

Norwich Bulletin and Courier.

113 YEARS OLD.

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Norwich, Monday, Aug. 2, 1909.

AS A SUBSCRIBER VIEWS IT.

The names of subscribers are coming in for the Jubilee book of the 25th anniversary as fast as The Bulletin anticipated that they would. This book is essential to the proper completion of the event, and its publication was assumed by The Bulletin as a matter of civic pride rather than as a speculative enterprise. There is no money in it for the printer. One citizen has ordered 25 copies and one 10, and these are the only large individual orders.

An order from a New York subscriber, who has no other interest than the interest awakened by a few years of residence here, reads:

"Please have my name put down for one of the celebration books. I want it for two reasons: First, I want to be able to read the whole thing and study the pictures at my leisure; second, it is an investment—your two-dollar book will be in demand at \$5 or better before you and I get through selling them. There are people living in Norwich now who won't order and whose children will be begging for copies at any price in 1925."

This is the truth. If The Bulletin does not print an edition larger than 500 copies, the book may be in such demand that it will go to a premium at once.

No agents will be sent out to solicit orders, because that would add to the cost of the edition. Names of subscribers should be sent in to the business manager of The Bulletin.

TARIFF BILL PASSED HOUSE.

It was no easy matter to get the tariff bill through the house, the majority only being 12—the vote being 95 for and 83 against the bill as presented by the conferees.

The demand for free hides from New England had to be recognized and honored regarding the fierce opposition from Colorado. The demand for this reduction was just and it will be of direct benefit to the people, as will be the reduction of the tariff rate on boots and shoes 60 per cent, and upon lumber 17 1/2 per cent.

All attempts on the part of special interests to hold up the bill failed, although it is claimed that had not Speaker Cannon exerted himself to marshal all his forces it might have failed of passage.

It is believed that the bill will not be speedily put upon its passage and be carried through.

The fight between the different interests in the house, the debates made in print over 8,000 printed pages, and the debaters arrayed themselves so valiantly that the people now know who in congress represent them and who represent special interests.

AN EYE TO BUSINESS.

The Metropolitan Life Insurance company of New York has entered the lists to check preventions of diseases as a matter of business, not as a matter of sentiment.

This company has figured out that every 32 minutes some policyholder of the company dies of consumption, and it is said the Prudential Life Insurance company pays out \$500,000 a year on account of tuberculosis alone.

The car might visit King Alfonso about this time, for Spain ought to seem very natural to him under present circumstances.

Detroit is likely to be given a wide berth by the hoboes now, since she proposes to give them all a free bath with their free lunches.

In prohibition Georgia, they are now taking as temperance drinks "hoopoo, whiskeynt, ginno and winkablink." This must be great stuff.

The open season for shooting shore birds is on in Rhode Island, and the letter of the law is to be strictly enforced, the officials say.

It is not very polite for a judge to testify as a witness about his "exaggerated ego." There is a great deal of lip-sidiness in that direction.

Springfield, Mass., is pleased because it is six hours nearer Chicago than it was, on account of its connection with the 18-hour flyer.

AN ALL-NATION SENTIMENT.

The Nebraska republicans in their state convention this morning passed a resolution endorsing the action of President Taft, in these words:

"We approve, commend and unqualifiedly endorse the stand taken by President Taft in the matter of tariff revision. We are counting on him to see to it that the party's platform promise of revision is redeemed by the enactment of a tariff bill acceptable to the people, and we would approve of his veto on any bill that does not contain a constructive construction of the platform pledge which he has said means 'revision downward within the limitations of the protective principle.' We look to our senators and representatives in congress to sustain the president in this position and we commend them for their efforts in support of the party pledge and the president's policies."

These sentiments are the sentiments of the rank and file of the republican party in all parts of the country. What Taft is working for is in the welfare of the people—he has no private axe to grind. This message from Nebraska is all right!

THE HISTORY OF FORTY-THREE CASES.

The endeavor to free Harry Thaw from his confinement in the Matteawan asylum has brought out the results in other habeas corpus cases. Superintendent Lamb has collected 400 names of persons who have had to say of them:

"In thirty-four cases the court ordered the relator discharged from the hospital. Our table shows that of these thirty-four declared sane by the courts fourteen found their way back to the asylum, and the other twenty were released showed signs of mental disturbance and were troublesome to their families. Three, unable to earn their own living, were cared for by their relatives. Six disappeared from view. Two committed suicide, and a single one, when last heard of, was partially self-sustaining. Of the forty-three cases, twenty-seven had committed criminal acts directly against persons and sixteen against property."

Of the twenty-seven committing crimes against persons twelve were charged with the crime of murder in the first degree, the diagnosis in a majority of instances indicating a chronic and irrecoverable insanity.

Attention is also called to the fact that in the thirty-second annual report of the managers and officers of the New Jersey state hospital at Morris Plains, Dr. Britton D. Evans, the medical director of the institution, does not include a single paranoiac of the list of those inmates of the asylum who have been returned to sanity. There were 199 patients cured during the year 1907, according to the report, but there is no history given by Dr. Evans as to the cases of inmates who were released from the asylum as having been cured.

There is no doubt that it is risky business to turn lunatics loose on the verdict of a jury, as well as upon a doctor's certificate, as experience has shown.

EDITORIAL NOTES.

A Chicago woman 64 years young has been given a public position at a salary of \$10,000 a year.

Should Harry Thaw get released he might set up as an alienist and recover some of his lost thousands.

The legislature of Georgia has before it a bill to make it a felony for a woman to ride astride a horse in that state.

In the competition for great cheeses the line was drawn on the two-ton sample, which would cost \$1,000 to make up.

If being able to fight fits a woman for the title of woman of Barcelona, are all right. They were in the front of the fray.

It takes a fleet of six Dreadnaughts to protect the canal while he is in English waters. What a tax that is upon one's uncle.

The last session of the Illinois legislature voted that state \$600,000, and they say there are no legislative bargains days there.

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Happy thought for today: Free hedges will make no difference to western cattle, but it will make a difference in the price of shoes.

Woman in Life and in the Kitchen

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Horseradish Sandwiches.—Blend together one tablespoonful of grated horseradish and soft, fine bread-crumbs. Pour over enough rich milk to cover the mixture and spread on a slice of bread, then press through a pure sieve. Season with one-quarter teaspoonful each of salt and sugar and stir the mixture until smooth. Spread on buttered slices of whole wheat bread.

Mine Sandwiches.—Wash sprigs of mint in cold water, pat dry and mince fine. Add to the chopped leaves a little thick cream and a spoonful of this buttered slices of white bread. If preferred, blend the minced mint with three tablespoonfuls cream cheese. Spread on bread and buttered crackers.

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Cherry Pudding.—Beat two eggs lightly, add one cup of milk, one tablespoon sugar, and one-half cup of flour. Stir until smooth, then add one cup of cherries, one cup of sugar, and one-half cup of flour. Bake in a buttered pan for one hour. Serve with hard sauce.

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Sardine and Toast Salad.—Take a dozen large French sardines, skin them and shred fine. Mix with as many long narrow strips of white bread as they are thoroughly browned through without being burned. Cover these with a thin layer of olive oil and let them stand aside. When ready to serve, mix the fish and bread together with salt, cayenne and lemon juice, and when well mixed, add one clove of garlic has been briskly rubbed. Add more oil and cover the dish before putting it on the table, so that the salad may be thoroughly permeated with the garlic without tasting of its bitter. Take out the bread and mix with the sardines, and when ready to serve, mix the fish and bread together with salt, cayenne and lemon juice, and when well mixed, add one clove of garlic has been briskly rubbed. Add more oil and cover the dish before putting it on the table, so that the salad may be thoroughly permeated with the garlic without tasting of its bitter.

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