F83722
.W0

Pam 54-1139
LL

F83722
W0

WAR TIME RECIPES

Pam 54-1139

WAR TIME RECIPES

PUBLISHED BY THE

WOMEN STUDENTS' WAR WORK COUNCIL

OF THE

UNIVERSITY OF WISCONSIN

December, 1917

MANY of our boys are already in France and many more are on the way. Already some have paid the supreme sacrifice—they have given their lives that Freedom and Human Liberty may live.

The least we can do is to help conserve the food supply so that our boys at the front will have enough to eat. To do this, we must eat less wheat, less meat and less sugar. Let us all do our bit.

Very truly yours,

MAGNUS SWENSON,

Federal Food Administrator.

WHAT YOU CAN DO TO HELP WIN THIS WAR.

OUR PROBLEM "is to feed our Allies this winter by sending them as much food as we can of the most concentrated nutritive value in the least shipping space. These foods are, Wheat, Beef, Pork, Dairy Products, and Sugar."

OUR SOLUTION "is to eat less of these and more of other foods of which we have an abundance, and to waste less of all foods."

"Each one of us can save ¼ the wheat by buying at least ¼ less wheat flour than we have previously bought."

Wheatless Recipes

PASTRY.

2 cups barley flour
½ teaspoon baking powder
¼ teaspoon salt
½ cup fat
Water to make a stiff dough

Combine as for other pastry. This crust is particularly good for mince, apple, squash, and pumpkin pies.

STEAMED BARLEY PUDDING.

1 cup sour milk
1 cup molasses
1 egg
1 teaspoon soda
¾ cups corn meal
1 cup barley flour
¼ teaspoon salt
1 cup chopped raisins

Beat egg; add molasses, milk and soda dissolved in a little cold water. Sift

corn meal and barley flour together and combine with first mixture. Add chopped raisins and poor into well greased baking powder tins or popover cups. If the latter are used cover each cup with a well greased paper. Steam two hours.

CORN MUFFINS

1 cup sour milk
1 tablespoon sugar
½ teaspoon soda dissolved in 1 teaspoon water
1 tablespoon shortening
3 teaspoon baking powder
1 egg
½ teaspoon salt
1½ cups corn meal

Bake in small muffin tins for 20 minutes.

CORN MEAL CRISPS

⅞ cup corn meal
1 cup boiling water
2½ tablespoons melted fat
½ teaspoon salt

Add corn meal gradually to boiling water and cook two minutes. When smooth, add melted fat and salt. Spread evenly on a well greased, inverted dripping pan as thin as possible, using a long, broadbladed knife. Bake in a moderate oven until well browned. Cut in squares, remove from pan, and serve at once.

BROWN BREAD

1 cup corn meal
1 cup rye flour
1 cup barley flour
¾ cups molasses
2 cups sour milk
1 teaspoon soda
2 teaspoons baking powder
¼ teaspoon ginger
¼ teaspoon salt

Sift corn meal, rye and barley flour, baking powder, ginger, and salt together.

Mix sour milk and molasses, and add soda, previously dissolved in a little cold water. Combine liquid and dry ingredients, stirring thoroughly. Steam for from four and one-half to five hours.

CORN PONE.

1 cup white corn meal
1 teaspoon salt
1 pint boiling water

Cook these together five minutes. Add 1 cup milk, 1 cup boiled rice, 1 tablespoon fat; 2 well beaten eggs. The mixture should be like mush. Bake 45 minutes in an earthen dish. Serve in the dish.

VIRGINIA PONE.

1 cup hot boiled hominy
2 cups milk
5 tablespoons fat
½ teaspoon salt
1 cup white or yellow (Indian) mea
2 teaspoons baking powder
2 eggs well beaten

Add the milk and fat to the hominy; cool, add Indian meal and baking powder mixed and sifted together; then the eggs beaten thoroughly. Bake in an earthen dish 45 minutes. Serve in the dish, cut in triangular pieces.

FRUIT CAKE.

½ cup fat
1 cup sugar
1 cup sour milk
3 tablespoons molasses
½ teaspoon soda
2½ cups barley flour
2 teaspoons baking powder
½ teaspoon each of cloves, cinnamon, allspice
1 cup chopped raisins
¼ cup citron

Combine as for other fruit cake.

OATMEAL COOKIES.

1 egg
½ cup sugar
⅔ Tablespoons melted fat
1 cup rolled oats
⅓ teaspoon salt
¼ teaspoon vanilla

Beat egg until light; add gradually sugar, and then stir in remaining ingredients. Drop mixture by teaspoonful on a thoroughly greased inverted dripping pan, one inch apart. Spread into circular shape with a case knife first dipped in cold water.

Bake in a moderate oven until delicately browned. To give variety use ⅔ cup rolled oats and fill cup with shredded cocoanut.

CORN HOE CAKES.

2 cups corn meal mush made by cooking 1 cup corn meal and 2½ cups water in a double boiler for several hours.
2 tablespoons melted fat
1 egg well beaten
½ teaspoon salt
3 teaspoons baking powder

Add egg and melted fat to cold mush mixing thoroughly. Stir in salt and baking powder; form into flat cakes in the palm of the hand and bake in hot oven until delicately browned.

MUFFINS.

1 cup sour milk
1 tablespoon sugar
1 egg
½ teaspoon soda
½ teaspoon salt
2 tablespoons melted fat
2¼ cups barley flour
2 teaspoons baking powder

Beat egg, add sugar, sour milk, salt and soda dissolved in a little cold water. Sift flour and baking powder and combine with the first mixture. Add the melted fat

and beat well. Bake in well greased muffiin pans until thoroughly done, about one-half hour, depending upon the size of the muffins.)

POTATO MUFFINS.

4 tablespoons fat
2 tablespoons sugar
1 egg
1 cup mashed potatoes
2 cups flour
3 teaspoons baking powder
salt
1 cup milk

Cream fat and sugar; add egg well beaten, milk and mashed potatoes. Mix thoroughly. Sift flour, baking powder and salt; combine with first mixture and bake in greased gem pans 35 minutes.

FIG LAYER CAKE.

⅓ cup fat
¾ cups sugar
2 eggs
3 teaspoon baking powder
1¼ cups milk
2 cups white corn flour

Scald milk and pour over corn flour. Allow to stand for few hours. Cream fat and sugar; add well beaten eggs, then the soaked corn flour. Beat well; add baking powder; beat quickly and thoroughly and bake in two round tins in moderate oven.

Before serving place fig filling between cakes. Whipped cream may be served on this.

FIG FILLING

Cut figs into small pieces; add ⅓ cup sugar, ⅓ cup water, and 1 tablespoon of lemon juice to one cup chopped figs. Heat in double boiler or sauce pan until soft and thick enough to spread.

Place while hot on cake.

CORN AND RICE MUFFINS.

½ cup cooked rice
1 cup milk
1 egg
1 tablespoon sugar
2 tablespoons melted fat
¼ teaspoon salt
3 teaspoons baking powder
1¼ cups corn meal (white)

Combine as for muffins. Bake in moderate oven 35 to 40 minutes.

Meatless Recipes

Each one of us is asked to use one ounce less per person per day, so that our boys at the front can have beef, pork, and mutton, which are easily shipped.

MEXICAN RICE.

Cook ¾ cups of rice in boiling water until tender. Heat an iron frying pan very hot; add two tablespoons of fat and when melted, add rice, and cook until rice is slightly browned, stirring lightly with a fork. Put in a hot serving dish, pour over it 1 cup hot tomato sauce, and sprinkle with ½ cup grated cheese, lifting rice with fork, that sauce and cheese may coat each kernel.

CORN CHOWDER.

1 can or 3 cups corn
4 cups potatoes, cut in ¼ inch slices
2 onions sliced
salt and pepper
2 tablespoons cornstarch or barley flour
4 cups scalded milk
3 tablespoons beef drippings or other fat

Cook onion, cornstarch and fat, stirring often so that onion may not burn. Add

potatoes and 2 cups boiling water; cook until potatoes are soft; add corn and milk, and cook 5 minutes. Season with salt and pepper and serve.

BAKED CARP ARMENIAN STYLE.

3 pounds carp flesh
2 onions
3 ripe tomatoes or
½ cup stewed tomatoes
½ bunch mint
1 cup water
1 teaspoon salt
¼ cup beef fat or oil

Place the tomatoes and sliced onion in layers in a baking dish. Lay the skinned and boned carp in the dish and cover with a second layer of sliced onion and tomato. Sprinkle the finely chopped mint and parsley, salt and pepper over the top. Pour over this the melted fat or oil and bake in a hot oven at least ½ hour or until fish is tender.

SCALLOPED CHEESE.

3 cups milk
2 eggs
1 tablespoon fat
5 slices of bread
2 cups grated cheese
¼ teaspoon paprika

Spread bread with fat and cut into 1-3 inch cubes. Beat eggs, add milk, salt and a sprinkling of paprika. Arrange bread cubes and grated cheese in alternate layers in greased baking dish; pour over egg andmilk mixture. Bake in moderate oven from ½ to ¾ hour or until set. Serve hot.

SALMON BOX.

Line a bread pan well greased, with warm steamed rice. Fill the center with cold salmon, flaked and seasoned with salt and pepper. Cover with rice and steam 1 hour. Turn on a hot platter and serve with cream or tomato sauce thickened with corn starch, potato or barley flour.

TOMATO AND CHEESE RAREBIT.

2 tablespoons fat
2 tablespoons flour
¾ cup milk
¾ cup stewed and strained tomatoes
⅛ teaspoon soda
2 cups finely cut cheese
1 egg slightly beaten
salt, mustard, cayenne

Melt fat, add flour and milk gradually. As soon as mixture thickens add tomatoes mixed with soda. Then add cheese, egg and seasonings to taste. Serve as soon as cheese has melted on rye toast.

SOY BEAN AND RICE CASSEROLE

2 cups steamed boiled rice (without washing after cooking)
1 cupcooked soy beans
¼ cup water
¼ cup cubed celery
Small piece of onion
2 tablespoons fat
¼ cup bread crumbs
Pepper

Add beans to fat. Brown slightly and add the rest of the ingredients, excepting rice. Line a well oiled casserole or baking dish with rice 1 inch thick. Fill center with bean mixture and cover well with rice. Bake 30 minutes in moderate oven. Serve from casserole or turn out in a loaf on platter.

Serve with brown gravy. One egg beaten improves the above,—also 1 tablespoon of chopped green pepper. (Omit pepper in recipe).

BROWN GRAVY.

2 tablespoons fat
3 tablespoons barley flour
1½ cups soup stock
½ tablespoon catsup
¼ Kitchen Bouquet
¼ teaspoon Worchestershire sauce
Salt to taste

Melt fat, add flour and brown. Add soup stock and cook until thickened to a thin sauce. Add seasonings.

EGGS POACHED IN TOMATO

1 pint tomatoes
1 small onion
6 eggs
Salt and pepper

Cook tomatoes slowly for 10 minutes with onions and seasonings. Break eggs into bowl and then without beating slip them into the hot tomato. Lift the whites until firm with a fork then prick the yolk. Serve at once on toast.

CASSEROLE OF HOMINY, TOMATOES AND CHEESE.

4 cups cooked hominy
3 cups thin tomato sauce
¼ pound cheese

Mix tomato sauce with hominy. Put alternate layers of this mixture and grated cheese, in baking dish. Bake in a moderate oven until slightly browned. Green peppers or onions, chopped fine may be added if desired.

RICE CROQUETTES.

1½ cups cooked rice
1 cup thick cream sauce
¼ teaspoon paprika
1 teaspoon salt
(Cream sauce
2 tablespoons fat
3 tablespoons flour (barley)
1 cup milk
1 egg
1 tablespoon milk
Dried bread crumbs
Combine as for cream sauce.

Add cooked rice to cream sauce. Season and form into croquettes. Dip into beaten egg to which 1 tablespoon of milk has been added. Roll in crumbs and place

in well greased dripping pan. Brush croquettes with melted fat and brown in hot oven. Serve with cheese sauce.

Cheese sauce

- 2 tablespoons fat
- 2 tablespoons barley flour
- 1 cup milk
- ½ teaspoon salt
- ⅛ teaspoon paprika
- 1 cup cheese cut in very small pieces

Combine first five ingredients as for white sauce. Add cheese and cook over fire until melted, stirring constantly.

Bread Requiring Less Wheat

Do you know that we need at least one hundred twenty-five million bushels of wheat for the use of the armies that are fighting for us? It is your patriotic duty to use flours other than wheat as much as possible.

OATMEAL YEAST BREAD (1 LOAF)

- 1 cup milk and water, or water (8 oz.)
- 1 teaspoon salt (¼ oz.)
- 1 tablespoon fat (½ oz.)
- 2 tablespoons sugar (1 oz.)
- 1 cup rolled oats (2¾ oz.)
- 2½ cups wheat flour (10 oz.)
- ½ cake compressed years (¼ oz.)
- ¼ cup warm water (2 oz.)

Scald liquid and pour it over the rolled oats, sugar, salt and fat. Let stand until lukewarm (about half an hour.) Add yeast softened in warm water. Add flour and knead. Let rise until double its bulk. Knead again, place in pan. When light, bake in a moderate oven from 45 to 60 minutes.

BARLEY YEAST BREAD.

1 cup milk, or water (8 oz.)
1 tablespoon sugar (½ oz.)
1 tablespoon fat (½ oz.)
1 ¼ cups barley flour (4 oz.)
2⅓ cups wheat flour (9⅓ oz.)
½ cake compressed yeast (¼ oz.)
1 teaspoon salt (⅛ oz.)

Soften the yeast in part of the liquid. Combine ingredients. Mix into a dough. Knead and let rise to double original bulk. Knead again. Put in the pan, and when again double in bulk bake about 45 minutes.

SWEET POTATO YEAST BREAD.

⅓ cup hot water
1 tablespoon fat
1 teaspoon salt
1 cup sweet potato
3 cups flour
½ cake compressed yeast softened in ¼ cup water

Add fat and salt to the hot water, then add the sweet potatoes which have been boiled and mashed fine. When the mixture is luke warm, add the yeast and 1 cup of flour. Beat until soft, then add the remainder of the flour and knead to a stiff dough. Let stand until it doubles its bulk. Shape into a loaf. Let rise 1 hour or until it doubles its bulk again. Bake 1 hour.

CORN MEAL BREAD.

*1 cup cornmeal mush
¼ cup water
½ cake yeast
½ tablespoon sugar
½ tablespoon fat
½ teaspoon salt
flour

Mix yeast cake in luke warm water; add salt, sugar and fat; stir in corn meal mush and ¼ cup flour. Allow this mixture to stand over night in a warm place. In

the morning stir in enough flour to knead; let rise until double its size; form into a loaf; let rise again until double its size and bake in hot oven.

* The corn meal mush is prepared by cooking 1 part white corn meal to 2 parts boiling water in a double boiler for several hours.

RYE YEAST BREAD.

1 cup milk and water, or, water (8 oz.
1 tablespoon fat (½ oz.)
2 tablespoons sugar (1 oz.)
1 teaspoon salt (¼ oz.)
2¼ cups rye flour (7 oz.)
2½ cups wheat flour (9 oz.)
½ cake compressed yeast (¼ oz.)
2 tablespoons water (1 oz.)

Combine ingredients. Mix into dough and knead. Let rise until double original bulk. Knead again, double bulk, bake about 45 min.

U. S. Food Administration.

POTATO YEAST BREAD.

(The following amounts make three loaves of bread):

½ cup milk and water, or water (4 oz.)
4 tablespoons sugar (2 oz.)
4 tablespoons fat (2 oz.)
1½ teaspoons salt (⅜ oz.)
4 cups boiled potatoes
8 cups flour (32 oz.)
½ cake compressed yeast (¼ oz.
¼ cup warm water (2 oz.)

Boiled potatoes, mashed and combined with wheat flour may be used in making a bread of good flavor and texture. The potato bread is slightly darker in color than patent flour bread, and is also somewhat more moist. It is relished by persons who do not care for any but so-called "white bread." Two manipulations are satisfactory. Either all the flour may be added in the first mixture, making a dough which is very stiff and difficult to knead or, a part of the flour may be reserved and added with the second kneading. In either case, the dough is soft at the second handling, but after baking it produces a satisfactory loaf. U. S. Food Administration.

COMBINATION LIBERTY BREAD.

1 cup rolled oats
4 tablespoons brown sugar
2 teaspoons salt
2 tablespoons shortening
2 cups boiling water
1 cake yeast
⅓ cup lukewarm water
1 cup corn flour
1 cup rye flour
2 cups entire wheat flour
wheat flour to mold (¾ cup)

Pour boiling water over the sugar, shortening, salt and oats. When cool add the dissolved yeast, and the flour. Beat well at each stage of the mixing. When all the ingredients are together, knead the dough well and set to rise as usual. When light knead again, form in two loaves, let rise again, and bake in a slow oven one hour.

RYE BREAD

4 cups rye flour
4 cups wheat flour
1 cup mashed potatoes
1 tablespoon salt
¼ cup corn syrup
2 cups boiling water
1 cake yeast
¼ cup lukewarm water

Pour boiling water over salt and syrup, when cool add yeast dissolved in ¼ cup rukewarm water, stir in the rye flour and potatoes. Add the wheat flour gradually and knead to a smooth dough. Let rise until double its bulk. Knead it, shape it into 3 loaves, let rise and bake in a moderate oven one hour.

Sugar Substitute

The United States is asking us to use 1 ounce less sugar per person per day. This means ¼ less sugar than we have been using. We can do this by reduction in the use of sugar candy and sweet drinks.

POPCORN BALLS.

Pop corn; pick over carefully, removing all poor and burned kernels.

Prepare syrup by boiling 2 cups of syrup and 1 tablespoon of butter substitute until it "threads".

Pour slowly over corn, stirring so that a small portion of the mixture adheres to each kernel. Dip hands into cold water and form corn into balls.

The syrup may be made of two cups of corn syrup or 1½ cups of corn syrup and ½ cup molasses. Corn syrup and maple syrup may also be used for binding the corn.

CARAMELS.

3 cups corn syrup
2 cups cream
1 teaspoon vanilla

Mix corn syrup with 1 cup of cream, and cook until a soft ball forms when syrup is tested in cold water; add ½ cup cream and cook again until soft ball is formed; add last half of cup of cream, cook until hard ball forms when tested in cold water; remove from fire, add vanilla and pour into oiled pans. Cool, cut in squares ½ inch and wrap in oiled paper.

Nuts may be added to the mixture just after taking from fire.

CHOCOLATE CARAMELS.

2 squares chocolate
1 cup milk
1 cup honey } or 2 cups corn syrup
1 cup corn syrup }
1 tablespoon butter substitute
vanilla

Cook all ingredients, except vanilla, together until a hard ball forms in water. Add vanilla and pour into oiled pans to cool. Nuts may be added before pouring into pan.

MAPLE NUT CARAMELS.

½ pound maple sugar
5 tablespoons corn syrup
¼ cup nuts
½ cup water

Cook sugar, syrup and water until a hard ball forms. Remove from fire. Add nuts and pour into oiled pan.

FRUIT and NUT CARAMELS.

1 cup dates
1 cup figs
2 cups nuts

Wash and dry fruit. Put them with nut meats through meat grinder. Mix thoroughly and form into various shapes or loaves. These may be either rolled in powdered sugar or glazed with the glace mixture.

HOREHOUND CANDY.

½ square inch pressed horehound
½ cup boiling water
2 cups corn syrup
¼ teaspoon cream of tartar

Pour the water over the horehound. Let it stand one minute; then strain through a very fine muslin. Pour this liquid in an agate kettle and add the corn syrup and cream of tartar. Boil the mixture until brittle in cold water. Pour into oiled pan and cut into squares while warm.

TAFFY NO. 1.

1 cup honey (strained)
2cups corn syrup
1 cup milk or water
1 tablespoon butter substitute

TAFFY NO. 2.

1½ cups corn syrup
½ cup molasses

Boil ingredients until it "cracks" in cold water. Pour into oiled pan; cool and pull.

Finely chopped peanuts may be added to this while pulling.

STUFFED DATES.

Wash and remove stones from dates; fill with nuts, cheese or fruit and nut mixture. Roll in powdered sugar or dip in glace mixture.

GLACED CANDIES.

Glacé candies are made by dipping nuts, fruits, etc., in a glacé mixture.

2 cups corn syrup
1 tablespoon vinegar
¼ cup water

Boil water, vinegar, and corn syrup together until mixture is brittle when tested in cold water. Place the sauce pan in a pan of boiling water and begin to dip the nuts or fruit at once. Nuts, figs, dates, cherries and prunes can be used.

PEANUT CANDY.

¾ cups corn syrup
1 cup chopped peanuts
¼ cup molasses

Boil syrup until it forms a hard crack in cold water. Stir in nuts and pour on well oiled surface. Mark in squares.

"FOOD IS AMMUNITION, DON'T WASTE IT."

Save

¼ the Sugar
⅙ the Fat
¼ the Wheat
⅐ the Meat

COMPILED UNDER THE DIRECTION OF THE

HOME ECONOMICS DEPARTMENT, UNIVERSITY OF WISCONSIN

DECEMBER, 1917

WOMEN STUDENTS' WAR WORK COUNCIL

F9023
.CA

Pam 56-2786
c. 1.

What Are You Going To Do About It?

THE United States is involved in a serious International crisis. We do not know what the end may be but any serious minded American must appreciate that it may mean war. If war comes you will want to do your part. At the present moment you are confronted with two alternatives: Wait, and join the volunteers, or prepare yourself now.

Should you decide to wait and join the volunteers, this is what you will be up against: Divisions will be recruited and

General Greene's Staff with Troop A, 1st Wisconsin Cavalry, Leading the 12th Provisional Division Through San Antonio. The Column Was Nearly 15 Miles Long.

mobilized at certain central points. The higher officers of these divisions will, in all probability, be drawn from our already under-officered regular army. It is evident that it will not be possible to draw many. The officers who will be responsible for your comfort and your safety will be lacking in campaign experience and military knowledge. This is a foregone conclusion. It is impossible for those who have not served in the field under inexperienced officers to appreciate what this means. You will be the sufferer. If you think your brains will be of more value to your country "behind the line," you will be doing a job married men and men too old for active service can

F9023
CA

do as well as you. Your spirit and pride will not permit that. The army needs men at the front with brains. If you make good you will not stay in the ranks.

The second alternative is to prepare yourself now. You owe it to yourself. You owe it to your country.

Wisconsin has roughly 4,000 men in her National Guard. This is conceded by authorities to be second to none in the country. Wisconsin is now required to make this 4,000, 10,000. Milwaukee alone needs 1,000 men immediately.

Milwaukee has two troops of Cavalry. This is to be increased immediately to four. These two troops are now in the process of formation. They will be known as Troop C and Troop D, 1st Wisconsin Cavalry. The officers and more experienced non-commissioned officers of Troops C and D will be drawn from Troops A and B, seasoned organizations with a long and proud record. They will have the use of the best equipped armory and stables in the United States. Even horses have already been provided for. The cost to you will be nothing.

The cavalry requires men of nerve, resourcefulness and dash. What are you going to do about it? Wait and add to a spectacle of mortifying confusion or inefficiency should trouble come, or will you prepare yourself now, by being a trained man under trained men when your country needs the services of trained men?

Troop A Breaking Texas Outlaws—
A Hundred Horses were Broken and in Column in Three Weeks Time!

A Brief History of the Wisconsin Cavalry

Governor Whitman of New York in his address of welcome to the 69th New York, on their recent return from the border, made the statement that the history of the 69th was the history of the U. S. Although this can hardly be said of the Milwaukee Light Horse Squadron and Troop A, the fact has long been known that there is no military organization in the Middle West which has a longer record with more proud traditions. Troop A had been for many years the only cavalry organization in Wisconsin, until Troop B was formed this last summer. Although its life as a part of the Wisconsin National Guard dates back but to 1880, as a military organization it was organized in the days of the Civil War.

The records of the War Department in Washington have mentioned Troop A many times for excellence and it has long been known as second to none in the National Guard of the country for excellence in horsemanship, and efficiency in the field.

When the call came last June and the National Guard was mobilized at Camp Douglas, Troop A was over enlisted and a nucleus was taken from its ranks to form Troop B. Troop A was the first organization in Wisconsin that was ready for service, the first organization given the Federal oath and the first organization to leave for Texas. In San Antonio where the 12th Provisional Division was organized, consisting in the main of Illinois and Wisconsin troops together with a regiment of regular cavalry, artillery and infantry, Troop A was picked out as headquarters troop to serve as the body-guard of Brig. Gen. Greene. While in service under the most trying and exacting conditions, regular army officers again and again complimented its officers for the spirit, efficiency and discipline of their command. In the report sent to the War Department by General Greene, Troop A ranked first in its division in efficiency and discipline, out-ranking even the regulars. Upon its return to its home station, it received a commendation from the commanding general which few organizations are fortunate enough to receive. Troop B stepped into its shoes and maintained the same high standard.

Men who enlist in the new troops will be obliged to realize that they have a tradition and reputation to maintain which few organizations can boast of.

Information

The Enlistment	Three years active service, three years in the National Guard Reserve.
The Drills	48 drills annually. These periods are held on designated nights. In addition to this, other voluntary drill periods.
Summer Encampment	15 days in camp during July or August. This is compulsory.
Leave of Absence	When essential, furlough may be obtained.
Uniforms	Complete service uniform, both summer and winter, furnished by the government.
Horses and Equipment	Horses and a complete set of equipment furnished by the government.
Armory and Grounds	The Armory and grounds are on Oakland Ave. and Atwater Road, 25 acres owned by the Light Horse Squadron Association and 20 acres under lease.
Cost to You	Nothing. What we expect in return is regular attendance, discipline when on duty, and enthusiastic co-operation, for the good of the Troop and the Service.

How To Get Further Information: Apply at the Armory, Tuesday, Thursday, and Friday evenings, and Sunday mornings.