

ous Sales and Wants.
TINNO. Woollen or Cotton, Bought for...
ABOUT HERBS AND HOW TO USE THEM...
CHOCOLATES in neat boxes, 1/6 per...
AND BAGATTE TABLES...
THE FRONT...
Collect.
CIGARETTES...
LE'S PILLS...
WITH TURKEY.
ANNEXATION OF CYPRUS.
ANNOUNCEMENT.
BUCCLEUCH DEAD.
SOME USEFUL RECIPES.
"LAST" IN A BEDROOM.

HOME HINTS

When cabbage water to become quite cold...
When soaking a cauliflower, prior to...
Start puddings, made with equal quantities...
The colours of a blouse may be "set" by...
To clean hair-brushes dip them first into...
To mend broken china.

OUR CHILDREN'S CORNER.

OUR CHILDREN'S CORNER. BY UNCLE RALPH.
MY DEAR CHILDREN.—
Our Country Ramble Competition has once again proved a great success, and I am glad to know that so many of you really enjoyed your outings.

THE DESTRUCTION OF REIMS.

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This picture shows a French army marching out to attack the Germans in the famous Champagne district. Like the British soldiers, the French troops are maintaining the fight in the best of spirits, confident in the belief that eventually they will utterly destroy the barbarian invaders.

PLUCKY BELGIAN SOLDIERS.

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Showing a party of Belgian soldiers at Havre, their new capital, ready to set out again in search of the enemy. The pluck of the Belgians is really wonderful, and they have made many remarkable stands against the hordes of barbarians from across the border.

REBELS CAPTURED.

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The Press Bureau issued on Sunday night the following statement:—
The Governor-General of the Union of South Africa has informed the Secretary of State for the Colonies that the Government of the Union has issued the following announcement under date November 7:



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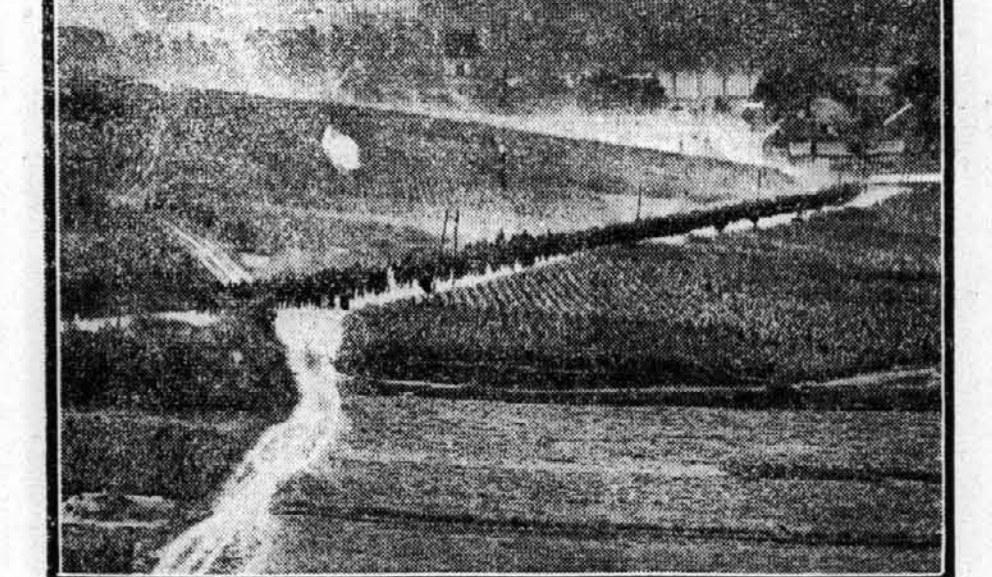
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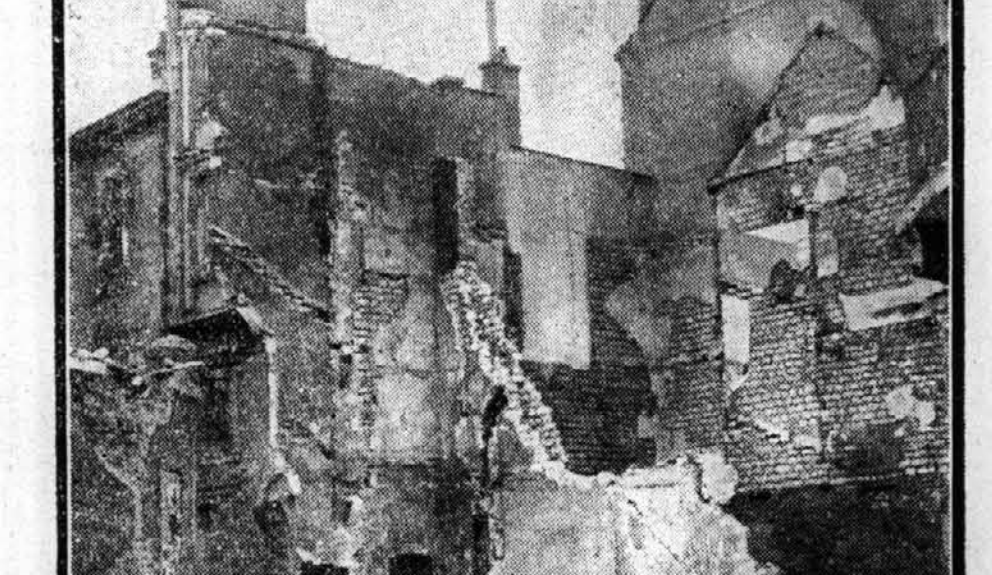
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ON THE MARCH.



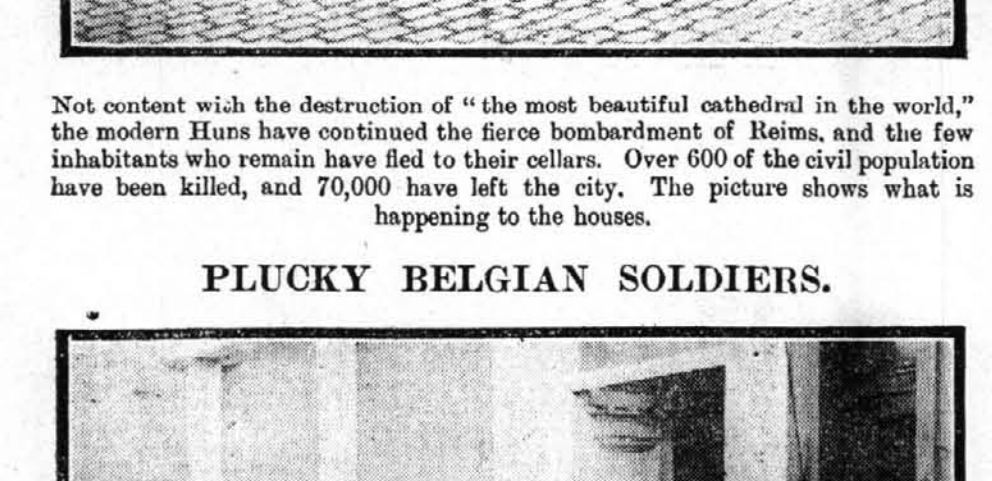
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THE DESTRUCTION OF REIMS.



Not content with the destruction of "the most beautiful cathedral in the world," the modern Huns have continued the fierce bombardment of Reims, and the few inhabitants who remain have fled to their cellars. Over 600 of the civil population have been killed, and 70,000 have left the city. The picture shows what is happening to the houses.

PLUCKY BELGIAN SOLDIERS.



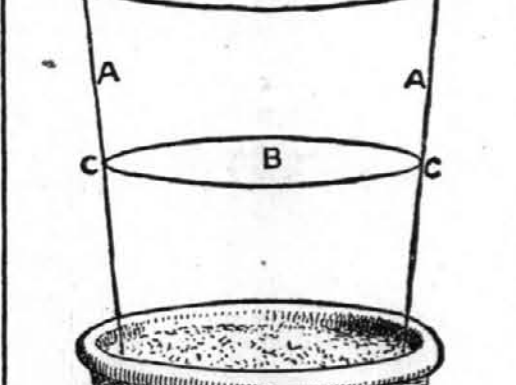
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GARDEN GOSSIP.

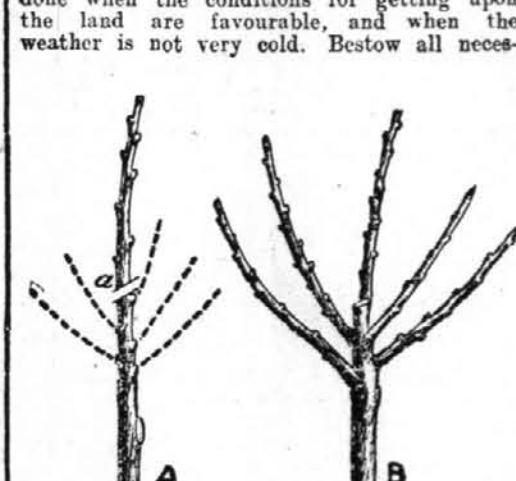
Window Boxes.—Those people who possess window boxes should see that they are not left empty through the winter, as it is in the spring that a bright and cheerful effect is particularly looked for. When the beds have all been filled with spring-flowering plants any left over may be used for this purpose, and this will be even better than placing small evergreen shrubs in the boxes.



The top ring should be the same size as the top of the pot, the other not quite so large. The carnations can be tied in any position required when the pieces are about two feet high.

Winter-blooming Geraniums.—These may now be allowed to develop their blossoms, and with proper treatment a bright show should soon result. The plants will need all the light they can get, and ventilation also must be practised when possible.

Pruning.—Endeavour to get this work done when the conditions for getting upon the land are favourable, and when the weather is not very cold. Bestow all necessary care in the formation of young trees, whether bushes and standards, growing in the open as in the illustration, or trained trees on walls. Maidens may not be cut back until the spring, nor any young trees recently planted.



A, a maiden pruned at a; the dotted line shows the direction shoots from buds may be expected to take. B, the same tree after a season's growth as a bush.

The Week's Work.—Beds planted only with bulbs are bare through the winter, but if subtropicals, dahlias, violas, myosotis, saxifragas are planted on the surface, the beds will not only be furnished for the winter, but a nice groundwork of foliage will be secured for the bulbs in spring.

A SHAMEFUL FRAUD.

A young man dressed in khaki, and giving the name of William Carter, of Hastings, was charged at Eastbourne with fraud.

The death of an Alderhot airman, a member of the Aircraft Factory staff, Mr. E. T. Busk, took place under terrible tragic circumstances. He was burned to death in mid-air. Mr. Busk had not been flying long when his biplane burst into flames at a height of about 1,000 ft.

BURNED ALIVE IN THE AIR.

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CHILDREN'S CORNER UNION.
FOUNDED BY UNCLE RALPH.
Open to all Boys and Girls under 15 years of age.
RULES OF MEMBERSHIP.
1. To do a good turn to someone every day.
2. To be bright and sunny from morning till night.
3. To be kind and considerate to others.
4. To be truthful, honest and diligent.
5. To be unselfish in thought and action.
6. To be kind to all animals.

THE CHILDREN'S CORNER UNION.
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(Open to Boys and Girls under 15 years)
Please enrol me as a Member of the "C.C.U."
My age is _____ years.
Name _____
Address _____
Date _____
When signed post to UNCLE RALPH, 8, LA BELLE SAUVAGE, LONDON, E.C.

CAPTAIN GEOFFREY, V.C., OF THE TOY SOLDIERS.
"Left, right; left, right; tidley-hum-tum-tum!"
Colonel Grey's horse started to gallop of its own accord. The soldiers began to march to the tune which was played by the band of the Royal Fusiliers. The fort looked larger. The table was like a battlefield, with the enemy peeping from behind high hills.

SOME USEFUL RECIPES.
LUNCHEON ROLLS.—Place one pound of butter in a bowl; add salt and rub in one ounce of butter. Warm half a pint of milk and add half an ounce of yeast, and half a teaspoonful of sugar. Add the yeast and the milk to the butter and also the yeast and egg. Stir these into the flour and knead well, heating it until the dough is light and elastic. Allow this to rise for one and a half hours in a warm place. Form into rolls and bake in a quick oven for ten to fifteen minutes. Before they are quite baked brush over with the white of the egg.

LUCKY BREAD PUDDING.—Soak the bread in a little milk while you grease the dish with a little hot suet. Chop the suet rather fine and mix with the bread. Add a little milk, a little sugar, and a little salt. Beat one egg, dip the cutlets into it, then roll them in breadcrumbs, and fry in boiling oil. Fill a light brown. Drain on paper. Make the tiny legs of the lobster and place them in the small round cutlets.

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