

Death Valley

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to day, and the nights are actually cold enough to require an extra blanket, we Death Valleyites are shaking the sand from our ears, and are peeping out from our long lethargy and slumber. Stragling tourists are coming in in increasing numbers. Most of the absentee families are now back from the beaches and mountains. Kiddies throng the streets on their way to and from school. Verily, paradoxical as it may sound, new life is springing up in Dead Valley with the passing of the heated period and approach of fall.

Mr. and Mrs. Clyde Erskine, manager and hostess, respectively, of Furnace Creek Camp and Cafe, arrived during the past week and are now at the Amargosa, at the Junction, temporarily. They brought with them several employees, who have been busily engaged in renovating and revamping the cafe and cabins down at Furnace Creek camp, so that the place was opened up for business last Satur-

day. However, Furnace Creek will open as per schedule about the first of November. It is estimated that this will be the banner year for the entrance into, and travel through, the Valley, and at the various hotels and resorts connected therewith.

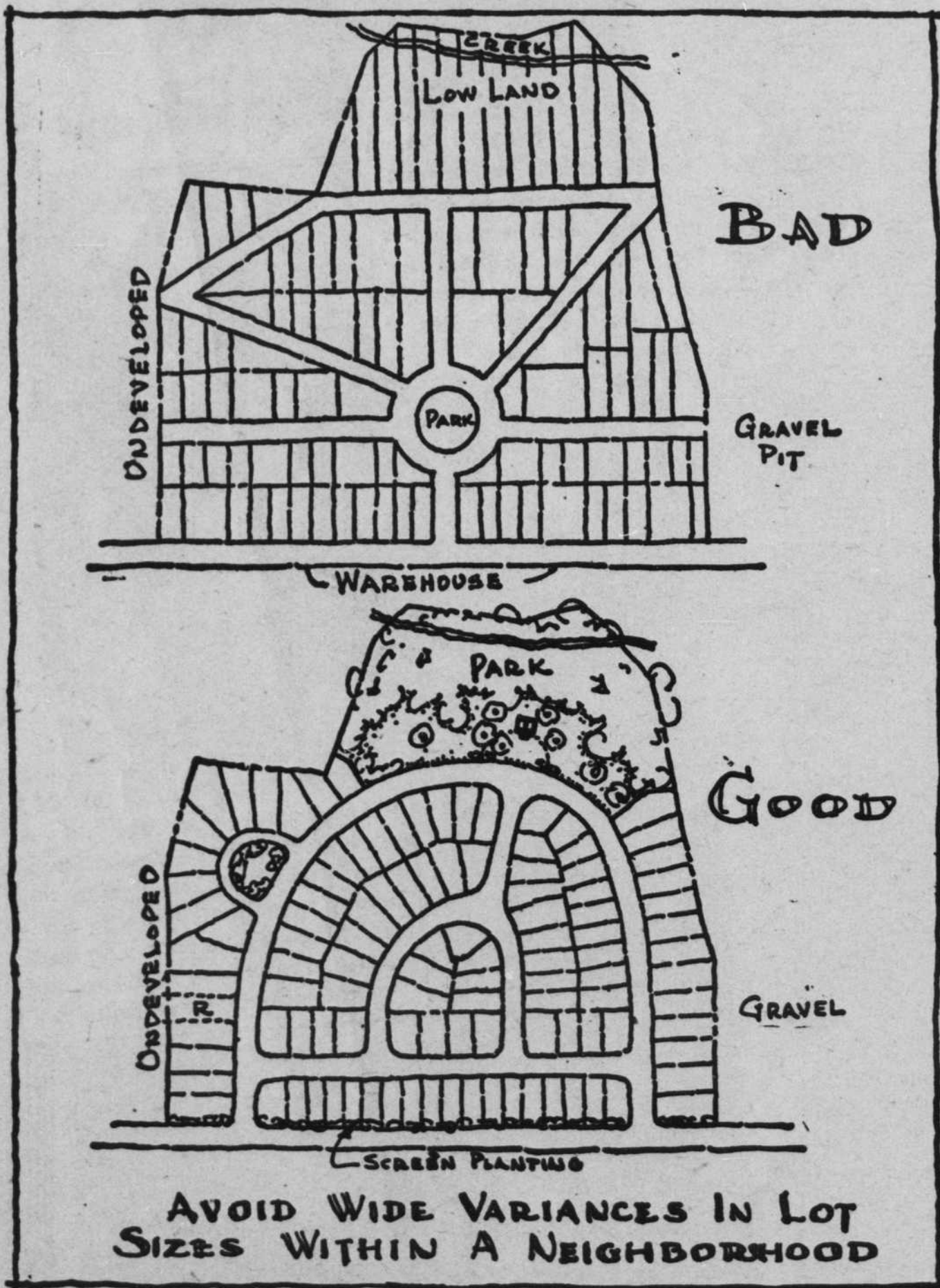
A very unusual, freakish quirk in the manipulations of Jupiter Pluvius has occurred in the Death Valley district recently. On Saturday night, September 10th, heavy thunder and lightning played for hours over the Nevada mountains, north of the Junction, and while no rain at all fell here at the Junction, a heavy precipitation, estimated to be nearly one inch of rain fell on the floor of the Valley. This is a reversal of form, because, usually, when even there is heavy rainfall over the mountains all around the floor of the Valley, little or none falls right on the floor. At the recent heavy precipitation on the floor of the Valley, there was none at all here at the Junction. Again on Saturday, September 17th, there was a heavy rainfall right on the floor of the Valley with none at the Junction.

Mickey Devine, T. & T. locomotive engineer, is showing considerable nervousness recently, and it is thought questionable whether he will be able to stay on the job much longer. That is, on his run between here and Crucero, where he pilots our local trains to hook up with the big Union Pacific streamliners. It is too bad, too, because Mickey has always, heretofore, been a man of "steel nerve and steady hand," but is seems now, that he's goin' bad pretty fast. It will be remembered that Mickey took a "lay-off," one day early last spring—along in March, if we remember correctly, got up before daylight, on that particular morning (two hours earlier than he ever thought of arising to take out his

train), cooked his own "ham an'" and struck out down the road for Barstow. The occasion was an exhibition game there, by the Pittsburgh Pirates that day, and Mickey sure had to see that game. Things seemed bright to Mickey that day. He soon met all of the Pittsburgh players; got a bright new ball autographed by all but one or two of the Pirates, for his young son, Don, and Mickey also cooperated with the Pirates in autographing bright, new balls, until he was blue in the face. After the game, and upon departure of the Pittsburgh team, for the east, to begin the National League season, Mickey

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Land Planning



In the layout of a residential subdivision the designer should strive to obtain lots of the same general size and shape. The intermingling of large lots with small lots, according to the Land Planning Section of the Federal Housing Administration, may often result in an inharmonious development.

It is possible that variations of lot sizes in different sections of the tract might be desirable, but each street should have its own consistent character. The attractiveness of harmonious buildings pleasantly related is one of the more important factors in the creation of stable and attractive neighborhoods.

Jelly Maker's Primer



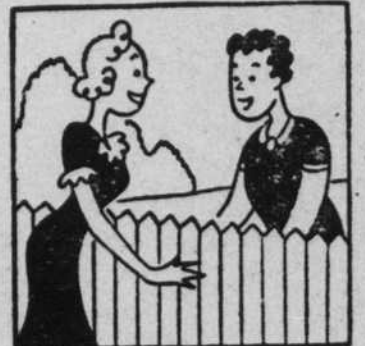
WHAT is the lady doing, children? She is making a batch of ripe grape jelly. Her family is very, very happy about this. Just like most families, it would much rather have grape jelly than any other kind.

Where did the lady get the grapes? Well, perhaps she has an arbor all her own. Here, you see, she is picking lovely bunches, ripe off the vine. And her short-boil jelly will taste exactly like the grapes.



But maybe she took her basket and went into the woods to pick some wild grapes... that's next best to having them right in your very own garden. Wild grape jelly should always be saved for company!

Perhaps those grapes came from the vine of some kind neighbor, at her suggestion. Of course, you'll send her a glass or more of the finished quivering spreads, perfect in flavor and texture.



But of course everybody who can't grow, or borrow, or pick her grapes can buy them from the farmer's roadside stand, or at the market just around the corner. Make Haste! Make Jelly! Grapes are ripe!

It's so very, very easy to make ripe grape jelly. Follow these Jelly Making Club recipes for perfect products every time:

Ripe Grape Jelly

- 5 cups (2½ lbs.) juice
- 6½ cups (2¾ lbs.) sugar
- 1 box powdered fruit pectin

To prepare juice, stem about 3½ pounds fully ripe grapes and crush thoroughly. Add 1½ cups water, bring to a boil, and simmer, covered, 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice.

Measure sugar into dry dish and set aside until needed. Measure juice into a 5- to 6-quart saucepan, filling up last 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. 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).

Venison Jelly

(Using bottled grape juice)

- 4 cups (1¾ lbs.) sugar
- 2 cups (1 lb.) bottled grape juice
- ¼ cup apple vinegar
- ½ teaspoon cloves
- 1 teaspoon cinnamon
- ½ bottle fruit pectin

Measure sugar, grape juice, vinegar, and spices into 3-quart saucepan and mix. (Any desired combination of spices may be used.) 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 5 glasses (6 fluid ounces each).