Contentment is Hea'th to the Rich and R ches to the Poor

THREE PRIZES MONTHLY: $2.50 to first; $1.50 to second; $1.00 to third. Award made the last Saturday in each month.

EVERY WOMAN'S OPPORTUNITY.

The Bulletin wants good home letters, good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper.

Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

HOW TO USE APPLES.

Editor Social Corner:—Herewith I send recipes for using apples:

To prepare an apple for an invalid, wash, core and cook the apple in a little sugar and water until tender. Choose an apple that has a bright red peeling; carefully remove it to a dish and take off the peeling; scrape the red from the inside of the peeling and put it back on the cheek of the apple; return the peeling to the syrup and cook, to remove the rest of the color. Take out the peeling and place the apple in a glass dish, pour around it the rose-colored syrup and serve, either hot or cold.

Apples with Almonds—Wash, core and peel the apples; cook until tender in a syrup of sugar and water. Remove the apples as soon as they are easily pierced with a fork. Prepare some almonds by blanching and cut into quarters lengthwise. Put the almonds point first into the apple, covering it with almonds. Sprinkle with powdered sugar and pour the syrup around them and brown in the oven. Serve cold with whipped cream.

Sweet Apples with Quinces—Prepare the apples without peeling; core and fill cavities with bits of quinces and sugar. Bake slowly, basting with melted butter and syrup.

Apple Crusts—A wholesome dessert for children. Cut stale bread in circles, lay half a peeled, cored apple, cut crosswise on each piece. Bake carefully to keep shape of the apple, and baste with butter and a little lemon juice with sugar. Serve, sprinkled with powdered sugar, either hot or cold.

Apples Baked with Prunes—Select tart apples and peel. Core and fill the centers with stewed prunes, stoned and drained. Bake slowly, basting with the prune juice, or with lemon juice melted butter or a syrup with a little grated lemon peel. Two or three cloves may be stuck into the apple. Serve with cold cream.

Fried Apples—When serving a roast of pork or chops, or sausage, garnish them with fried apples. Core the apples and cut in slices without peeling; put a little butter into a spider and fry the apples in this, adding a bit of sugar. Turn the apples carefully so not to spoil the shape and serve, overlapping each piece. Place around the platter surrounding the meat.

Apple Compote—Take eight or ten tart apples, one cup sugar, one cup water and one square inch stick cinnamon. Make a syrup of water, sugar and cinnamon by boiling them together slowly for ten minutes. Pare and core the apples and cook them slowly until they are done. Fill the core cavities with jelly or marmalade. Boil the syrup until almost like jelly and pour it over the apples and garnish with cream jelly.

MYTILDA.

TO LET IN FRESH AIR.

At the present time when we begin to get as much fresh air into our bedroom as we possibly can, it may interest some of the readers to know how one woman arranges her bedroom shades and curtains so she can keep the shade down at night and still enjoy the fresh air without being annoyed by the shade banging all night from the winds. She fastens her shades and curtain poles three inches from the top of the window pane and opens her window just so far that the air can come in freely and circulate about the room.

DEBORAH.

FOOD FOR THE AGED AND TOOTHLESS.

One ounce of oat meal slightly ground, one-half ounce of pignolias or peanuts put through vegetable cutter, one-half ounce of locust bread, grated. Boil and serve with a spoon.

Norwich. MINERVA.

UNFAILING REMEDY FOR WORMS IN CHILDREN.

After fasting for the morning, eat slowly two ounces of pumpkin seeds, then take dose of castor oil.

AUNT SALLY.

AN INQUIRY AND A CONTRIBUTION.

Editor Social Corner:—How many nice letters, useful recipes and useful helps we are having from week to week. I am going to send in a salad dressing and hope some one will try it and report.

Can some kind sister or sisters tell me when to plant pansy seeds for spring flowering? I am thinking of filling a window box to be put out doors. Also how to mend a graniteware pan that has just a small hole? This pan is very useful to me and I hate to give it up.

Excellent Salad Dressing—One teaspoon salt, one teaspoon mustard, one teaspoon flour, yolks of two eggs, two and a half tablespoons melted butter, three-quarters cup milk, one-quarter cup vinegar added slowly. Cook over teakettle. Steam till thick.

SWEET LAVENDER.

HELP FOR PIE MAKER.

Editor Social Corner:—Herewith I send recipes for making pies:

Custard Pie—Line a deep plate with rim. Heat one pint of milk, rub one teaspoon flour smooth with one-half cup cold milk, add to the boiling milk and cook five minutes. Pour upon three beaten eggs, one-half cup of sugar, one saltspoon salt and flavor to taste, one-half teaspoon lemon or one teaspoon vanilla. Strain hot into the plate, bake slowly, never letting it boil. It is done when knife blade makes a clean cut.

Lemon Pie—One cup of milk, one cup of sugar, one teaspoon cornstarch cooked over hot water for at least 15 minutes, one saltspoon of salt, the yolks of three eggs and the white of one egg, grated rind and juice of one lemon. Fill the paste while hot and bake quick. Beat the whites of two eggs stiff, add slowly two tablespoons of sifted powdered sugar, spread over the pie as soon as it comes out of the oven and return it to dry and brown slightly.

Cocoanut Pie—Line a pan, the whites saved for icing, one rolled soda cracker, one cup of milk, three tablespoonsful sugar, one heaping tablespoonful cocoanut. Cook together, then pour into your pie shell. Beat the whites stiff, add one teaspoonful sugar and a taste of vanilla and spread on top. Then sprinkle with cocoanut. Serve cold.

Cranberry Pie—One quart of cranberries, chopped; fill your plate with the chopped berries, a little bit of butter over the top, a few stoned raisins here and there, one and a half cups of sugar, a little bit of nutmeg; baked in deep plate between two crusts.

Mock Cherry Pie—Cover the bottom of a pie plate with paste. Reserve enough for upper crust.

For Filling—Use one cup of cranberries cut in halves, one-half cup raisins seeded and cut in pieces, three-quarters cup of sugar, one teaspoon of flour, lump of butter size of walnut. Bake 30 minutes in moderate oven. Some like a little more sugar.

CLARA OF CANTERBURY.
South Canterbury.

THE IDEAL LIFE.

Editor Social Corner:—The life of the busy workingman is the ideal life, presenting the greatest number of opportunities for developing the highest character, religiously speaking.

With God there is no respect of persons. The word of God assigns a position to the workingman. It is an honorable position. We are the sons of God. God is a worker and the standard man must be a worker. Character is developed in a life of labor.

God's type of life was a workingman, a carpenter. Jesus Christ and his apostles were all working men. There are enemies of the working man but capital is not an enemy. The crank is a real enemy, the man who goes about trying to persuade men that black is white, that night is day, that yes is no.

I should always mistrust the man who works with nothing but his mouth. Other enemies of the workingman are intemperance, gambling and lust. They take away his money. They take away his manhood, and rob him of his self-respect.

Nature has no use for an idle man. Surroundings do not make a man; it is the possession of creative energy. The man that can produce something can always live; nature says to him: There is a place for you; you are one of the sons of God; you can live and not die. We can work on the principles laid down in the word of God and solve many a problem.

Norwich. WILLIAM H.

HOW A BOY EARNS MONEY.

Dear Social Corner Sisters:—If any of you have a boy, here is a tested recipe for earning his own spending money: I asked a busy boy on our street to tell me how he earned his money, and this is what he said: "I first started four years ago with one pair of rabbits. When the little ones came I sold some for nails, brads and wire, then I got some boxes and made some hatches which consisted of a dining room, and bedroom. I then either sold or traded some young until I had enough to start a rabbitry. I gather leaves and lawn grass and dry for the winter beds; and feed grass and clover in summer. In winter I have friends who save me parings, and a restaurant here in the city gives me a large bag of bread twice a week; then my sweepings I trade for oats, and in this way it only costs me about one dollar a year for feed, which is for carrots. I feed twice a day and each has a teacup of water. I only keep about 19 in winter, while in summer I often run up to 50. I also keep rats and pigs in warm weather. I have a small loft, and when anyone has pigeons to sell cheap I buy them and put up a sign: "for sale," and the mothers all come, and the little ones cry for the birds, and soon I am well sold out. I also sell Buff Cochins, Bantams. I raise the chicks and they sell for 50 cents each. When quite small, at Christmas, I sold enough burnt wood work to get quite a few gifts, beside buying new collars for my two dogs and paying for their license, which came due in January, as they are young dogs. One is a French bull. I expect to raise from her this fall. I hope to make her pay my way through school later on, and then in spring I sell turtles. I buy them cheap of the country boys and take them to the city and the fellows buy them like hot cakes. I had as many as six different kinds at once last year. When I sell dandelions in the spring I get them before school and get 25 cents a mess for them. I sell berries, milk-weed, narrow dock, scarish and loads of wild cherries; and when a new baby comes to town I tell that mother she wants catnip for her little one, and then I go to the woods and gather it and sell it for five cents a bunch. I also dry it for winter. Then I sell bones, bottles, old iron; and I buy old rubbers and pay for them two cents a pound; but I don't wish to tell you what I get for Easter. I buy paper and my mother makes me flowers, which I sell; and also sell many baskets. I have regular customers. I also catch wild mice and sell them for 10 cents each. Oh, I don't have to ask for my spending money; but then, I put most of it in the bank; except I always keep some by me to buy anything that I see I can make money on." I then asked the busy boy, "Do you go to the Dime?" and he said, "I have only been a few times with my father. Evenings I have some boy friend in to play games, or my mother helps me out. I have got her so she can play marbles and spin a top fine. My father also plays games evenings and ball in summer."

"What do you get for rabbits?" I asked.

"For commons I get 50 cents a pair for young; $1 for old; and $2.25 for young Angoras; and $5 for the older ones. It means quite a little work, but then I like it; and if my time is all taken up I think I have a fine time as any boy of fourteen years, don't you?"

FEBRUARY.

TESTED BANANA RECIPES.

Dear Sisters of the Social Corner:—Here are some fruit dessert recipes that I hope you will all like:

Banana Pudding—Soak one cupful stale soda crumbs in two cupsful of scalded milk for one-half hour; then rub through a sieve. Remove peel from bananas, scrape and force through a sieve. There should be one-half cup of banana pulp. Mix cake and bananas and add one-quarter cup of sugar, one-quarter teaspoon salt, one teaspoon vanilla, and the yolks of three eggs slightly beaten. Turn into individual cups, set in pan of hot water and bake until firm. Serve with the following sauce: Mix one-half cup of milk with one-half cup of cream and bring to boiling point; beat yolks of two eggs until thick and add two teaspoons of sugar. Pour milk slowly on egg mixture, and when well blended, cook over hot water for five minutes. Flavor with one-half teaspoon of vanilla and gradually add the whites of two eggs, stiffly beaten.

Banana Sponge—Line a mold, first dipped in cold water, with thin, crosswise slices of bananas, and fill with the following mixture: Mix one-half cup of cornstarch, one-quarter cup of sugar and one-quarter teaspoon of salt. Add gradually one-quarter cup of cold milk, stirring constantly until the mixture begins to thicken, afterwards occasionally; cook in a double boiler 15 minutes; add one teaspoon of vanilla and whites of three eggs, stiffly beaten; chill thoroughly, remove from mold and garnish with slices cut from Malaga grapes. Serve with custard made from the yolks of the eggs.

Fruit Ring — Put one-third of a package of gelatin in one-third cup of fruit juice and let it stand until perfectly soft, then place on back of the range until all is dissolved and comes to scalding point; add one-half cup of sugar, juice of one-half lemon and cool. When it begins to thicken pour it into ring mold and set in a cold place to become firm. When ready to serve dip the dish in warm water a moment, then invert on a chilled dish. Fill the center with any desired fruit, canned or fresh, and serve with whipped cream.

LOUISE.

A SUCCESSFUL MARRIED LIFE.

Editor Social Corner:—First, we made it a rule that rent for one month should not exceed one week's pay, and we put aside one-quarter of the amount each week. The past five years we have set aside a certain sum each week for set bills, such as insurance, rent, coal, gas, Bulletin, lodge dues, and the tenth for church work. All except the tenth is in bank to pay by check. We had few rules, but this was the second: never to touch our "rainy-day fund" for running expenses. Weekly wage must suffice. That rule has been broken but once in nearly 17 years, and that amount was put back again.

We never buy on the installment plan, pay cash or go without; and run no bills that can be helped. We have three children; have had all sorts of children's diseases, but have, by studying the (doctor's book) and when necessary employing a good physician, kept within our income.

I read of one mother who put aside one cent a day for her child from birth. We have followed that idea with our three, and each has a small bank account in his own name. We hope it will encourage them to save systematically and give them a feeling of independence in later life. We also give each child a certain sum a week as spending money. At first start it was five cents. I give amounts so young couples may see that a thing can be started on a small sum, and many young couples start in on a small salary and can't spare much. They learned the value of money. The candy store or theater do not get their small cash. They enjoy having in for Christmas time, Valentines, etc., and we were surprised many times to see how much they could do with so little.

We feel we have started them in the right way. I do not keep a maid. We enjoy being alone. By training the children to help and hiring a woman to wash, iron and scrub, I find plenty of time to read a good book and magazines, and to do the sewing for the family.

The school teacher tells the children to use their common sense. So, by using my common sense and the paper patterns we find ourselves quite well clothed without the expense of a seamstress. I even make my husband's neglige shirts and the small boy's suits. I love to be a helpmate and read all articles on how to make work easy. In fact, any article upon home management and cooking, etc. A good book by a reliable authoress and magazines take the place of "theaters" for the whole family. We like the church entertainments and Y. M. C. A. courses and our home is a regular open house for our friends.

I must say right here: Always welcome any young man whom your husband brings home unexpected to supper. Let him feel that he has not put you out. The home must be as much for the man's friends as for the woman's.

We have one more rule: All go to church Sunday, as our Pilgrim fathers used to go, as a family, each taking a part in the giving of both their time and money, as well as service. Sunday afternoons are usually spent with the children, taking long walks, reading, making candy, or just plain resting.

A HELPMATE.

FRIENDSHIP BETTER THAN GOLD

Editor Social Corner: A true friend is far more valuable than silver or gold. "Friendship" is one of the grandest of words.

We once knew a doctor who had a good practice and a fine home and thought he had a host of friends whom he often entertained at much expense, for it was a great pleasure to him. He thought they were true friends, but by misfortune he lost his home and all he had in this world except his faithful wife and his good practice as a physician. He began to look around for his friends. They had vanished and in less than one year the friends he counted as his best did not recognize him when they met him on the street.

When a man is drifting down the river of misfortune and sees no chance of escape is the time a true friend is needed—a friend from the heart to reach out his hand of friendship and help. Many times some one may be responsible for a noble life which might have been saved by true friendship. It costs nothing to say "Hello, Jim," or "Bill," or "Good morning, Nettie," or "Lucy," and it often cheers the heart for the whole day. A good place to begin friendship is at home in our younger days.

When we hear a boy say "his old man" and "his old woman," he is likely to call his young, faithful wife "old woman" and the children "kids" or "brats."

A boy who will show due respect to his parents is pretty sure to make a good husband and father and will have love and friendship for his wife and family and some to spare to his neighbors.

Let us do all we can to advance friendship in all circles of life.

HONOR.

> Adversity is the balance by which friends are weighed.—*Plutarch.*
>
> He is my friend that helps me and not he that pities me.—*Solomon.*
>
> He is a weak friend who cannot bear with a friend's weakness.—*Anonymous.*

GOOD THINGS FOR THE TABLE.

Editor Social Corner:—I hope some reader will try these recipes:

Chocolate Brownies—Cream together two cups of sugar and one cup of butter or half cup of lard; beat in four eggs, four squares of melted chocolate, one cup of chopped nuts, one cup of flour, a pinch of salt, one teaspoon of vanilla. Bake in a dripping pan. When done cut in squares.

Salmon Croquettes—One can of salmon minced fine, one tablespoon of melted butter, one quarter of cup of milk, a little pepper, one-quarter cup of rolled cracker, two eggs well beaten; make into shape, dip in beaten egg, roll in cracker and fry in very hot fat.

Soft Gingerbread—One cup molasses, teaspoon of soda, one-half teaspoon of ginger or cinnamon, one tablespoon of butter, two cups of flour. Stir all together and add one-half cup of boiling water.

Hermits—One cup of sugar, three-quarters cup of butter, four tablespoonsful of milk, two eggs, all kinds of spice, one teaspoon of soda, two of cream of tartar, one cup of raisins, flour to roll.

Killingly. SOCIAL FRIEND.

PROVEN RECIPES FOR FAMILY.

Quick German Pudding—One pint of flour, one cup of milk, two teaspoons of baking powder, one-half teaspoon of salt, one egg. Put the batter into a flat tin, cut apples into thin slices and press them into the batter, placing them in rows, then sprinkle them with sugar and cinnamon or nutmeg and bake until apples are well done.

Graham Gems—One and a half cups of graham flour, one tablespoon of sugar, one teaspoon of cream tartar, one-half teaspoon of soda, one cup of milk, one-half teaspoon of salt.

Crullers—One cup of sugar, one cup of sweet milk, two eggs, three tablespoons of melted butter, two teaspoons of cream tartar, one teaspoon of soda, one teaspoon of salt, and one-half teaspoon of nutmeg, one quart of flour; sift flour, salt and cream tartar and soda; mix, roll thin and cut and fry in hot lard.

Cheese Egg and Rice—Cook one cup of rice; add milk or white stock to make a soft mixture; one-half cup of grated cheese, one beaten egg. Bake in a buttered dish; grate cheese over the top.

Graham Bread—One quart of graham flour, one pint of sweet milk, one-half cup of sugar, one teaspoon of salt, one teaspoon of soda, two teaspoons of cream tartar. Bake in covered tin.

North Stonington. H.

TESTED CAKE RECIPES.

Editor Social Corner:—I thought I would send the members of the Corner some recipes of mine:

Plain Cake—One and a half cups of sugar, two spoonsful of molasses, one cup butter, one-half cup sour milk, one spoonful of soda, two eggs, two and a half cups of flour, a little of all kinds of spice, currants and raisins.

Newport Cake—Two cups of milk, three eggs, one great spoonful of sugar, one of butter, one teaspoonful of cream tartar, one-half teaspoonful of soda. Make a thin batter.

Jenny Lind Drop Cakes—Two and a half cups of flour, a small piece of butter, one cup of sweet milk, one-half cup of sugar, one teaspoonful of cream tartar, one-half teaspoonful of soda, a little salt, one egg broken in after the rest is put together.

Cocoanut Cake—Two well beaten eggs, two tablespoonsful of butter, two cups prepared cocoanut, one cup sugar, one-half cup of milk, one teaspoonful cream tartar, one-half teaspoonful soda; soak the cocoanut in milk.

Danbury, or Gold and Silver Cake—Three cups of sugar, one cup of butter, five cups of flour, one and a half cups of sweet milk, one teaspoonful of cream tartar, half a spoonful of soda, the yolks of 12 eggs, three cups of sugar, one cup of butter, one cup of sweet milk one teaspoonful of cream tartar, one-half teaspoon of soda. Flavor with almonds; five cups of flour.

Cheap Sponge Cake—Three eggs, one cup of sugar, one cup of flour, into which mix one teaspoonful of cream tartar and one-half teaspoonful of soda dissolved in three teaspoonsful of warm water. The last thing added, a dessertspoonful of vinegar, stirring briskly. Bake about 25 minutes in not too hot oven. The batter will be very thin.

Canterbury. LAURA BAILEY.

MEND YOUR SCALES.

Dear Sisters of the Social Corner:—How kind it was of the editor to let the Corners award the prizes from month to month, but for my own part I prefer to let it remain with the editor, as at present.

It would be no easy task to compare the letters from week to week, and among so many good ones choose the best; and then some of us naturally lazy souls might forget to send our votes on time. I fear a majority vote might be difficult to obtain, for few of us enjoy the same style of letter.

For example: one likes recipes, another household suggestions, and still another letters pertaining to character-building; and there would probably be as much dissatisfaction at the distribution of prizes as at present.

Of course, we all want to win a prize, but if we do not, our labor isn't in vain, for we may write something to help another; and this practice of expressing our thoughts clearly on paper is most beneficial to us, for as we leave our school-day compositions behind we grow rusty, and it becomes more and more of a burden to write a letter.

In the Corner recently there appeared a letter written from "Who," on the Fourth Prize. Her letter was most helpful, and I think she has the right spirit. If we help one another by means of our letters, surely we do not write in vain. Let us all keep this little story entitled, "Mend Your Scales," in mind.

A trouble's a ton, a trouble's an ounce,
Or a trouble is what you make it;
And it isn't the fact you're hurt that counts,
But only, how did you take it?

Ellington M. E.

USEFUL HINTS.

When hubby's white sweater shrinks or gets too small, rip out sleeves and collar and open garment at seams; by sewing up the three openings a perfect square is obtained. Crochet (or knit) scollops on three sides and fringe on the fourth and you have a carriage robe for baby which will be admired by all. Out of sleeves make pair of leggings by cutting off top and joining seam. From a thin white woolen shirt, also too small, make yourself a nice tailored shirtwaist. The sleeves can be shortened at top and made wider by adding a gore made from bottom of shirt.

MARCH.

Readville, Mass.

POPULARITY.

Dear Editor and Sisters of the Social Corner; I am writing a little piece on Popularity this week, hoping it may find space in our popular paper.

Why is it Miss So and So is so popular? her friends all ask each other time and time again, and the popularity was such a constantly growing quantity that they set about to discover the secret. And what do you think they found? No secret at all. She was just as sweet and friendly to the old folks as she was to the people of her own age and the younger ones also. Now her friends were not discourteous or disagreeable to those who had been touched by the whitening hand of time; they just simply ignored them. There were so many parties, dances, theaters and happy confidences over a cup of chocolate in your friends' cosy corner, and so little time for all the merry whirl that they can't find time to be even thoughtful of their elders.

But, my dear friends, God is good, and we may some day be white-haired old folks, and we would not like to be snubbed by some of the younger ones. This is the lesson.

Long before Miss Popularity graduated from short skirts she discovered that the spirit of youth was contagious and she will tell you that some of the brightest, wittiest and even younger spirited people are to be found among the older folks. For so many of our younger folks are so cold and stiff that you cannot blame some for calling them sticks.

Many times friends according to their means would give a big dinner or theater party at which our popular friend would be the guest of honor. No party would be a success without her; not that she wanted to lead them in any way, but her smiling face and friendly, cheery word made her a happy companion for all. So, my dear friends, we have nothing to lose when we grasp the hands of our elders with a firm grip and cheery, "I am so glad to meet you." Cheerfully,

MY HY.

FAVORITE CAKES.

Editor Social Corner: Herewith I send recipes for cake:

Dutch Apple Cake—Two cups of flour, two teaspoons baking powder, one-half teaspoon salt, one-quarter cup of sugar, one egg, one cup of milk, one-quarter cup butter, melted. Mix in the order given; spread evenly in a buttered pan. Pare, core and cut into eighths two apples. Place in parallel rows in the dough and sprinkle three tablespoons of sugar over the top. Bake thirty minutes and serve hot with lemon sauce.

Angel Cake—White of five eggs beaten until stiff, three-quarters cup of sugar, one-half cup of flour, one-half teaspoon cream of tartar. Sift flour five times and the last time sift cream of tartar with it. Bake about forty minutes in a slow oven at first and then heat up at the last end. Frost with chocolate.

Dark Fruit Cake—One cup of butter, one cup of light brown sugar, one cup of molasses, one cup of milk, three cups of flour, more if needed, four eggs, one even tablespoon of cloves, one tablespoon cinnamon, one-half nutmeg, one pound seeded raisins, one pound currants, as much citron as you like, two pounding teaspoons baking powder. Cut up fruit, put in part of the flour to keep separate. This makes two loaves. Bake in a slow oven.

Sponge Cake—Separate the yolks and whites of four eggs, beat whites stiff with egg beater and lift beater out of bowl and into mixing bowl, where you have put your yolks, beat egg until creamy and while beating gradually add one cup granulated sugar. Beat well into this your stiffly beaten whites, then with spoon fold in one cup of flour with just a pinch of salt and baking powder. Flavor to taste, but add flavoring before flour.

Sour Milk Cake—Beat to a cream one tablespoon of butter and one cup of sugar, a teaspoon of soda in one cup of sour milk, two cups of flour, one teaspoon of cinnamon and one teaspoon mixed cloves and nutmeg.

CLARA OF CANTERBURY.
South Canterbury.

FINDS THE SOCIAL CORNER HELPFUL.

Editor Social Corner: I enjoy the Social Corner very much and find a good deal in it that is helpful. It seems to me it is sometimes hard to tell who our true friends are. Are we sure of them until they have been "tested and tried?" How many are there whom we call friends who would never say an unkind word of us, and if others did, would be eager to defend us? I believe we all have some, whom we can depend upon. "A friend in need is a friend indeed."

How often this has been verified when trouble or sorrow comes to us? A true friend is a priceless gift. I believe the best way to have true friends is to be kind to everyone. We often meet people who always have a knack of saying something to hurt our feelings. "Throw cold water." We can learn a lesson from these not to say things that hurt, but something that may brighten the life of another.

There is an inherent tendency in some people to be kind and cheerful, and look on the brighter side of life. How much we enjoy them and how helpful they are, to us! Kindness begets kindness, as money at interest. If we do not give kind words, we cannot expect them in return. A kind word of praise, encouragement or sympathy costs nothing, and yet it is something we appreciate so much. It is equally possible for us all to be kind to everyone. Rowland Hill says: "I expect to pass through this world but one. If, therefore, there be any kindness I can show, or any good thing I can do any fellow human being, let me do it now; let me not defer or neglect it, for I shall not pass this way again."

JERUSHA.

ICE CREAM AND SPONGE CAKE RECIPES WANTED.

A Cake Recipe—Here is a cake recipe which, though inexpensive, is very nice, either in layer, cupcakes or in a shallow tin: Put in your sieve 1 1-2 cups flour, scant; 1 scant cup sugar, pinch of salt, one teaspoon baking powder; sift onto mixing board. Have 1-4 cup melted butter (you can use half lard), break an egg in the cup, beat together a little with a fork, and fill up the cup with sweet milk. Pour onto the dry ingredients, beat well; bake at once. Any flavoring that is liked can be used. This is called Lightning Cake.

I would like some recipes for ice cream. I have several, but those with gelatin seem tough and those with cornstarch seem too much like frozen pudding.

To Ethel of North Stonington: I hope she will send the sponge cake recipe, as it is my favorite cake.

Westerly. BEE.

The Porteous & Mitchell Co.

A Sale of Notions

It will begin Today and continue up to and including Wednesday, March 15th.

Commencing Today we will have a Ten-day Sale of Notions and Small Wares. This is not an offering of a few odds and ends—but involves a broad and comprehensive sale of every day needfuls—and it is offered at a time when those needs are greatest.

DON'T MISS THIS SALE — IT MEANS SURE AND SUBSTANTIAL SAVINGS FOR ALL WHO TAKE ADVANTAGE OF IT.

Threads of All Kinds

At 1c—White Basting Thread, 200-yard spools, value 2c.
At 3c—White Basting Thread, 500-yard spools, value 5c.
At 8c—White Basting Thread, 1200-yard spools, value 10c.
At 2c—Shaker Silk Substitute, black and colors, value 5c.
At 2c—Linen-finish Button Thread, black or white, value 5c.
At 2c—Merrick's Darning Cotton, black or colors, value 3c.
At 2c—Darning Wool and Needle on card, black only, value 3c.
At 16c—Sewing Silk, 400-yard spools, black or white, value 25c.

Needles and Pins

At 1c—Holdfast Darning Needles, five to a paper, value 3c.
At 4c—Robert's Gold-eyed Needles, at 4c a paper, value 5c.
At 1c—Common Pins, full count, at 1c a paper, value 2c.
At 4c—Best American Pins, all sizes, value 8c.
At 7c—English Pins, at 7c a paper, value 10c.
At 4c—Clinton Safety Pins, all sizes, value 5c to 7c.
At 1c—Black Pins, with jet heads, at 1c a box, value 2c.
At 3c—Pin Books, containing black or white pins, value 5c.
At 5c—Pin Cubes, containing black and colored pins, value 8c.

Hooks and Eyes

At 1c—Long Bill Hooks and Eyes, black or white, 1c a card, value 5c.
At 3c—Saratoga Hooks and Eyes, black or white, 3c a card, value 5c.
At 4c—Dainte Hooks and Eyes, at 4c a card, value 5c.
At 7c—Golden Spring Hooks and Eyes, black or white, value 10c.
At 7c—Peet's Invisible Hooks and Eyes, black or white, value 10c.

Hose Supporters

At 19c—Women's Satin Pad Hose Supporters, lisle elastic, Lindsay button, value 25c a pair.
At 39c—Women's Satin Pad Hose Supporters, silk elastic rubber button, value 50c a pair.

LINDSAY HOSE SUPPORTERS
Infants' at 10c, value 12½c
Children's at 10c, value 12½c
Misses' at 12½c, value 15c
Women's at 15c, value 17c

C. M. C. HOSE SUPPORTERS
Infants' at 10c, value 12½c
Children's at 12½c, value 15c
Misses' at 15c, value 18c
Women's at 17c, value 20c

Tapes and Laces

At 2c—White Cotton Tape, assorted packages, value 5c.
At 5c—White Cotton Tape, ¾-inch wide, 8-yard pieces, value 10c.
At 9c—White Cotton Tape, 1½-inch wide, 24-yard pieces, value 15c.
At 10c—Taffeta Seam Binding, black, white and colors, value 15c.
At 5c—Black Flat Shoe Laces, three lengths, 5c a bunch, value 10c.
At 3c—Flat Linen Corset Laces, 5-yard pieces, value 5c.
At 10c—Woolen Trimming Braid, 24-yard pieces, value 20c.

Pearl Buttons

At 3c—White Pearl Buttons, small sizes, one dozen on a card, value 5c.
At 7c—White Pearl Buttons, small and large sizes, 3 to 24 buttons on a card, value 10c.

Miscellaneous

At 1c—Waterproof and Velveteen Binding, at 1c a yard, value 5c.
At 3c—German Silver Thimbles, all sizes, value 5c.
At 5c—Collar Foundations, black or white, value 10c.
At 3c—Good quality Lisle Elastic, at 3c a yard, from 5c.
At 7c—Good quality Lisle Elastic, at 7c a yard, from 10c.
At 9c—Dress Shields, light weight, three sizes, at 9c a pair, three for 25c.
At 7c—Improved Ironing Wax, at 7c, value 10c.
At 10c—Large Pin Cushions, tomato shape, value 15c.
At 12c—Tailors' Chalk, 36 pieces to a box, at 12c a box, value 25c.
At 15c—Medium size Scissors, at 15c a pair, value 25c.

VERY SPECIAL

During this Sale, or while they last, we offer size 8-inch Self-sharpening Shears at 29c a pair, value 50c.

100 Men's Rain Coats and Top Coats

AT VERY SPECIAL PRICES

No such values ever before offered right at the opening of the season.

Another evidence of our Superior Merchandising Facilities.

NOTE THESE REMARKABLE OFFERINGS

At $7.95	25 Men's Cravenetted Raincoats in tan color and in fancy black—these are regular $12.00 Raincoats at $7.95.
At $12.95	25 Men's Full Cravenetted Raincoats, absolutely rain proof—these are regular $18.00 Raincoats at $12.95.
At $12.75	50 Men's Spring-weight Top Coats, in black and Oxford—coats are silk faced to edge—these are regular $15.00 Top Coats at $12.75.
At $4.29	Men's Rubber "Slip On" Coats, with cemented seams, in tan and grey—these are regular $5.00 value at $4.29.

ON SALE TODAY WHEN THE STORE OPENS.

Second Floor--Special Values

Women's Coats, Suits, Waists, Petticoats, Etc.

Opportunities for economy that should crowd our Second Floor Today.

Women's Winter Coats at $5.00

Women's and Misses' Long Coats, materials are plaid back, fancy mixtures, in grey, tan and navy—coats that originally sold at $15.00—price now for quick clearance $5.00.

WOMEN'S SUITS AT $7.50
25 Women's and Misses' Suits in light shades of tan, gray and lavender—Suits that were originally $15.00 and $17.50 — price now for quick clearance $7.50.

WOMEN'S RAINCOATS AT $9.98
25 Women's Worsted Raincoats with semi-fitted back, in black, navy and smoke color — regular $15.00 Raincoats at $9.98.

WOMEN'S COATS AT $15.00
Women's Medium Weight Cheviot and Serge Coats in black and navy, full 52 inches long, with semi-fitted back and deep shawl collar—regular $25.00 Coats at $15.00.

WOMEN'S SILK WAISTS AT $3.29
Women's Silk Waists of fancy silks—some plaid effects and some Persians—made with kimono and regular sleeves—these are actual $5.00 and $6.00 values at $3.29.

WOMEN'S SILK PETTICOATS $3.69
Women's Silk Petticoats in plain colors and Dresden effects—colors are black, green, cardinal and brown—these are actual $5.00 value at $3.69.

WOMEN'S SHORT SKIRTS 19c
Women's Flannelette Short Skirts, pink and blue stripes—regular 26c value at 19c.

WOMEN'S DRESSING SACQUES
Women's Flannelette Dressing Sacques in several good styles—regular $1.00 value at 59c.

Women's SATTEEN PETTICOATS
Women's Black Satteen Petticoats—also Cotton Taffeta Petticoats—in a variety of styles—regular $1.50 value at 89c.

MISSES' SHOES AT $1.39
Misses' Extra High Cut Boots, with two buckles, in button and lace, sizes 11½ to 2—at $1.39 a pair, value $1.50.

BOYS' SHOES AT $1.95
Boys' High Cut Boots of tan calf and velour calf, Blucher cut, with two buckles, sizes 2½ to 5½ — at $1.95 a pair, value $2.50.

WOMEN'S SHOES AT $1.98
Women's Velour Calf Shoes, Blucher style and button, with medium soles and heels, sizes 2½ to 8—at $1.98 a pair, value $2.50.

WOMEN'S HOSPITAL SHOES
Women's Hospital Oxfords, with flexible soles, rubber heels and toe tips—also Juliets with rubber heels—at $1.39 a pair, value $1.50.

MILLINERY

Another Mark-down on Women's Fine Dress Hats—including French Hats, Gage Hats and Pattern Hats from our own work room.

REMEMBER | Every fine Hat in our stock is included, no matter what former price has been — positively none reserved.

REMEMBER | also, that the materials alone in these Hats are worth several times what we ask for the Hats all ready to wear.

There are exactly 22 Hats included in this offering — Hats that originally sold up to $18.50 — Today you may choose at **$3.98**

Special Values from Several Departments

Boys' Clothing

Boys' New Spring Caps at 24c and 49c.
Boys' New Spring Hats at 49c, 95c and $1.49.

THREE SPECIALS IN BOYS' TROUSERS
At 49c—Boys' Knickerbockers and Bloomers, value 69c.
At 69c—Boys' Knickerbockers and Bloomers, value $1.00.
At 95c—Boys' Knickerbockers and Bloomers, value $1.25.

At 69c—Infants' Sweaters, value $1.00.
At $1.49—Boys' Coat Sweaters, value $2.00.
At $1.79—Women's and Misses' Coat Sweaters, value $2.50.
At 95c—Women's and Misses' "Aviation" Caps, value $1.50.

Gloves Reduced

79c value $1.00	Women's two-clasp Gloves in black and colors — one-clasp Chamois Gloves — a broken assortment of sizes.
79c value $1.50	An odd assortment of Women's Long Kid Gloves in 12 and 16-button length—at 79c a pair, value $1.50 and $1.95.
$1.48 value $2.50	Women's 8-button length Cape Gloves — black and tan, in a broken line of sizes
79c value $1.00	Women's 16-button length Silk Gloves, in black and white and a full assortment of sizes—at 79c a pair, value $1.00.

Ribbons

Continuation of Special Sale of "Loom Ends" in Ribbons at one-third less than regular prices.

At 19c	Wide Ribbons, including plain Taffeta, Moire, Persians, Dresdens, Etc.—at 19c a yard, regular prices 25c and 39c.
At 25c	Extra wide Ribbons in Satin Taffeta, Moire, Persians, Dresden, Etc.—at 25c a yard, regular prices 35c and 45c.

Hosiery

The Special Sale of Women's and Children's Hosiery will continue today.

At 15c—Children's fine quality, brilliant Lisle Hosiery—second quality of regular 25c goods.
At 15c—Women's Hosiery, a sample line in plain black and black with white feet, value 19c.
At 19c—Women's Hosiery in black silk lisle, colored silk lisle and embroidered hosiery, regular price 25c.
At 29c—Women's Black Silk Hosiery, pure silk in gauze weight—second quality of regular 50c Hosiery.
At 49c—Women's fine Hosiery, a sample line, including black lisle and silk embroidered hosiery—regular price 75c.

Ask to see our No. 108 Women's Hosiery with linen spliced heels and soles at 25c a pair.

The Porteous & Mitchell Co.