

THE HOME
THE WORLD

NEWS OF SPECIAL INTEREST

THE MOVIES
THE PLAYERSHere are Related Facts and Fancies Concerning the
Activities of Individuals and Organizations, the
Home, Fashions and Other Matters.

V. A. D.

The following poem published in Punch will be enjoyed by those who have undertaken V. A. D. work and by those who have benefitted by the ministrations of this class of devoted self-sacrificing young women.

There's an angel in our ward who keeps a flitting to and fro
With fifty eyes upon her wherever she may go.
She's as pretty as a picture and as bright as Mercury.
And she wears the cap and apron of the V. A. D.

The matron she is gracious and the sister she is kind.
But they weren't born just yesterday and let you know their mind.
The M. O. and the Padre is as thoughtful as can be.
But they ain't so good to look at as our V. A. D.

She's an honorable Miss because her father is a doctor.
But, Lord, you'd never guess it, and it ain't no good to look
For her portrait in the illustrated papers for you see
She ain't an advertiser, not our V. A. D.

Not like them that wash a tea-cup in an officers canteen
And then "Engaged in War Work" in the weekly press is seen.
She's on the trot from morn to night and busy as a bee.
And there's 'eaps of wounded Tommies bless the V. A. D.

She's the lightest 'and at dressin', and she polishes the door
She feeds Bill Smith who 'll never use 'is 'ands no more.
And we're all of us supporters of the Harrietrocacy
'Oo our weary days are lightened by that V. A. D.

And when the war is over some knight or belted earl
What's survived from killin' Germans will take 'er for 'is girl.
They'll go and see the pictures and then 'ave shoppin' and tea.
It's a lucky man as gets 'er—and don't I wish 'twas me.

Punch.

Styles notes.
Sashes they say are becoming very popular. They are made of several strands of brightly coloured ribbon the ends of which are finished off with gilt tassels. They give the necessary touch of colour to the gowns of georgette-crepe so fashionable just now.

Everything in evening gowns is black satin with gold embroidery. Hats are to be worn perfectly straight on the head is the command from Paris, where they know about such things even in the midst of war.

The Proper Article.

"Have you a book of information for campers?"
"Here, sir, is the very thing!" re-

plied the proprietor of ye old books shoppes. "It contains eleven hundred recipes for the relief of insect stings, reptile bites, stone bruises, indigestion, sunburns, freckles, tetter, and boils, many antidotes for poisons, six chapters on rheumatism, and complete services for the dead."—Kansas City Star.

When cooking vegetables have the water boiled when turned over them; let them boil briskly for a short time, then turn down the gas as low as possible and still have the boiling going on evenly. The vegetables will be better cooked and that nerve racking sensation of water boiling over eliminated.

WAR-TIME RECIPES.

Oatmeal Girdle Cakes.

Sift a teaspoon of baking powder

with three-quarters cup of whole-

wheat flour, and stir into a cup of

cold, cooked oatmeal. Add four table-

spoons of milk and stir hard, add also

a tablespoon of melted lard or lard

substitute and a half teaspoon of salt

unless the cooked oatmeal was well

salted. Drop by spoon on a well greas-

ed riddle and bake slowly un-

til brown. They are well browned. Turn

once or the cakes will be heavy.

Corn Rolls.

Mix with a pint of corn meal a tea-spoon of sugar, a half teaspoon of salt and half teaspoon of baking soda. Stir in sufficient buttermilk to make a dough, add a tablespoon of melted lard or lard substitute, form into little rolls and bake brown in a hot oven. Down in Dixieland, where these originated, they are called "pumpkin bread," with no particular reason.

Sift a teaspoon of baking powder

with three-quarters cup of whole-

wheat flour, and stir into a cup of

cold, cooked oatmeal. Add four table-

spoons of milk and stir hard, add also

a tablespoon of melted lard or lard

substitute and a half teaspoon of salt

unless the cooked oatmeal was well

salted. Drop by spoon on a well greas-

ed riddle and bake slowly un-

til brown. They are well browned. Turn

once or the cakes will be heavy.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in a hot oven. Down in Dixieland,

where these originated, they are called

"pumpkin bread," with no particular

reason.

Corn Rolls.

Mix with a pint of corn meal a tea-

spoon of sugar, a half teaspoon of salt

and half teaspoon of baking soda. Stir

in sufficient buttermilk to make a dough,

add a tablespoon of melted lard or lard

substitute, form into little rolls and bake

brown in