

## VERSE

— NEW AND OLD —

PUT ME IN MY LITTLE BED.

Oh, birds, I am tired now,

I do not care to hear you sing;

You've sung your happy songs all day,

Now put your heads down and go to bed.

I'm sleepy, too, as I can see,

And, sister, when my prayer is said,

I want to lay me down to rest,

So put me in my little bed.

CHORUS—

Come, sister, come, kiss me good-night,

I've been praying for you all day;

I'm tired now and sleepy, too,

Come put me in my little bed.

Oh, sister, what did mother say,

When she was told to leave me away?

She told me always to be good,

And never, never, go astray;

I can't forget the words she said,

She placed her hand upon my head,

She whispered softly, "Keep my child,"

And then they told me she was dead.

Dear sister, come and hear my prayer,

Now are I lay me down to sleep,

Within my Heavenly Father's care,

While angels bright their vigils keep;

And let me ask of him above,

To keep my soul in paths of light,

Oh, let me thank him for his love,

For I shall say my last "good-night."

## Cynthia Grey's Mail-Box

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the company of a man with a "soul so dead," who never to himself hath said, "this is my own, my native land." If he does not realize his duty, she can serve her country by telling him his place is in the ranks with Canada's best, not standing on the street corners holding up the building (I do not mean highway robbery), or attending the shows, where he shows his patriotism by paying the war tax. Listen to his excuse: "I am making good wages." Yes, but who is protecting you while you are making your \$5 per ft. Is it not the laddie at the front who is receiving his \$1.10 per day, and enduring the trench, life, far from home and kindred, while our young man of the good wages takes his "dearest" to the opera, spending his good Canadian money in the U. S. doubtlessly the pro-Germans getting a goodly share of it, if not all. Is it not an injustice to allow this class of men to shirk their duty? Conscription seems to be the only rod of reasoning.

Another class that have been very slack in enlisting is the foreign population. They failed to enlist for their own country, and when Canada called it was the same indifference. As our boys left the desk and bench their places were filled by these men. What right have they to remain when men are needed at the front?

Mothers, can you endure having your son pointed out as a coward, too cowardly to fight for you and his home? If we had more of the Spartan mothers in Canada, conscription would be an unknown word.

The dear boy of the farm who shows his patriotism by remaining on the farm during the harvest, when the work is finished he hires himself to the city to take the work from some man with a family, or of some factory girl

Would he work for the \$1.10 as he does for the better wages? I think not. Spring usually finds him back at the farm with a self-satisfied smile while he explains to admiring friends how he intends investing the money. Parents plan to keep his produce for the highest price, and if he does not sell he fattens his hogs to sell, "to buy more land, to raise more corn, to raise more hogs, to buy more land." Even unto the third and fourth generation of farmers (not hogs). He pulls his whiskers and chuckles, "Well, I'll be damned if that Brown's boy is giving his life in protecting father. Farmer Bill and the piglets."

I thank you, Miss Grey and all of the Mail-Box readers, for your patience with me.

BONNIE DUNDEE waves a farewell to all.—B. D.

## His Perplexity.

Dear Miss Grey,—I am a young man twenty-three years of age, and have been keeping company with a young lady a few years. My junior for fifteen months, and in appreciation of her sincerity would like to make her a present this Christmas.

Has our friendship of that duration been long enough to warrant a gift in jewelry, as, a gold wrist watch, necklace, etc.? While I realize that perhaps a more simple and inexpensive gift would be as fitting, I dread to think of having to keep within the rules of good form.

However, if you think something in only a "worthy remembrance" would be more correct, would you make some suggestions in this line, and oblige.

PERPLEXED.

Ans.—Well, my friend, I do not know

that I can help you much. You appear to be aware that gifts of jewelry, such as wrist watches, necklaces, etc., are not considered "good form," yet you say you don't want to "keep within the rules." Gracious me, I didn't make the rules, or I suppose you'd want me to expand them just for you. I am old fashioned enough to think that such expensive gifts should only be given where an engagement exists. A nice umbrella, camera, handbag or coin case, sewing case, music roll, books, flowers, gloves—these are among the more permissible things to give.

## Her Sister's Friends.

Dear Miss Grey,—Will you please answer the following questions:

1. I am fourteen years old. Am I far enough advanced?
2. What do you think of my writing?
3. My sister has a soldier friend in England, and would like to know whether it would be better to send him a box with homemade candy and cakes, etc., or just some little remembrance?
4. She is also corresponding with a young man, a civilian, for about three months. Would it be proper to give him a present, and if so, what would be suitable?

I will sign myself,

A HIGH SCHOOL SCHOLAR.

Ans.—1. According to my ideas you

are progressing very well.

2. It is fairly good.

3. The "candy" will probably be more

welcome than anything else; a soldier

can carry so little in his kit, that all the

"remembrances" are apt to be a burden

unless they are confined to such articles as handkerchiefs (khaki), soap,

ointment, ointment, etc., etc.

4. This is a delicate question to answer,

for whether or not a gift was made depends so much upon their intimacy.

If they know each other well

enough to correspond, though, a gift could not seem out of place. Initialed handkerchiefs, a calendar, book of service or of Kipling's poems, initialed, or pretty blotting pad, are among things she might give him. Your kind Christmas wishes are nearly returned.

## Gold and Silver.

Dear Miss Grey and Readers,—I read your columns daily and receive much help from them. I saw where "Autumn Summer" wrote; well, she is a great friend of mine.

Now for a few questions:

1. Please print recipe for gold and

silver cake.

2. What do you think of my writing?

3. How old do you think I am?

4. May I call again. FLORENZO.

P.S.—Do you get many letters from

this place?—F.

Ans.—1. Gold cake—one-half cup butter,

2 cups sugar, half-cup sweet milk,

3 cups flour, 3 teaspoons baking powder,

yolks of 4 eggs. For the silver

peel, 4 tablespoons of chopped nut

meats, 3 teaspoons of baking powder,

1 teaspoon salt, 1/2 cup of fruit juice,

1 teaspoon each of cinnamon, cloves

and allspice, 2 teaspoons of powdered

ginger, and 1/2 teaspoon grated nut-

meg.

Sift together flour, salt, spices, and

baking powder; cream butter and sugar

then add eggs well beaten; next, add

the golden syrup, fruit, nut meats, peel,

fruit juice and the flour, mix and turn

into a papered cake tin and bake in

a slow oven; ice when cold.

Serenade.

Christmas Cake.—Take 4 cups flour,

1 cup brown sugar, 1 cup of golden

syrup, 4 eggs, 1 cup butter or drippings,

1 pound currants, 1 pound sultana raisins,

1/2 pound candied orange peel, 4

tablespoons of chopped nut meats, 3

teaspoons of baking powder, 1/2

teaspoon salt, 1/2 cup of fruit juice,

1 teaspoon each of cinnamon, cloves

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