

teresting, monotonous, and unappetizing. Variety in army rations is highly desirable. Variety is the spice of life any time, and any place, and particularly is it true out here where we are apt to be "fed up" in more ways than one.

There is some loss of weight from the paunched rabbits in transit and when they reach the cook they will not average more than  $2\frac{1}{4}$  pounds apiece. On the meat equivalent basis, this should mean an issue of about 50 rabbits per 100 men in the field.

In this war game the army cook's long suit is "stew." It is trumps when "rabbit stew." No apologies are demanded for the mid-day dinner menu persisting as "stew" when it means "rabbit stew."

The official recipe is good and furnishes a delectable mess which never fails to waken a little latent enthusiasm in the dinner parade.

Cook finds, when he has peeled the skins and removed the heads and feet from fifty rabbits, that he has about seventy-five pounds more or less of rabbit carcasses. These must be soaked in cold, salt water for half an hour before jointing small and washing in fresh water. One-quarter of the bacon ration has been saved from breakfast and "Tommy" has never missed it. Cut this six pounds of bacon into slices. Peel and cut into small pieces four or five pounds of onions.

Cook, if he is the right kind, has got the habit of simmering cracked bones and lean meat scraps in the stock pot, and has plenty of stock on hand for his gravies, soups, and bully-beef hashes and stews.

Put rabbit, bacon and onions into "dixies," cover with stock, keep the lid on but stir occasionally as it simmers for two hours.

Flour is a less frequent issue now than

formerly, but when next fall and rabbit-stewtime comes 'round again cook or his successor—cooks do "go West," you know, or else they would be missed beyond the sun-set—will be able to find three pounds of flour for this rabbit-stew. Mixed with three ounces of salt and half an ounce of pepper, the flour is added as a thickening, well-stirred, and cooking continued for half an hour or more.

A vegetable ration for one hundred men, if potatoes, would be about fifty pounds. If flour is obtainable for thickening the stew most cooks prefer to cook the potatoes separately boiling in the jackets as usual. Without flour, the dixies are only half-filled to start and simmered for an hour and a half. Then the potatoes, peeled and cut in uniform pieces are added, the dixies filled with stock, stirred occasionally, lids kept on, and boiling continued for at least an hour. Seasoning is added shortly before the call, "Dinner Up! Rabbit Stew—oo—oo!!!!"

—Fads, '15.

#### A PARODY ON LIFE AT MAC

"Mac," it's just a bubble,

Don't you know?

Just a painted heap of trouble,

Don't you know?

You come up here to cry,

You stay awhile and sigh.

Later—you wish to die,

Don't you know?

It's a horrid game of chance,

Don't you know?

Skates and chemistry, and dance,

Don't you know?

Clubs and parties, cliques and sets,

Fashions, follies, board, regrets,

Struggles, strife and little frets,

Don't you know?

Chemistry? Oh just a lark,

Don't you know?