

Norwich Bulletin and Courier

114 YEARS OLD.

Subscription price, 12c a week; 50c a month; \$6.00 a year.

Entered at the Postoffice at Norwich, Conn., as second-class matter.

Telephone Calls: Bulletin Business Office, 430; Bulletin Editorial Rooms, 45-3; Bulletin Job Office, 25-8.

Williamson's Office, Room 2, Murray Building, Telephone, 210.

Norwich, Thursday, Jan. 6, 1910.

The Circulation of The Bulletin.

The Bulletin has the largest circulation of any paper in Eastern Connecticut, and from three to four times larger than that of any in Norwich. It is delivered to over 2,000 of the 4,003 houses in Norwich, and read by ninety-three per cent. of the people.

CIRCULATION

Table showing circulation statistics: 1901, average 4,412; 1902, average 5,920; 1906, average 6,559; 1907, average 7,179; 1908, average 7,543; 1909, average 7,661; January 1, 7,800.

WHAT IS THE MUNICIPAL ATMOSPHERE?

The city that has the right kind of atmosphere is the city which impresses visitors right and attracts us to itself readily and business. It is not clear to enough people that the air which circulates—the wind that blows—is not the only atmosphere which may tell for the weal or woe of a place.

On the other hand, the citizen who promotes law and order, who is conscious of every advantage the city affords, who can point with pride to its financial and industrial growth, who praises his town with the honesty and heartiness that he praises his wife and children, or even his pet dog, is creating an atmosphere of the quality which makes enthusiasm catching, which makes civic zeal and pride contagious, and which prompts every visitor to recognize what a wonderfully well adapted place for business or living the second city is, and this leads him to always speak in the city's praise, to talk it up.

Next month the Worcester flying machine is to be shown at the Boston acre club exhibit. What an advertisement! Citizens ought to ask themselves occasionally what they are doing for the town; whether they are for or against themselves, for that is what our conduct as citizens simmers down to.

The man who has a heavy grip on his dollars has never been guilty of shooting his hands over tight upon his piety. The new mayor of Bridgeport gives notice that he cannot get along with a fifteen-mill tax when sixteen mills are required.

Banker Morse applies the same persistence to trying to escape justice that he did to doing business in a criminal way. Just at present Mayor Gurnor of New York is disappointing only those whose praise would be worse than their condemnation.

The man who does not believe that a woman can keep a secret often conducts himself in unseemable ways, and his wife does not.

men, children, cats, and swarms of rats ran in the streets together, the live coals dropping upon them as they sought avenues of escape. They sought cover everywhere, victims in the shingle roof, but for which half the household goods in Chelsea might have been saved.

The day of the concrete roof for building which are built close is not far distant. Shingles were popular because they were cheap; but present prices prompt builders to use other material.

A BETTER NEW YEAR TO ALL. This is the greeting the Monthly Record from the Wethersfield prison sends out to the world and it is a good message. Some people may think that it is an improvement upon "A Happy New Year to all!" and with these The Bulletin is not disposed to dispute.

It may not be generally known here in Connecticut that this prison paper is one of the best products of convict ability anywhere. The contributions from the prisoners—signed "Reg. No. —" show that many of them have traveled widely, have had thrilling experiences, and lack not the ability to write in an edifying and entertaining style. There is seldom a dull paper in the whole lot. The December number has the following contributions from convicts: "A Dutch New Year's," "Christmas in Death Valley," "Letters from a Recruit," "Jimmie's Big Bass," "Setting Type," "On Guard," and "Cawthorne." The prisoners had a good entertainment and feast on Christmas, and after reporting it, The Record says:

"It is a long wait until our next holiday, but our Christmas celebration will go far to fortify us against the slow days. We give the warmest thanks to all who provided, prepared or shared in the day's entertainment."

The good taste left in the mouth and the new pictures hung in the gallery of memory will serve to brighten the day which otherwise might be too gloomy for endurance. Prison walls cannot bar the spirit of kindness.

HUSBANDS.

It takes all kinds of husbands to make a world's record for the head of the family; and in the main, they have made a very creditable showing. But, like the distance from Earth to Neptune, the distance which separates the best and the worst is "a right smart distance." The public has heard of all kinds of bad husbands, but it is a question whether the man who exchanged his little girl's Christmas doll for a drink of grog in Philadelphia is any worse than the man in Stamford who refused to buy stockings for his little boy while he was buying silk stockings for a blonde. Some of these husbands who are supposed to have the heart of a man make a record which would disgrace a hyena. This man, Karr, of Stamford, when 8 years old induced a 16-year-old girl to elope and marry him. As Mrs. Karr told the story, "they went out on a sleigh ride and when they returned to their parents they were one. Her husband, she said, was often intoxicated and it was a common rumor about Stamford that he was infatuated with a young woman, who was made up as a blonde."

"One night he came home drunk," she testified, "and got into an argument and said, 'I'll get out of here.' He packed up his grip, and hired an expressman to carry away some of his other belongings. He never came back to live with her, and at present is residing in Stamford. This is a good warning to girls to have a care how they become infatuated with pretty dressers, good promoters, but poor performers. The risky single man will make a gray decedent as a husband, and he may be expected to buy silk stockings for blondes when his wife and children are in want of bread."

EDITORIAL NOTES.

Of what value is a noiseless automobile motor if the present styles of horns are to be continued in use?

When roasting meat, add just a few drops of vinegar in the water used for basting to make the meat more tender.

Comforts and quilts should be dried in a good stiff breeze so that they may be as light and fluffy as when new.

Greasing pie pans with butter instead of lard helps to brown the under crust and prevents the pie being soggy.

To enrich the coloring it is advisable sometimes to brown the flour before making a spice or fruit cake.

A spoonful of oxalate to a gallon of water will set the colors of almost any goods soaked in it previous to washing.

Sweet omelets are made by the addition of jelly or preserved or crushed fruit to a plain omelet before it is folded.

If rugs curl up at the edges they can be made to lie flat by dampening the curled edge, and pressing with a hot iron.

A chocolate sauce, such as is served with vanilla ice cream, poured over lady fingers, makes a simple and tasty dessert.

Doughnuts are much improved if they are coated with a layer of sugar as soon as they are taken from the stove. The best way to powder them is to put a small amount of confectioner's sugar in a paper bag and put several doughnuts in the bag at a time and then shake the bag, holding the top of the bag closed. This will coat them with sugar quickly and more evenly than any other way.

This will Make Your Bag Last for Years. "Is it not strange that we become attached to things which have been long-time companions and have done us good service?" said a woman as she brought out her black seakins satchel and proceeded to wipe it off with a soft cloth.

"I feel that I should be lost without this bag; I had it before I left college, and that, you know, is some time ago. During these years it has traveled a good many miles, and yet it does not show the wear it has had."

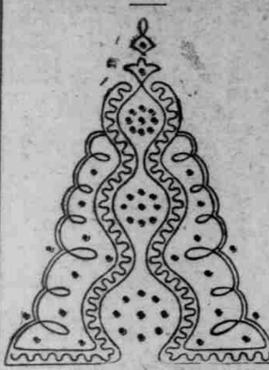
"I owe this to the following directions given me when I first had the bag: To begin with, I keep it well-dusted. Then whenever I come back from a journey, or at times during the journey, if the trip is a long one, I wipe the bag off with a mixture of

the Arctic region, shows that he made a genuine record flight of more than a thousand miles.

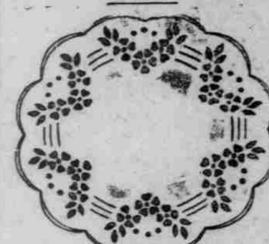
There will be two holidays next month; but Lincoln's birthday scores first, and then comes Washington's, who in the hearts of his countrymen is supposed to stand second to no man.

Woman in Life and in the Kitchen

NEEDLEWORK SUGGESTIONS.



Paris Transfer Pattern No. 8053. Design for skirt panel in eyelet and braiding 10 inches wide at the lower edge, coronation, soutache or any of the narrow braids may be used for this design and the dots may be worked in solid or eyelet embroidery with silk or mercerized cotton. Price of pattern 10 cents.



Paris Transfer Pattern No. 8142. Wild rose design for an 18-inch center-piece to be embroidered in the flat satin stitch on linen, duck, huckaback, Indianhead domestic, or damask. The stems are outlined and the edge buttonholed. Any color or white may be used for the embroidery. Price of pattern 10 cents.

1,000 up-to-date designs are shown in our Spring and Summer Catalogue. Just out. Send 10 cents and we will mail it to any address postage paid.

HOUSEHOLD HINTS.

To make perfect stew of tough beef cut it into small pieces, weighing about half an ounce, and cook for eight hours.

New clotheings should be boiled before being used and should be frequently washed.

Porcelain-lined sinks and tubs can be cleaned by rubbing with a flannel wet with kerosene.

Decorated china plates should be put away with round pieces of cotton flannel between them.

Rubbing spirits of camphor on the lips morning and evening will give relief from cold sores.

Hot chocolate, unsweetened wafers and crystallized prunes form a dainty course for luncheon or supper.

Always line a cake pan with medium weight yellow paper. Grease the paper, not the pan, except the edges.

It is a good plan to have individual markings for bath towels. The initials may be embroidered in chain stitch.

Suede shoes that have become worn and shiny may be freshened by rubbing them lightly with emery paper.

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WOMAN IN LIFE AND IN THE KITCHEN

olive oil and milk—twice as much milk as oil. This liquid I rub into the leather well with soft piece of flannel. I let the bag stand till it is thoroughly dried. Then I polish it with a piece of chamois. This removes all dust and spots and keeps the leather soft and pliable. When I put it away I which it is slipped in a muslin bag which I made for the purpose.

Beef Kidneys Stewed. Trim and cut the kidneys into slices and let the rest in salt water for half an hour. Drain, season with salt and pepper, and dredge with flour. Fry on both sides when done through lift them out. Make a gravy with a small piece of butter, a dessertspoonful of flour and a little boiling water. Season to taste.

Creamed Salsify. Cut the tops from the salsify, or oyster plant, close to the root. Scrape, wash and slice, lengthwise or round. Stew until tender in unsalted water. Drain and put in a bowl, and cover with milk. To one pint of the salsify add a tablespoonful of butter rolled in flour. Season with salt and pepper. Let it stand a few minutes. Add a little vinegar, if liked.

Carrot Salad. Put half a dozen carrots to boil in plenty of water. When half done, throw out the water, put on fresh and again set on the stove to boil. When the vegetables are cooked, drain, cool and cut in small dice. Make a dressing of a scant teaspoonful of vinegar, four tablespoonfuls of oil, a pinch of salt, a little hard boiled egg and a little salt and pepper. Serve on lettuce leaves with plenty of the salad dressing.

Bacon Sauce for Salad. Bacon sauce is a dressing for a green salad that is easily made and almost indispensable. It is made by cooking, by straining the fat from fried bacon or ham and mixing it with half as much vinegar. Then thicken by adding a little flour mixed with a little water and cook until the sauce is the desired consistency.

A Handsome Hat. A handsome black hat of generous dimensions is of velvet, the wide brim slightly rolled on the left side. The crown, which is of fur, is full of ostrich plumes are fastened a little to the left of the front by means of two huge rosettes.

Horserradish in Mayonnaise. If a generous amount of horserradish is added to mayonnaise it will be found an excellent dressing for cold meats. It is also delicious served with cold meats.

Novel Umbrella Handle. Among the novelties in umbrella handles are those with a flat, round top. On touching a hidden spring a well equipped vanity box is disclosed.

Browning Flour. The quickest way to brown flour for soup or thickening gravies is to put it in a pan on the stove, stirring constantly with a spoon. From the bottom of the pan, lift a little spoonful of flour. Remove the pan the instant the flour becomes a rich brown.

Prune Cocktail. Soak, stew and stone the largest French or Santa Clara prunes. Sweeten slightly, then thoroughly chill on ice and chop small. To the prune juice add orange and lemon juice to flavor, stir in the chopped fruit and serve in cocktail glasses, banked with crushed ice.

Apricot Tapioca. Soak and stew a half pound of evaporated apricots, lift out with a perforated ladle. To the juice in the kettle add enough water to make a pint of liquid, a pinch of salt, a half pound of sugar and three tablespoonfuls of fine tapioca. Cook clear, turn into a dish, stir the fruit in gently, and set aside to get very cold. Serve with sweetened cream.

Apricot Pudding. Prepare a smooth boiled custard of one pint of milk, one half cupful sugar and two eggs. Add a half package of dissolved gelatine, take from the fire and strain. Drain the juice from a cupful of apricots and press them through a colander. Add the pulp to the custard, flavor with almond extract, turn into a wetted mold and let stand overnight in a cool place. Mold and serve with cream.

Compote of Dried Peas. Cook together for fifteen minutes one cupful each water and sugar, six cloves and a few bits of stick cinnamon. Have ready a half pound of evaporated peas, cooked tender, drain out stirring, so as to preserve the shape. After stewing they must be drained free from juice. Drop these into the syrup and cook gently five minutes. Lift out with a skimmer and arrange in a glass dish.

Virginia Corn Pudding. To one cup of corn add the yolks and whites of four eggs, beaten separately. One teaspoon sugar (heaped), a teaspoonful flour mixed in a tablespoonful butter, a small sprinkling of pepper and salt and one pint of milk. Bake three-quarters of an hour.

Lemon Pie. One lemon, juice and rind grated, one cup sugar, two eggs, a pinch of salt, two tablespoonfuls of cornstarch or three of flour, put in cold water, then pour over a cupful of boiling water, stirring; bake and frost with the two whites of the eggs, beaten stiff, and cream and sugar. Bake in a hot oven.

A Tasty Dish. Peel some onions and by them under the flap of a loin of lamb, secure it firmly with a skewer. Put it into a saucepan, sprinkle over it some cloves, mace, two bay leaves, pepper and salt. Cover with one quart of toast and water, cover closely and stew gently for three hours. Then take out the lamb and pour in a cupful of strained liquor, thicken it with two ounces of flour mixed in butter, color a rich brown, pour round the lamb and serve with mashed potatoes. This is a great change from plain boiled lamb.

Fan Shaped Needicase. An attractive and compact needicase that can be slipped in a satchel and easily be made at home at little or no cost. It is made of a piece of cloth, cut four pieces of heavy pasteboard in fan shape. The slope of sides should be three and a half inches and vertical distance from binding to bottom is also three and a half inches. This gives a good curve on the bottom of the fan.

Cover each piece separately, two with flowered silk or ribbon, two with plain silk of contrasting color. A layer of scented cotton batting is put under each cover.

Overcast a flowered and plain piece together, and when both halves are finished join the case on one edge from point to bottom with a narrow gilt braid or loze overcasting, so the book can be opened and shut. Put a loop of gilt cord at the point for a hanger.

On inside of case sew oval flaps of flannel for loose needles, and on the opposite half strap ribbon, to hold papers of needles and booklets.

HOME GARMENT MAKING.

The Bulletin's Pattern Service.



Paris Pattern No. 2242 — All Seasons Allowed.

At sixteen, began to have some idea of the tender passion. Seventeen, talked of love in a cottage. Eighteen, fancied myself in love with some handsome man who flattered me. Twenty-one, felt great confidence in my own attractions, and expected a brilliant marriage.

Twenty-two, refused a good offer because he was not a man of fashion. Twenty-three, flirted outrageously. Twenty-four, wondered why not married.

Twenty-five, began to think a large fortune not quite so indispensable. Twenty-six, wished to be married in a quiet way, with a comfortable home and children.

Twenty-seven, almost despaired of marriage. Thirty, fearful of being called an old maid.

Thirty-one, an additional lover of dress. Thirty-two, professed to dislike balls, finding it difficult to get good partners.

Thirty-three, wondered how men could leave the society of sensible women to flirt with chits. Thirty-four, quarreled with friend who had been lately married.

Thirty-five, liked talking of my acquaintances who are married unfortunately in their misfortunes. Thirty-six, contented old maid—Home Notes.

Hamburg—Mrs. M. E. Huntley will sail for Florida Saturday, Jan. 8.

General Contractor and Builder, 218 MAIN STREET. Phone 370. may27d

Telephone 865-4. Jan6d

BROADWAY THEATRE

Thur., Fri., Sat., Jan. 6th, 7th, 8th

10c SHEEDY & JACKSON'S Vaudeville 10c

Headline: LASS OF LOCH LOMOND. A Beautiful Story of the Hills of Scotland. Special Song and Electrical Effects.

CHILDREN AT MATINEES 5c—3 SHOWS DAILY—2.30, 7, 8.45

AUDITORIUM 3 SHOWS DAILY WEEK OF 3rd

Keith and Proctor's Vaudeville

SPECIAL FEATURE: SABINE, MILLE, VERA & BURKE. In "THE ARRIVAL OF KITTY McARTHUR."

ADMISSION 10c. Evenings Reserved Seats 20c. Picture changed Monday, Wednesday and Friday.

BREED THEATRE

CHARLES McNULTY, LESSEE.

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MISS FLORENCE WOLCOTT IN SELECTED SONG PROGRAMME.

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CAROLINE H. THOMPSON, Teacher of Music, 46 Washington Street.

L. E. BALCOM, Teacher of Piano, 25 Thimble St.

Lessons given at my residence or at the home of the pupil. Same method as used at Schwanke Conservatory, Berlin. oct11d

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Including the latest patterns, ready for inspection.

Quality, minus the high price sting, tells the story of our success.

Whether you wish to order or not, we want to show you the new line and fashions for FALL.

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Merchant Tailors, Chapman Bldg., 85 Broadway.

"NEVER SAY DIE"

seems to be a part of Santa Claus's good-natured character, but he would surely advise his friends to do what it came to the renovation of seemingly old clothing. For it is a fact that, when properly dyed, even an old garment looks like new again. Let us show you how to save fifty per cent. of your clothing expenses.

Lang's Dye Works,

Telephone. 157 Franklin St. dec1d

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Cod, Pollock, Haddock, Halibut, Weakfish, Smelt, Salmon, Mackerel, Shell Fish etc.

Ladd's Fish Market,

Tel. 523, 32 Water Street, nov3d

FRISWELL, The Jeweler,

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dec25daw

A Fine Assortment of

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at little prices. MRS. G. P. STANTON, oct1d

There is an advertising medium in Eastern Connecticut equal to that found in any business section.

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