SONGS FOR THE FOURTH LIBERTY LOAN DRIVE

Arranged by Sub-Committee on Music for State Speakers' Committee

America

My country, 'tis of thee,
Sweet land of Liberty,
Of thee I sing;
Land where my Fathers died,
Land of the Pilgrim's pride,
From every mountain-side,
Let freedom ring.

Our fathers' God to Thee,
Author of Liberty,
To Thee we sing;
Long may our land be bright,
With Freedom's holy light,
Protect us by Thy might,
Great God our King.

Keep the Home Fires Burning

They were sommoned from the hillside,
They were called in from the glen,
And the Country found them ready
At the stirring call for men.
Let no tears add to their hardship,
As the soldiers pass along,
And although your heart is breaking
Make it sing this cheery song:

Chorus—
Keep the home fires burning,
While your hearts are yearning,
Though your lads are far away,
They dream of home;
There's a silver lining
Through the dark cloud shining;
Turn the dark cloud inside out,
Till the boys come home.

Over seas there came a pleading,
"Help a Nation in distress!"
And we gave our glorious laddies;
Honor made us do no less.
For no gallant son of Freedom
To a tyrant's yoke should bend,
And a noble heart must answer
To the sacred call of "Friend."

Battle Hymn of the Republic

Mine eyes have seen the glory of the coming of the Lord;
He is trampling out the vintage where the grapes of wrath are stored;
He hath loosed the fateful fighting of His terrible swift sword.
His truth is marching on.

Chorus—
Glory, glory, Hallelujah,
Glory, glory, Hallelujah,
Glory, glory, Hallelujah.

I have seen Him in the watchfires of a hundred circling camps;
They have builded Him an altar in the evening dews and damps;
I can read His righteous sentence by the dim and flaring lamps.
His day is marching on.
Chorus—

Tenting Tonight

We are tenting tonight on the old camp ground,
Give us a song to cheer
Our weary hearts, a song of home
And friends we love so dear.

Chorus—
Many are the hearts that are weary tonight,
Wishing for the war to cease;
Many are the hearts that are looking for the right
To see the dawn of peace.

We've been tenting tonight on the old camp ground,
Thinking of the days gone by,
Of the loved ones at home who gave us the hand,
And the tear that said good bye.
Chorus—

There's a Long, Long Trail

Nights are growing very lonely,
Days are very long;
I'm a-growing weary only
List'ning for your song.
Old remembrances are thronging
Thro' my memory
Till it seems the world is full of dreams
Just to call you back to me.

Chorus—
There's a long, long trail a-winding
Into the land of my dreams,
Where the nightingales are singing
And a white moon beams;
There's a long, long night of waiting
Until my dreams all come true;
Till the day when I'll be going down
That long, long trail with you.

All night long I hear you calling,
Calling sweet and low;
Seem to hear your footsteps falling,
Ev'ry where I go.
Tho' the road between us stretches
Many a weary mile,
I forget that you're not with me yet,
When I think I see you smile.

Dixie's Land

I wish I was in de land ob cotton,
Old times dar am not forgotten,
Look away, look away, look away,
Dixie Land.
In Dixie land where I was born in,
Early on one frosty mornin',
Look away, look away, look away,
Dixie Land.

Chorus—
Den I wish I was in Dixie, hooray, hooray;
In Dixie land I'll take my stand,
To lib and die in Dixie.
Away, away, away down south in Dixie.
Away, away, away down south in Dixie.

Joan of Arc

While you are sleeping,
Your France is weeping,
Wake from your dreams, Maid of France.
Her heart is bleeding;
Are you unheeding?
Come with the flame of your glance;
Through the Gates of Heaven, with your sword in hand,
Come your legions to command.

Chorus—
Joan of Arc, Joan of Arc,
Do your eyes, from the skies, see the foe?
Don't you see the drooping Fleurdelis?
Can't you hear the tears of Normandy?
Joan of Arc, Joan of Arc,
Come lead your France to Victory, Joan of Arc;
They are calling you! Joan of Arc.

Alsace is sighing,
Lorraine is crying,
Their mother, France, looks to you.
Her sons at Verdun,
Bearing the burden,
Pray for your coming anew;
At the Gates of Heaven, do they bar your way?
Souls that passed through yesterday.

Chorus—

The Star Spangled Banner

Oh, say, can you see, by the dawn's early light,
What so proudly we hailed at the twilight's last gleaming?
Whose broad stripes and bright stars, through the perilous fight,
O'er the ramparts we watched, were so gallantly streaming?
And the rockets' red glare, the bombs bursting in air,
Gave proof through the night that our flag was still there.
Oh, say, does that star-spangled banner yet wave,
O'er the land of the free and the home of the brave?

RECIPES

Tomato Aspic

Dissolve package of Jiffy-Jell (lime flavor) in one cup strained and heated tomato juice which has been well seasoned. Then add one cup cold tomato juice and the separate vial of lime flavor. Pour into mold to set. Serve with mayonnaise dressing.

Canned Peas with Egg

Two cups peas, two tablespoons butter, one egg, fine ground pepper, two tablespoons cream, one teaspoon sugar, one-half teaspoon salt. To peas add butter, sugar, salt and pepper, add egg well beaten, diluted with cream. Serve as soon as egg thickens. Serves six.

Minted Prunes

Soak and cook prunes in the usual manner and strain off the juice. In one pint of the juice dissolve one package of Jiffy-Jell (mint flavor). Free the prunes from pits, chop the pulp and mix with the Jiffy-Jell. Sugar may be added to suit the individual taste. Harden in small molds and serve with sweetened, orange flavored whipped cream.

Rice and Tomato Broth

Have the butcher crack the bones and remove them from the shoulder. Cover with cold water and add the pulp taken from the stuffed tomatoes and five tablespoonfuls of washed rice, one small onion, minced fine; one carrot, cut in dice. Cook gently one hour and season and add one tablespoonful of finely minced parsley. Place on ice until wanted. Heat when ready to serve.

French Mutton Stew

Take 1½ pounds of neck or shoulder of mutton, cut in pieces, 5 cents' worth of carrots and turnips, 2 onions and a sprig of parsley. Brown a tablespoon of flour with about the same quantity of butter. When brown add meat, then the vegetables cut in rounds; put one clove in one of the onions, add pepper, salt and two cups of cold water. Cover tight and simmer two hours. One hour before serving add a few potatoes to the stew.

Grapefruit Marmalade

Two oranges, two lemons, two grapefruit. Grate the rind of all the fruit, remove white pulp, cut up the fruit in small pieces. Put into a basin, cover with eight pints of cold water and allow to stand for 24 hours. Pour into the preserving pan and boil for 1½ hours or until tender. Pour back into basin and let it stand for another 24 hours, then put it into the preserving pan once more and add 1¼ pounds of sugar to each pint of juice. Let it boil till it jellies—about half an hour.

Smother the HUN with

LIBERTY BONDS

and do it QUICK

Pershing=

Cleared the St. Mihiel Salient in 27 Hours

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