

IN MEMORIAM

MISS MARY MILLIGAN,
Oamaru Union

It is with deep regret that we record the passing from our midst of an esteemed and loved member of our Union in the late Miss Mary Milligan. Miss Milligan was one of our foundation members at Oamaru, and held various offices, including that of Flower Secretary, which gave her opportunity for many gracious acts of kindness to sick members. While health permitted, she came to the meetings and helped in every possible way the cause she had so much at heart. She was known in her Church as a bright Christian worker, who gave herself freely for the Master she loved to serve. Though Miss Milligan is no longer with us, her works do follow her, and she has left a fragrant memory with all her friends, and a great example to follow in consecrated zeal for the temperance cause and every good work. May the Divine Comforter be with and comfort all who mourn the loss of a loving sister and friend.



MOTHER'S DAY, MAY 12th

Coming as it does in our Peace month, Mother's Day has an added significance. Peace is the intense desire of every mother the world over. In wartime mothers endure in silence every agony that may come, as well as those that actually do come. Their sufferings can never be expressed in words. The longing to be able only to take the load on their own shoulders, to bear the privations, the sufferings of their sons, is in itself a martyrdom. And when we pray and work for Peace, we think almost unconsciously of the mothers of the world. All honour to them. And all love and understanding of all for them.

For those who wish to make some special feature for the day, we remind readers of the very nice service sent in by Mrs. Kasper for the occasion last year. It appeared in the May "Y.P. Supplement" and was very suitable for Junior Choirs in Church services.



Modern Temperance teaching must concern itself above all with the harmful effects of small doses of alcohol. These effects are often not apparent—an additional reason why the teacher should point them out.—Dr. Ivan Bolin, Department of Public Instruction, Stockholm, Sweden.



Home Makers' Column

Economy Recipes for Rationed Days

WASTE NOT, WANT NOT SOUP

Put into a saucepan any scraps of toast, porridge left from breakfast, cooked vegetables, drops of gravy and unsweetened white sauce, with any bones you may have from cooked or uncooked meat. Cover with water and simmer for an hour, adding an onion cut small. Put all through a sieve or colander, pressing the vegetables through. Add a good teaspoonful of celery salt, or some leaves of celery, pepper and a small pinch of mixed herbs. Mix a teaspoonful of butter and a dessert spoonful of flour; and use to thicken. If liked, add half a cup of good milk. An excellent and economical recipe.

WINTER SALAD

- 1 carrot
- 1 large apple
- 1 small head of celery
- 1 slice of onion cut very small
- 1 lettuce or tender heart of cabbage
- 6 walnuts
- 1 hard-boiled egg
- Cooked beetroot

Clean the carrot, and grate it and the apple (unpeeled) on the large grater. Cut up celery into small pieces. Wash and dry the lettuce, and place in bowl; or wash and finely cut the cabbage. Mix prepared vegetables well with the onion; place all on bed of green in bowl. Sprinkle chopped

walnuts over all, and decorate with egg and chopped beetroot. Serve with a good dressing. Very satisfying.

LENTIL SAUSAGES (Delicious)

- 4 large potatoes
- 1 large cup lentils, well washed
- 1 onion

Boil together till soft. Then mash with one good cup wholemeal bread crumbs, 1 teaspoon dried sage, pepper and salt and one egg to bind. Allow to cool somewhat, then form into sausage shapes, dip in egg and bread crumbs, and fry in very hot fat till browned; drain and serve hot.

GOOD DRIPPING PASTRY (Short)

- 1/2 lb. good dripping
- 2 teaspoons vinegar
- 1 large cup flour
- 1 teaspoon baking powder
- Milk to mix

Cream dripping, then add vinegar and beat well. Add flour and powder sifted and mix, using milk to make rather stiff dough. Roll once only and have moderate oven for cooking. Nice for fruit tarts and pies.

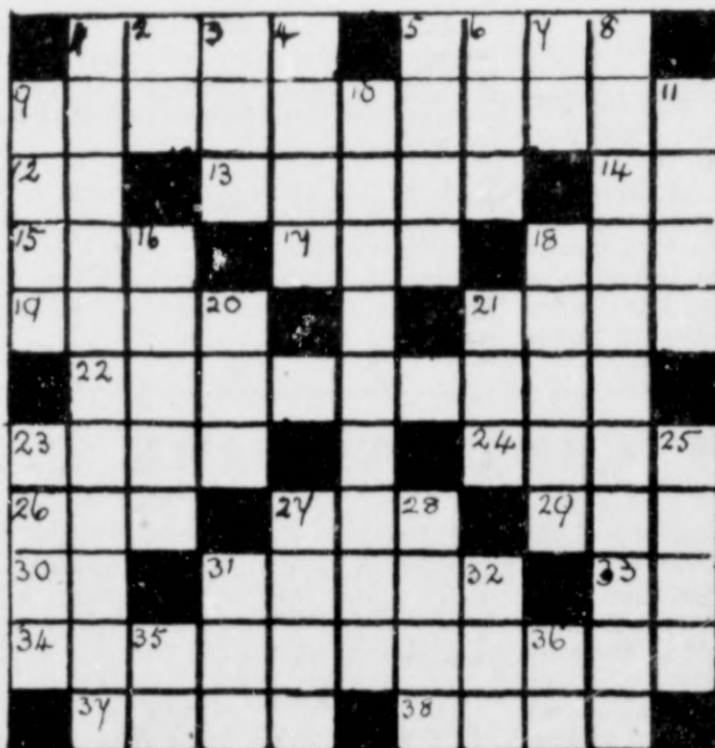
DELICIOUS PUDDING

(Butterless and Eggless)

- 1 large cup flour
- 1 tablespoon dripping
- 1/2 cup sugar
- 1 small cup any jam or marmalade
- 1 teaspoon baking soda in 1/2 cup boiling water

Mix and steam in mould for 1 1/2 hours. Serve with thin lemon sauce.

“W.R. CROSSWORD”



- 17. Cold sweet.
- 18. Behind.
- 19. Distant.
- 21. May be small, but can be dangerous.
- 22. Burglars' tools.
- 23. Organ.
- 24. Wiles.
- 26. Pronoun.
- 27. Beheaded enemies.
- 29. Off and on.
- 30. Holy title (Abb.).
- 31. Sense.
- 33. Exist.
- 34. The right way to live.
- 37. Animal sound.
- 38. Part song.

- Down
- 1. Farm implement.
 - 2. Call.
 - 3. Consumed.
 - 4. Fairy.
 - 5. Sagacious.
 - 6. Hebrew nickname.
 - 7. Seaman.
 - 8. Easy.
 - 9. Driver's call.
 - 10. He runs a Racket.
 - 11. Without discount.
 - 16. Lakes.
 - 18. Divided.
 - 20. Outfit.
 - 21. Expanse.
 - 23. Soil felt.
 - 25. Scotch river.
 - 27. Hebrew measure.
 - 28. Mining refuse.
 - 31. Resort.
 - 32. Well known Youth organisation.
 - 35. Another Hebrew nickname.
 - 36. Errors excepted.

CLUES

- Across
- 1. A skin crack.
 - 5. Female member of the Army.

- 9. Famous emblem (two words).
- 12. Exclamation.
- 13. Delete.
- 14. Not you.
- 15. Many a time.

“Total abstinence makes for brighter homes, happier children, healthier lives and better citizens.”—“The Voice,” October, 1945.