

HARRIETSHAM TIMES

News from June 1917

James Boorman Died of his Wounds

It is with regret we have to announce the death of James Richard Boorman. James was Born in Harrietsham on September 7th 1887 and moved to Canada together with the rest of the family in 1908. He married Elizabeth Carey and had four children, Constance, William, Leonard and Christina.

He was living in Toronto before enlisting in the 2nd Canadian Mounted Rifles on the 9th February 1916. He was wounded in battle and returned to England where he died of wounds on the 8th June aged 29. He is going to be buried at Brookwood Military Cemetery, Woking, Surrey.

National Egg Collection for the Wounded

Another urgent appeal has reached us from the Central Depot, which says

“Every week we find our difficulties in securing eggs increasing. Every week we find our supplies becoming more and more inadequate to meet the demands made upon us. We must obtain, by some means or another, half-a-million eggs every week for the next eight weeks.”

If you have laying hens please spare a few eggs, if you have not, give a little money. Mr Sutton, of Sutton Stores, West Street, will receive eggs or money and forward them to the Maidstone Depot.

Potato Spraying

Allotment holders and others are being strongly urged to spray their potatoes as a preventative against blight. In order to help small growers the Government have offered to supply to Parish Councils and other local bodies the necessary chemicals and knapsacks sprayers at a moderate cost, and the Rector and others are willing to lend sprayers.

Mrs. Watson, as village Registrar under the west Kent Women's War Agricultural Committee has undertaken to find out for the Parish Council who would like to have their potatoes sprayed, and notices have been sent out which should be filled in and returned without delay.

Rationing Recipe Oatmeal Biscuits

½lb Medium Scotch Oatmeal

1 oz Flour

1 oz Margarine

Small teaspoon of salt

4 or 5 tablespoonsful water

Mix oatmeal and salt, rub in margarine, mix into smooth paste with just enough water to moisten it. Flour pastry board well. Turn paste on to it. Knead it up with a little flour until firm enough to roll out. Roll very thin, cut into squares and bake in a moderate oven for 20 to 30 minutes.

Air Raids Continue

Further Air Raids are reported on 13th and 14th June. **Please be vigilant!**