomplish more if he would stay at home and cut the weeds—Topeka State Journal.

Piute Indian Is Fatally Stabbed

(By Death Valley Rambler)

Tom Holmes, Piute Indian, around 26 or 28 years old, was fatally stabbed last Tuesday evening, at his Wickiup, at Indian Village, near Pahrump, about 25 miles south east of Death Valley Junction. While it was impossible to obtain any direct verbal evidence, circumstances pointed strongly to his Squaw, Rosie Weed, as the culprit. It is thought that the stabbing occurred during a family quarrel. About 7 o'clock in the evening.

Randy Bell, who lives near the camp, drove in to Death Valley Junction and appealed to W. H. Brown, deputy sheriff, for Inyo County, California, to go out, look over things and get them straightened out. "Brownie," while not legally an officer across the line, in Nevada, being assured by Bell, that a serious emergency existed, and upon his plea consented to go.

He summoned Woodrow Wilson, as his assistant, and took Dr. Riley Shrum, from the Emergency Hospital, feeling that surgical assistance might be needed, as well as police intervention.

On arrival at camp, it was soon found that a mortal, abdominal wound had been inflicted. Hence it required about an hour's time for Dr. Shrum and Wilson to replace intestines and sew up the abdominal wound, so that the patient could be moved to a hospital. Deputy Sheriff Brown, soon located the Squaw, suspected culprit, for while no direct, verbal evidence could be obtained from either principal, nor from the neighboring Indians, some very positive circumstantial evidence was gotten.

It being in Nye County, Nevada, the patient was taken immediately, by Deputy Sheriff Brown and Woodrow Wilson to the Nye County hospital at Tonopah. They arrived there about 2 o'clock Wednesday morning, and the patient passed away at 6 o'clock the same morning. Rosie Weed was taken along, and was placed in the Nye County jail, to await the outcome of Holmes' wounds, and legal proceeding to follow.

On Thursday, District Attorney, Lowell Daniels, and Sheriff, W. H. Thomas, of Nye County, journeyed to Death Valley Junction and on out to Pahrump, for the purpose of digging up all possible details of the affair, taking depositions, etc.

SAM HARRIS HEADS

NEVADA PROPERTY

TONOPAH, Nev.—Successful in the mining camps of Nevada and the Great White Way of New York City, is the record of Sam Harris, president of the Weepah Nevada Mining Co. He has produced some of the outstanding hits on Broadway during the last few years.

Harris, producer of "You Can't Take It With You" and "I'd Rather Be Right," is the operator of one of the most successful mining ventures in southern Nevada. The Weepah Co. set a new milling record when 2784 tons of ore were put thru the plant during May, to exceed any previous monthly mark.

New York man recently won the prize in a bread baking contest. Usually father contents himself by merely kneading the dough.

NEVADA PLACER TO INSTALL MODERN PLANT

MINDEN, Nev.—The Buckeye placer deposits 20 miles east of here have been acquired under bond and lease for a reported price of \$500,000 by Harry Spearman of Beverly Hills, Cal., and associates. A large doodlebug dredge has been ordered. Incorporation of the Nevada Gold Dredging Co. is proceeding for operation of the property.

Owned by the Ancient Gold Placer Co., the Buckeye placers comprise 2440 acres embracing an ancient channel. Gravel in the small gulches traversing the ground is reported to sample close to \$2 gold per cubic yard with material at the higher

points also showing good values. Numerous nuggets have been found, one recently discovered having a value of \$250.

Several glacial lakes are on the property, one covering 14 acres. Storage dams are expected to provide sufficient water for extensive dredging operations.

The skeleton of an enormous dinosaur has just been mounted in a Berlin museum. It is said the animal weighed 40 tons and was only one part brain to forty parts dinosaur. Now if you are running for office this year here is an ideal term to call your opponent—a political dinosaur.

No Cross Words, No Puzzles, For the Modern Jelly Maker!



WHAT'S the five-letter word for a delicious quivering spread filled with all the flavor of orchard-fresh fruit? Jelly, of course—the home-made kind. And no longer is that delicacy the big cross word puzzle of cookery... nowadays even ripe, juicy peaches turn into perfect jelly with the aid of a short-boil recipe.

Bargain hunters who think they'll wait awhile will surely get left this year, for both peaches and plums are at the peak of their deliciousness right now. Select fully ripe fruit of the best possible flavor and color, follow directions exactly, and your spreads will do you credit with their sun-ripened tastiness and perfect texture. More glasses, too, from recipes like these say members of the Jelly Making Club:

Ripe Peach Jelly

3 cups (1½ lbs.) juice
6½ cups (2¾ lbs.) sugar
1 bottle fruit pectin

To prepare juice, remove pits from about 3½ pounds fully ripe peaches. Do not peel. Crush peaches thoroughly. Add ½ cup water, bring to a boil, cover, and simmer 5 minutes. Place fruit in jelly cloth or bag and squeeze out juice.

Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add

bottled fruit pectin, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 9 glasses (6 fluid ounces each).

Ripe Peach and Plum Jelly

3 cups (1½ lbs.) juice
4 cups (1¾ lbs.) sugar
1 box powdered fruit pectin

To prepare juice, cut in pieces (do not peel or pit) and crush about 2 pounds fully ripe peaches and 1 pound fully ripe plums. Add ¾ cup water, bring to a boil, and simmer, covered, 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. (If there is a slight shortage of juice, add small amount of water to pulp in jelly cloth and squeeze again.)

Measure sugar into dry dish and set aside until needed. Measure juice into a 3- to 4-quart saucepan and place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. Continue stirring, bring to a *full rolling boil*, and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 7 glasses (6 fluid ounces each).