



THE SOCIAL CORNER

A LITTLE TRIAL IS MADE BIG BY NURSING

THREE PRIZES MONTHLY: \$250 to first; \$150 to second; \$100 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 that will 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.

PREPARE FOR SPRING. Dear Sisters—Have you thought that spring is here, and that March is the time to look around the lawn and see what repairs it will be needing?

usually prevent flying out; but they will find some place to crawl under the fence unless it is fastened down. Green food must be provided. Neighbors have kindly given lawn grass many times. Weeds, vegetables and fruits are utilized. Last summer I sowed corn; when between two and three feet high it was cut into small pieces with a hand-made grass-cutter made from a plain knife. The hens ate it like hot cakes; they plant more in a house by 15 feet. The corn from the kitchen stove during the summer and give it with ground oyster shells at once.

Kerosene is sprayed generously. Tobacco stems, air-slacked lime, sulphur and insect powder are put into the soil.

We store leaves for the scratching pen, and scatter grain for them to work for. Buy, and get the article done, should be done at once; by March 15th it will be time to uncover your bird beds and hardy borders. Water of the Valley should be started soon if we want them for Easter bloom. If you enjoy a prairie bed as much as I do you will sow your prairie now in a row and have a good April crop. Before planting seed soil in warm water for a day, as it is very slow to grow.

Noewick. WILD FLOWER.

A CHATTY AND HELPFUL LETTER. Dear Sisters of the Social Corner—At last our daily paper does not belong altogether to the Man of the House; not but what we members of the fair sex have been enjoying reading 'The Bulletin'; but now that it has a little corner all our own how we do appreciate it.

M. Reens and W. H. F. of Readville were very kind to speak of my pretty "nom". They want to tell Sweet Lavender that she can get busy on her pansy boxes most any time now. I always start mine about the middle of March, then they ought to be ready to bloom when it is time to set them out of doors. I start seeds in cigar or tobacco boxes with a layer of soil. Have the dirt warm when the seeds are planted and make the soil firm by gentle pressure of the hands after planting. Mollies carefully and thoroughly and cover box with glass to keep in heat and moisture. Keep where the temperature is quite even and do not expose to strong sunlight until the plants are quite strong. When the plants are well up they should be removed to a cooler place, with greater depth of soil and may be kept there until time to set in permanent location. Do not let them make the mistake of planting the tiny seeds too thickly. Keep moist and stir the soil often and you will be rewarded with a fine crop. I am sure that will more than repay you all the pains you may take. I love all flowers, but I believe pansies are my favorites because they seem as though they could speak to me.

If it will not make my letter too long I want to say that I have a few recipes for making the best ice cream I ever ate. Many others have said so, too. I wish she would try these and report results.

Chocolate Ice Cream—One quart cream, one pint milk, two cups sugar, two eggs beaten light, five tablespoonfuls grated chocolate rubbed smooth in a little milk, beat milk to near boiling, pour in slowly beaten eggs and sugar, then the chocolate. Boil for five minutes, stirring constantly. Cool, beat in the cream and freeze.

Vanilla Ice Cream—Two quarts rich cream, one pint milk, one pound sugar and one tablespoonful vanilla. Mix well and freeze. If you are fond of fruit ice cream, try the recipe for making banana cream sent to the former by the Minister's Daughter last summer.

With best wishes to the editor and sisters of our Corner. FATE VERNA.

HOW TO COOK APPLES. Editor Social Corner—I herewith send a few more apple recipes:

Buttered Apples—Pare and core six nice apples and place them whole in a saucepan with a piece of butter the size of an apple, one tablespoonful sugar in each of the holes where the cores were and stick a clove in each apple; steam very gently, covering the pan with a lid. When done, remove them and dip the apples in melted butter; sprinkle thickly with coarse granulated sugar and bake in a shallow oven. If saturated with the syrup, sprinkle with sugar and cinnamon and serve very cold.

Frosted Apples—Stem a dozen apples with their skins on in water containing a small piece of alum. Put them in cold water and when the skins will pull off, remove them and dip the apples in melted butter; sprinkle thickly with coarse granulated sugar and bake in a shallow oven. If saturated with the syrup, sprinkle with sugar and cinnamon and serve very cold.

Mirron of Apples—Stew half a dozen pears cut and sliced apples with a very little water, two tablespoonfuls of sugar and some powdered cinnamon. When reduced to a pulp spread this smoothly in a dish, add eight lumps of cut sugar with a teaspoonful of water and the thinly-grated rind of two lemons for a few minutes; add butter the size of an egg, a spoonful of flour, the yolks of two eggs and the white of one; mix all these well over the fire and spread over the apples. Whip the two remaining whites to a froth and when the custard is cold pile the whipped whites upon it, sift sugar on the top and set in the oven a moment for the apples to brown.

MYTILDA.

HENS ON CITY LOTS. Editor and Friends of the Corner—A limited number of fowls can be kept with profit and pleasure, if people would study how to manage them. It is particularly every-day work. Never deceive the hens; if you call, always give them something. Kindness among the fowls is repeated with interest. I always talk to them whenever I go out at feeding time, and many are so tame I can take them up. If any get out of the yard I can call and scatter some grain and they run right back again. Clipping off the long feathers at the end of one wing will

wood or stubble. Carry with you a small axe and a good saw. Just as you cultivate a loving disposition, and your conscience will be clear and your rest sweet.

HOW TO MAKE COOKIES. Editor Social Corner—Here I will send a few tested recipes and hope they will be of some use to some one. I cut out the recipes each week and paste in my cook book:

Molasses Cookies—One cup sugar, one cup molasses, one-half cup melted butter, one-half cup lard, one-half cup salt, heaping teaspoon soda, ginger, flour enough to roll. Beat the soda into the molasses, add the butter, water, flour; roll quite thick and cut with cookie cutter.

Raisin-filled Cookies—One cup sugar, one cup butter or lard, pinch salt, two teaspoon baking powder sifted in flour, one teaspoon vanilla, flour to make stiff enough to roll. Roll very thin and put together with filling.

Filling—One cup raisins, one-half cup sugar, one-half cup butter, one-half cup molasses, one-half cup vanilla. Cook until it thickens, stirring most of the time. Cool before putting the cookies together.

Jewett City. CHLOE.

HOW TO MAKE PIES. Mock Mince Pie—One cup brown sugar, one medium-sized lemon, one cup molasses, one teaspoon of all kinds spice, one cup raisins, small piece of butter, one cup cracked rolled fine, a little salt, one cup cold meat, one-half cup vinegar.

Mock Cherry Pie—Just enough for one pie: One cup cranberries cut in two, scant half cup of raisins, one cup of sugar, one-half cup of water, one tablespoonful of flour, a pinch of salt. Some like one-half cup of molasses.

Apple Pie Juice—To prevent apple pie juice from running out, take a clean piece of paper about two and a half inches wide, roll it so as to form a small tunnel, with the opening at the end, and tuck it under the crust. Place the small end of the paper tunnel in it and when the pie begins to bake the steam will escape through the tunnel and prevent the juice from running out.

Sour Milk Pie—One cup of sour milk, one cup of sugar, one cup of raisins, chopped; two eggs, three tablespoonful of vinegar, cassia, cloves, nutmeg to taste. This will make two pies.

Fried Pies—One cup sour milk, one-half teaspoonful of salt, one teaspoonful of soda, one-half cup of oil, one-half cup of flour, one-half cup of lard. Now take a piece of dough, roll it out as large as a tea saucer, take a tablespoonful of minced or sliced apple, hot; put on one-half the rolled crust, wet the other side of crust, turn the other half over the apple, and pinch it down good. Take a saucer and roll it round the edge to make it tight; fry like doughnuts; turn with a spoon, not a fork, as a fork will break the crust. Fry until lightly browned, it will last a long time. If the fat is not large enough she can get a small rivet at the hardware store.

Perhaps some of the young housekeepers do not know that an inch

Editor Social Corner: I will send in my recipe for ice cream for a gallon freezer: One quart of milk, scant one pint cream, one egg, three and a half cups of granulated sugar, one-half teaspoon salt, flavoring to suit. Beat with sugar and cream until thick, add cream and salt; add flavoring and freeze. For chocolate I mix two tablespoonfuls of cocoa with sugar, then the egg, milk, cream, salt and a little vanilla and it is ready to freeze.

Sponge Cake—Three eggs, one cup sugar, one cup flour, two teaspoonfuls of soda, one-half cup of oil, four tablespoonful cold water.

I hope these will be a help to Bee. Hampton. C. V.

HOUSEHOLD HINTS—AN INQUIRY. Editor Social Corner: If Sweet Lavender will take a copper tack and cut it off so it will come just through the hole in her pan, then rest the head of the tack on the edge of the pan and tap lightly on the other end until it is tightly riveted, it will last a long time. If the tack is not large enough she can get a small rivet at the hardware store.

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few words in order to hear from more people. HUGELINA.

SOME HINTS. When the little one's dresses of cotton begin to fade, after rinsing them thoroughly, dip them in a dye of the right shade, made by dissolving just a wee bit of the powder in a little warm water and then add to the last rinsing water (use an old dishpan), and the dresses will look as well as when new. MARCH, MASS.

March Mass. Washington done without much rubbing. To one can of potato add two gallons of water. Let it stand 12 minutes, then add 5 cents worth of salts of tartar, 3 tablespoonfuls of borax and one ounce ammoniac (or 5 cents worth of bulk ammonia). Use a coffee cup to a boiler of clothes and rinse clothes thoroughly.

Put the cleanest clothes with cold water in your boiler, to which the fluid and some shaved soap has been added and boil 20 minutes. If not too soiled put in all the white clothes. You will scarcely need to rub and they will come out clean and white on the line. MARCH, MASS.

Make a shirtwaist out of an out of date linen skirt. Rip it apart carefully, cut shirtwaist out of it, draw the neck and the braid in, and cover some cheap pearl buttons with linen and a piece of the braid laid over and sewed tightly together and you will own a shirt waist that will be admired. MARCH, MASS.

Dear Sisters: Try this baking powder: Get a drugist's 1 pound cream tart, 1-2 pound bicarbonate of soda; add to this 1-2 pound corn starch; sift 3 times through a fine sifter, add 1/2 pound; costs about half as much and is certainly pure. MARCH, MASS.

Dear Sisters: Here is a receipt for economical bluing which does not injure the finest linen: Buy five cents worth of indigo blue and a half ounce (poison) mixed. Dilute this into three equal parts. Put into three half-pint bottles and fill with boiled water which has become very hard. Use one part for a day. This preparation is ready for use. MARCH, MASS.

Grapefruit Salad. Peel separately the sections of grapefruit, remove seeds and skins. Grate the grapefruit rind and add to hot water for two minutes, cut in two, remove ends, mix with grapefruit and serve with mayonnaise dressing; garnish with lettuce and celery. MARCH, MASS.

Red Cabbage and Celery Salad. Have a fine and firm red cabbage, trim off the outer leaves, cut the inner portion into quarters and remove the stalks. Cut the rest into thin shreds and add to it, in the salad bowl, a half cup of celery, cut into such pieces. Make a dressing by beating one egg, stirring into gradually a tablespoonful of oil, one tablespoonful of red wine vinegar, a pinch of sugar, and mustard, salt and pepper. Pour over the cabbage and celery. Garnish with sliced hard-boiled eggs. A grating of cheese adds to this. CENTENNIAL SQUARE. Mrs. W. H. Patterson.

ODD RECIPES OF MERIT. Editor Social Corner: Herewith I send recipes for odd things: White Cup Cake—One cup of butter, two cups of sugar, four cups of flour, one cup milk, four eggs, one heaping teaspoon baking powder. Put together according to general directions; bake in two brick ovens for one hour.

Chocolate Filling for Cake—Yolk of one egg, 1 gill of sweet milk, 1-2 cake chocolate, 1 cup of sugar, flavor with vanilla and cook like custard. Lemon Cake—Two cups of flour, 2 cups of sugar, 4 eggs, 8 tablespoonfuls of soda, one-half cup of oil, 2 teaspoonfuls cream tartar, 1 teaspoonful soda (or two of baking powder).

Chocolate Custard—Melt one ounce of chocolate over hot water, rub well with a little of the hot custard and add before straining. Orange Custard—Cook like soft custard. Just before serving add the juice of two and the lightly grated rind of one orange.

Apple Jelly—Take apple peels, put them in pan or sack and range with plenty of water. Let them cook slowly all day. Drain in a jelly bag. In six cups of juice take five cups of sugar. Put on stove and cook until jelly. How to Mend a Granite Pan—Take a piece of cloth and put through the hole in the pan or kettle and it will hold for long time. If you have tried it and find it is a good thing. CLARA OF CANTERBURY. South Canterbury.

ENTERTAINING CHILDREN. Dear Sisters of the Social Corner: I enjoy reading your letters so much. I think "Who" deserves credit for speaking right out in "meat"; her object in writing. Her letter was such an inspiration that I felt encouraged to write. "Fourth prize" is certainly worth striving for.

These cold days when the children can't go out doors to play, the poor mother has to stand by the racket which she is able or not. Children want to be kept busy about something all the time, both interesting and instructive. I have a whole side of my kitchen painted a chocolate color for the children to use as a blackboard. It was handy about the school work.

Coloring pictures in old magazines with paints or crayons was another source of amusement. Who doesn't enjoy getting a May basket with something nice in it? The next best thing is making and sending them. Now is a good time to get some of our small pretty ones made with the lovely crepe paper, and plain tissue for flowers and leaves.

Send the children ever try to see how long they could make a piece of newspaper stick on the wall—by electricity? I have a whole side of my kitchen painted a chocolate color for the children to use as a blackboard. It was handy about the school work.

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Just made Skirts Complete for \$3.50 MARSHALL'S, 164 Main Street, with the Norwich Circulating Library

COMMISSION GOVERNMENT. Favored by Three Organizations of Middletown. The first active steps toward bringing about the commission form of government for Middletown were taken on Wednesday night, says the Middletown Press, when the presidents of three local organizations met and talked the situation over. They are the presidents of three local organizations, John F. Convey of the Middlesex Business Men's association, Isaac Spear of the Social Service League and Prof. Karl H. Harrington of the Twentieth Century Club.

NEW BANKING INSTITUTIONS. Applications Made for Charters for Many New Banks in This State. If the applications for charters for new banking institutions now pending before the legislature are granted, there will be a substantial increase in the number of banks in this state. The list of the applications now in the hands of the committee on banks follows: Ansonia—The Ansonia Trust company. Hamden—The Hamden Bank & Trust Co. Shelton—Petition of Edward W. Kneen and others for a trust company to be known as the Shelton Trust Co. Danbury—Mark D. Wilbur and others for the incorporation of the Home Bank & Trust Co. Waterbury—Petition of Charles W. Jackson and others for the incorporation of the Waterbury Trust company. West Haven—Petition of Clarence Kendrick and others for the incorporation of the Orange Bank & Trust company. West Haven—Petition of Clarence E. Thompson and others for the incorporation of the Orange Savings & Trust Co. Windsor—The Windsor Safe Deposit & Trust Co. New Canaan—Petition of Edward Larabee and others for the incorporation of the New Canaan Trust Co. Bridgeport—The East Bridgeport Trust company. New Haven—The Milford Trust company. East Hartford—The East Hartford Trust & Safe Deposit Co. Litchfield—Petition of Robert C. Litchfield and others for a bank and trust company. Kenna for a trust company in New Haven. Hartford—Petition of Arthur J. Bingham and others for a state bank in Hartford, to be known as the Industrial Bank of Hartford. Companies already chartered and seeking an extension of time in which to organize are: Federal Trust company, Bridgeport. Commercial Trust company, Bridgeport. Enfield Savings bank.

Longer Hours for Quarrymen. With the lengthening of the days Portland quarrymen have commenced to work longer hours. During the winter the schedule was from 5 a. m. to 5 p. m. They are now working from 7:30 a. m. to 5:30 p. m., and on April 1st will probably be from 6 a. m. to 6 p. m. or the ten hour summer schedule.

Photographs of the Children—pictures for your family and your wife—pictures for you and the children, both to look on in future years and bring back the childhood days again. I take them and take them so well that they catch ALL the charms and preserve them for you. Phone 564 for an appointment. Studio open Saturday Evenings 7 to 9. DON BROUGHTON, PHOTOGRAPHER, Shannon Building Annex.