

Jelly Layer Cake for Tonight's Dessert



MMMMM. Old fashioned jelly layer cake! Make it the three-story kind for us, please, with home-made spreads for the filling. Ripe fruit jellies and jams are on the friendliest possible terms with all kinds of dainty cakes and pastries—and so very easy are they to make these days that everybody's cupboard can be filled to bursting in practically no time at all.

Think of the possibilities right this minute. Gooseberries and blueberries are ripe, blackberries and currants at hand. Red and black raspberries—peaches, plums, fresh garden mint, cherries and pears are longing to be introduced to your short-boil recipes. Each and every fruit will turn into perfect spreads with every bit of real garden flavor lingering in the finished product. You get two-thirds more glasses, too!

Members of the Jelly Making Club say these recipes are extra delicious:

Ripe Blackberry and Currant Jam
4 cups (2 lbs.) prepared fruit
7 cups (3 lbs.) sugar
½ bottle fruit pectin

To prepare fruit, grind about 1 quart fully ripe blackberries or crush completely one layer at a time so that each berry is reduced to a pulp. Grind or crush thoroughly about 1 quart fully ripe currants. Combine fruits.

Measure sugar and prepared fruit

into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled fruit pectin. Skim; pour quickly. Paraffin hot jam at once. Makes about 10 glasses (6 fluid ounces each).

Ripe Gooseberry and Red Raspberry Jelly

4½ cups (2¼ lbs.) juice
6½ cups (2¾ lbs.) sugar
1 box powdered fruit pectin

To prepare juice, crush thoroughly or grind about 1 quart fully ripe gooseberries. Add ½ cup water, bring to a boil and simmer, covered, 10 minutes. Crush thoroughly or grind about 1 quart fully ripe red raspberries. Combine fruits; place 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 5- to 6-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 11 glasses (6 fluid ounces each).

Brigham Young's Grandson Here

J. W. Young, who states that he is a grandson of the famous Mormon leader, Brigham Young, was in Vegas today on his way from Los Angeles to his home in Salt Lake City. He was accompanied by his daughter, Bernice Young, who is a granddaughter of the famous head of the church.

They were interesting people, full of information on the career of their great forebear.

Try the Age Job Department

Mayor Visits Father In East

Mayor H. P. Marble left Las Vegas Monday morning for Table Rock, Nebraska, to visit his father, M. H. Marble.

On March 16th, next year Mr. Marble, Sr., will celebrate his 100th birthday. Our Mayor states that his father is hale and hearty and is just getting a good start in life. The mayor left by Western Air and will return the same way.

Try the Age Job Department

Tells Of Woman Of Ord Mountain

(By Death Valley Rambler)

Under the caption of "The Woman of Ord Mountain."

An intensely interesting illustrated article was contained in the Barstow, PRINTER-REVIEW, of recent issue. Almost a whole page was devoted to this article. Evidently, this story will go down in desert history, as one of the most interesting and fascinating, connected with the Mojave Empire. The tale was first published in WESTWAYS. It seems to have been called to the attention of a fluent writer, Phillip Johnson, by that pioneer sage of the Mojave desert, Judge Dix Van Dyke, of Daggett.

The story deals with the herculean effort of a frail little woman, Mildred Willis, wife of a cripple, George Willis, a former prosperous mine promoter in Goldfield, Rhyolite, and Greenwater, during the exciting boom days, in these camps, 30 or 35 years ago.

After the boom burst in those southern Nevada mining camps, George Willis and his frail little wife migrated to the Ord mountain district southeast of Daggett. Mining being dead, they started a "come-back" by doing a little ranching and accumulating a small band of cattle. A small, 10 foot, stone hut was constructed as their domicile. In order to protect her flowers gardens, etc., Mrs. Willis conceived the idea of building an immense stone wall, surrounding a large corral, or barn-yard. At odd times she built a heavy stone wall, measuring in linear measurement, 660 feet. 16 feet in cross section, 10,560 cubic of stone work — 1,372,000 pounds of material, all — all



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SACRAMENTO, CALIFORNIA
1938 PRESIDENT 1939
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placed by the small hands of this frail little woman, Mildred Willis. What is left of the churmbly walls are plainly pictured in the illustrations in the Barstow PRINTER-REVIEW, issue of Thursday, July 30, 1938.

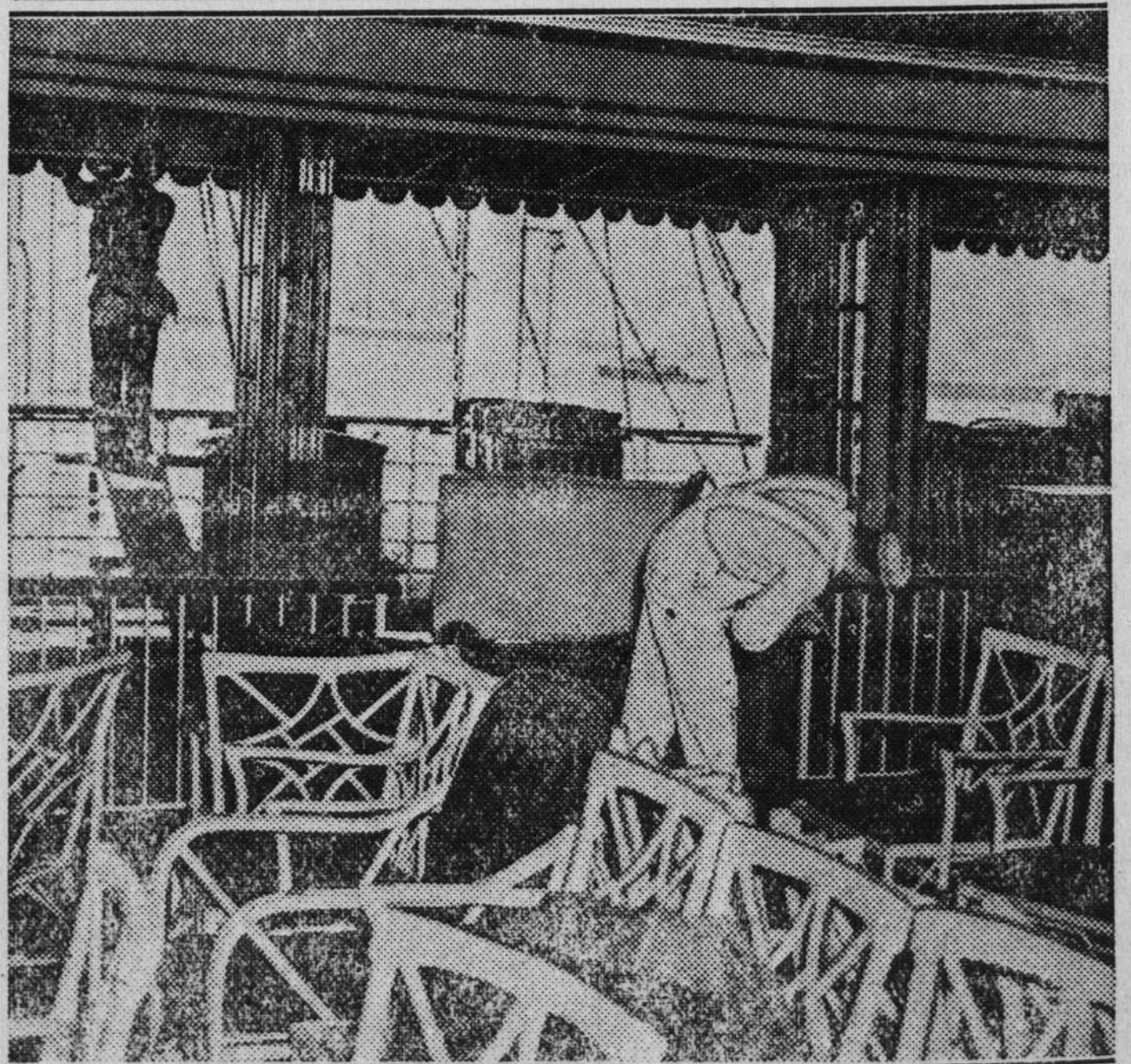
MIRTH IN PHILADELPHIA

That loud laugh you heard from the direction of Philadelphia was the result of announcement that a Chicago woman is going to lecture in that city on "Civic Virtue."

—Grand Island Independent.

The Biblical admonition, "go to the ant, thou sluggard," has been changed to "visit the federal relief office, Mr. Voter."

HOUSECLEANING ABOARD SHIP



At sea on a cool tropic night, the open-air bar overlooking the ship's pool, aboard the Grace Line's "Santa Rosa," is gay and romantic under a Caribbean moon. But when the "Santa Rosa" is in port, the bar is a hodgepodge of canvas, piled-up chairs, paint, and workmen who are refurbishing the bar for the next group of light-hearted voyagers.