There are ten other theatres in various parts of the Hospital.

As many as 38 operations are performed on this theatre floor in an afternoon. Two out of the eight theatres are run by the Nursing Staff, and here the nurses' experience of the care and preparation of instruments is varied and valuable.

Cotton and Mary Wards.

We came next to Women's Surgical Wards, each accommodating some 28 patients; open coal fires burned cheerily, and here the comfort of the patients was evidently of the first consideration. All the wards have been modernised of late years, and are excellently furnished. Beds and bedding hygienic and restful. Much appreciated by patients is the bed-table, which stands from the floor and spans the bedstead well above the bed-clothes—of great convenience not only for meals, but for personal belongings, so greatly valued in sickness. One patient drew attention to "my lovely roses," so placed as to

permit enjoyment of their perfume. The canvas pillow slings, suspended from the head of the bedstead and adjusted by a strap, are a source of great comfort, and also save pillows. Wireless headphones are provided at each bed. Basins with hot and cold water are conveniently fixed at each side of the ward.

Leading off the wards are ward kitchen, Sisters' sitting-room, Test room, etc., excellent medicine cupboards with glass doors, where all clearly labelled bottles can be seen at a glance. Every ward is provided with a Frigidaire chest.

The Nurses' Home Kitchen.

We then passed

beneath to receive the vegetables which are pressed through with a wooden roller; by this simple device great quantities of vegetables are quickly mashed.

Attached to the kitchen are mess and sitting-rooms for its staff, also a bathroom. Home Sister is responsible for the Kitchen, which is staffed by 13 people, including four skilled chefs. Most inviting menus were observed, and great admiration was expressed of this magnificently organised department, catering daily for some seven hundred staff. The patients' Kitchen is quite separate from the Nurses' Home Kitchen, but this is also on the top of the Hospital.

The Private Nurses' Home.

Descending by lift brought us to the entrance of the Home, which accommodates nurses on the Private Nursing Staff, where every comfort was evident. In passing through the hall we observed, with much interest, a large Notice Board framed in oak and inscribed in gold letters, "The League of London Hospital Nurses," where a number

THE LONDON HOSPITAL, WHITECHAPEL, E. erved in three e the London for kitchens, m the diningm the dining-

trasted with blue-topped tables. Leaving the garden, we crossed the street to reach the Laundry, but an invitation to see "The Garden of Eden" came as a great surprise, when our guide unlocked a door in an old wall, and behold a lovely old garden within of lawn and flower beds, where plane trees gave welcome shade in summer, colonnades where the staff could enjoy lunches and teas in the open—a cool and restful retreat when off duty.

The Laundry.

After a few minutes' walk along the street, the Laundry was entered, where the Superintendent Sister, Miss Scholar, conducted us round, and explained much of the up-to-date method of laundering some 66,000 articles per week. Bradford Washing Machines and Calanders, and the Bungalow drying apparatus are used, Vester's Skirt ironing

through to the Nurses' Home. Meals are served in three large dining-rooms on separate floors. Here the London is to be envied for the ideal arrangement for kitchens, which are built on the top floor, leading from the diningroom quarters.

We were then conducted through a most magnificent culinary department. The Staff Kitchen is very long and wide, with tiled floor, beautifully lighted with windows on both sides of the room.

Steam boilers were arranged on one side of the room, and gas cookers on the other. The lifts from the kitchen pass meals direct to every dining-room on the floors below, from 6.15 a.m. until 9.50 p.m. Modern labour-saving devices of every description are used, from bacon cutter to automatic mixer.

Leading off the kitchen are meat and fish larders with ice chambers, and vegetable house. In the latter, our attention was drawn to 3 cwt. of chip potatoes, just ready to fry for *one* meal.

A unique potato and vegetable masher was noted, with perforated zinc inserted into a table with receptacle



