

Rotary Party In Lee Canyon

The annual mountain outing by Boulder City and Las Vegas Rotary Clubs held in Lee Canyon last Saturday and Sunday, was described by President Tom Connolly as the most successful one ever held.

There were 114 Rotarians and their wives present and starting Saturday afternoon there was something of interest doing every moment until late Sunday afternoon.

Boulder City and Las Vegas men played ball, the former winning. The game arranged between Boulder City and Las Vegas Rotary Anns also resulted in victory for Boulder City.

Music and dancing were enjoyed Saturday night, music being provided by Linn Olive and Rev. Moreno. At the same time there was a wienie roast and the usual humorous stunts.

Paul Jones provided the provider, there being more fried chicken than ever before, with the usual concomitants and refreshments. Dinner Saturday evening and breakfast and dinner Sunday were the regular feeds, with lunches at all hours of the day and night.

Between meals, in addition to other sports, card games and horse-shoe pitching were regular amusements.

Guests of honor at the affair were Mr. and Mrs. Claude Mackey, in charge of PWA work, and Mr. and Mrs. J. T. McWilliams, who donated to the government the acreage which the PWA is improving for public use.

Sunday evening wild deer strayed down from the higher mountains and put on a special show for the Rotarians. There were seven deer led by a big buck with wide spreading antlers in the herd.

The only casualties were the ball players, some of whom, lame in arms and legs, were hardly able to walk around next day.

Special credit is given to Frank Gusewelle of Las Vegas and George Haynes of Boulder City, for the excellent arrangements for the party.

Pickle Making Now In Order

This is a good time to make pickles to use during the coming winter. Here is an easy way to make Dill pickles which add so much to a Dutch lunch.

Select medium sized cucumbers three to four inches long and after washing place in quart jars. Add a head of dill to each jar. Heat to boiling point 1 quart vinegar, three quarts water and 1 cup salt. Pour over cukes until jars are full. Seal while hot.

Watermelon Sweet Pickles

Use the rind of ripe melons cut in strips 3 inches long and 1 1/2 inches wide. Soak over night in weak salt water. Drain and boil in water until clear and tender. Drain again. Place 2 cups sugar, 2 cups vinegar, 1 teaspoon cloves and 1 teaspoon cinnamon. Add 1 quart of the soaked melon and boil 1/2 hour. Place in jars.

Republicans Will Hold Convention

The Republicans will hold their state convention at Fallon, Nevada, Tuesday, September 27, according to the announcement made by Dr. Roy W. Martin, chairman of the Republican county central committee.

Clark county will be represented by a group of delegates and alternates.

Getchell Mine Pays Dividend

RENO, Nev. — Another Nevada mine, discovered by prospectors has just entered the ranks of the dividend payers. Getchell Mine Inc. notified its stockholders that they will receive an initial dividend of 5c a share on their stock, a total distribution of \$75,000. There are 1,500,000 shares, all of which have been issued.

The announcement follows: "At a special meeting of the board of directors of Getchell Mine Inc., held in the office of the company at Reno, Nev., on Wednesday, Aug. 31, a dividend of 5c per share was declared. This dividend to be paid on September 21, 1938, to all stockholders as of record on September 12th."

And this is only a modest sample of what is tomcoe, one of the larger stockholders prophesied as he pointed out that the mine was only just hitting its stride. The newly completed plant, capable of treating 800 tons of ore daily, is only now beginning to run smoothly. The Getchell miners are now mining into one of the largest deposits of payable ore ever found in the state.

At present about 125 men are on the payroll of the company and its contractors. Roy A. Hardy of Reno has been in charge from the first as supervising and consulting engineer. George Wingfield is president and N. H. Getchell vice-president and general manager. Fred Wise is mine superintendent and Carl Wark mill superintendent.

The mine is situated 25 miles north of Golconda.

It was in the summer of 1936 two prospectors grubstaked by Senator Getchell made the discovery of this new mine. The surface did not appear inviting but some mineal showed in the quartz and assays indicated good milling values. In April 1937 the Getchell Mine Inc. was formed and extensive development followed. The Newmont Corp. paid over \$1,000,000 for an interest in the venture. Probably before a ton of ore had been processed there had been expended in development work, purchase of land and mill building the sum of \$500,000 or more.

Asthma Cause Fought In 3 Minutes

By dissolving and removing mucus or phlegm that causes strangling, choking, asthma attacks, the doctor's prescription **Resonance** removes the cause of your agony. No smoking, no doses, 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 doctor is out ask him to order **Resonance** for you. Don't suffer another day. The guarantee protects you.

Freight Traffic Decline Noted

A sharp decline in the number of trains through the local division has been noted in the past week or ten days, and this is largely ascribed to the unsettled labor conditions that prevail in San Francisco.

The number of cars handled through Sparks is considerably less than a year ago, and there are not as many crews working at the

present time, due to this condition. There are probably 16 or 18 trains less in the past two weeks than one year ago.

The San Francisco conditions have sharply retarded freight shipments into and out of that city, and as a result both rail and ship freight shipments have been adversely affected.

The passenger business has picked up due to the large number of specials that are being run to California on account of various conventions. This business will keep up the rest of this month.

—Sparks Tribune

"Trailer-Made" Jams and Jellies Wherever Ripe Grapes are Found!



Grapes — this nation's favorite flavor — are ripe for spreads. Trailerites may capture the delicious fruit along the way and turn it into perfect jams and jellies.

HOME'S where the homemade jelly is! Mr. and Mrs. John W. Frazer may live permanently in a trailer, but they store away dozens of glasses of delicious fruit spreads to tell the story of their travels in north, south, east, and west. Mr. Frazer, says his wife, shows his real appreciation of her cooking art by eating a whole glass of jelly at a single meal!

Trailer homemakers are enthusiastic members of the Jelly Making Club—modern, short-boil recipes are a wonderful help in tiny, compact kitchens. They turn out perfect products with delicious flavor, and how they do save fuel! Recipes like these are recommended for anyone who lives in a trailer, apartment, cottage, farm, castle, or just plain house:

Ripe Grape Jelly

- 4 cups (2 lbs.) juice
- 7 1/2 cups (3 1/4 lbs.) sugar
- 1/2 bottle fruit pectin

To prepare juice, stem about 3 pounds fully ripe grapes and crush thoroughly. Add 1/2 cup water, bring to a boil, cover, and simmer 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. (Concord grapes give best color and flavor. If Malagas or other tight-skinned grapes are used, use 3 1/2 cups grape juice, and add strained juice of 2 medium lemons.)

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 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (6 fluid ounces each).

Spiced Ripe Grape Jam with Brazil Nuts

- 5 1/2 cups (2 3/4 lbs.) prepared fruit
- 7 cups (3 lbs.) sugar
- 1 box powdered fruit pectin
- 1 cup sliced Brazil nuts

To prepare fruit, slip skins from about 3 pounds fully ripe grapes. Add 1 cup water to pulp, bring to a boil, and simmer, covered, 5 minutes. Remove seeds by sieving. Chop or grind skins; add to pulp. Add 1 teaspoon cinnamon, clove and allspice, or any desired combination of spices, to prepared fruit. Slice Brazil nuts very thin.

Measure sugar into dry dish, add Brazil nuts and set aside until needed. Measure prepared fruit into a 5- to 6-quart kettle, filling up last cup or fraction of cup with water if necessary; 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. (To reduce foaming, 1/4 teaspoon butter may be added.) Continue stirring, bring to a full rolling boil, and boil hard 1 minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about 12 glasses (6 fluid ounces each).