



THE SOCIAL CORNER

SILENCE NEVER BROUGHT A PERSON TO COURT

EVERY WOMAN'S OPPORTUNITY. The Bulletin wants good home letters, good business letters; good help letters of any kind the mind may suggest.

THREE PRIZES MONTHLY: \$25.00 to first; \$15.00 to second; \$10.00 to third. Award made the last Saturday in each month.

SOCIAL CORNER POEM. The Life That Counts. The life that counts must toil and fight; Must hate the wrong and love the right.

The life that counts must aim to rise Above the earth to sunlit skies; Must fix its gaze on Paradise— This is the life that counts.

The life that counts must be helpful; In darkest night make melody; Must wait the dawn on bended knee— This is the life that counts.

The life that counts must be kind; The cares and needs of others see; Must seek the slave of sin to free— This is the life that counts.

—By Christian Cynosure.

A Recipe for Sanity. Are you worried in a fight? Laugh it off. Are you cheated of your right? Don't make a tragedy of trifles.

Does your work get into kinks? Laugh it off. Are you not sure of brinks? Laugh it off.

ANSWERS AND INQUIRIES. PAPA'S BOY—Letter received and mailed to Ma.

SNOWBALL—Cards received and forwarded to the writers you indicated.

GRACE—Letter received and mailed to Theoda.

POINSETTA—Card received and sent to Rural Delivery. Thanks for card to Editor.

GREAT GRANDMA—Letter received and mailed to Aunt Abby.

WAYS TO COOK AND SERVE OYSTERS.

Dear Editor and Cornerites One and All: I was so busy last week that I failed to write my letter of thanks.

I received from The Corner over thirty cards and two nice letters, for which I thank all who so kindly remembered me.

I believe I am, Aunt's wedding anniversary in on Feb. 24th.

Elizabeth: The church looked so natural was pleased to have a picture of it.

For those who are fond of oysters I send a few new recipes (at least new to me).

Shrivelled Oysters—Heat the liquor of twenty oysters, in a saucepan, then allow to cool and remove the scum.

Broiled Oysters—Open, drain one dozen large oysters, dry them on a cloth, dip in melted butter, season with pepper and lay on broiler over a brick fire and brown them lightly on both sides; serve on buttered bread, garnished with parsley.

Oyster Cake—Take twenty-four large oysters and rinse them in their own liquor; chop them and mix with three quarters of a cup of fine bread crumbs, three tablespoons of chopped salt and one-half pound of sausage meat; season with salt, pepper, paprika and grated nutmeg; mix with the beaten yolks of two eggs and set in a cool place for two hours; make into little cakes, dust them over with flour, then brush them over with the beaten whites of the eggs, roll in bread crumbs, fry in plenty of smoking hot fat.

Oyster Pot Pie—Place forty oysters with their liquor and one cup of water, in a saucepan, season with salt and pepper. Cook eight minutes; blend together in another saucepan, two tablespoons of butter and two of flour, then gradually add the liquor from the cooked oysters; mix thoroughly; boil for about five minutes and add the oysters, two ounces of cooked bacon cut in small pieces and allow to heat. Pour the whole in a deep buttered baking dish and cover with par-

snip of paper. Bake in a moderate oven for about thirty minutes. Serve with a little cream sauce.

A Winter Cough. A stubborn, annoying, depressing cough hangs on, racks the body, weakens the lungs, and often leads to serious results. The first dose of Dr. King's New Discovery gives relief.

Henry D. Sanders, of Cavendish, Vt., was threatened with consumption, after having pneumonia. He writes: "Dr. King's New Discovery cured me in my family; it is certainly the best of all medicines for coughs, colds and croup. It cured my children's coughs. Money back if not satisfied. Price 50c and \$1.00. At all druggists. H. E. Bucklen & Co., Philadelphia or St. Louis, or The Lee & Oswald Co., Norwich, Conn.

Fuel Miserable? Out of sorts, depressed, pain in the back—Electric Bitters renews your health and strength. A guaranteed liver and kidney remedy. Money back if not satisfied. It completely cured Robert Madsen, of West Burlington, Iowa, who suffered from violent liver trouble for eight months. After four doctors gave him up he took Electric Bitters and is now a well man. Get a bottle today. It will do the same for you. Keep in the house for all liver and kidney complaints. Perfectly safe and dependable. Its results will surprise you. 50c and \$1.00. H. E. Bucklen & Co., Philadelphia or St. Louis, or The Lee & Oswald Co., Norwich, Conn.

Dear Editor and Cornerites: I have been reading The Social Corner letters and was interested in them all.

I enjoyed Billie's story very much. Theoda: I can join with you for the forty anniversary of the social corner. It would be nice to have all the first writers write again.

Patience: I have just received your letter from your pen. Am glad you are improving.

Dear Editor and Sister from West: You are welcome to The Corner. I would like to hear of some of the items from the west. Please come again.

I suppose Ma is busy tending her hens this cold weather. I am glad to see new writers coming in every week. I would be pleased to receive cards from any of The Cornerites.

Best wishes to all The Social Corner readers, from SNOWBALL.

Dear Editor and Sisters: It seems as if we are going to have a little bit of winter after all. This is the first real snow storm we have had this year and it is a good one, too.

Maple Leaf's Way of Doing Things. Dear Editor and Sisters: I seem to be getting into a little bit of winter after all. This is the first real snow storm we have had this year and it is a good one, too.

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It with the juice of the peaches poured around it and a little whipped cream, flavored slightly with nutmeg, and slightly sweetened, topping it.

Peach Snow.—Beat a cupful of cream until it is stiff and add half a cupful of sugar and two eggs whites beaten stiff. Drain a quart of peaches in a glass dish and pour the cream mixture over them. The peaches and the cream should be chilled through before mixing. Serve them as soon as they are mixed.

A Delicious Peach Pie.—Line a pie-plate with rich paste and put a sheet of waxed paper over the lining. Fill it with dried beans and bake until the crust is a light brown. The weight of the beans changes the crust from puffing up as it bakes. When the crust is cool fill it with canned peaches drained in a wire sieve for half an hour. Cover with a cupful of cream, sweetened to taste and beaten stiff.

Peach Sponge.—Strain a quart of canned peaches and put them through the vegetable strainer. Put in their own juice. In the meantime soak an ounce of gelatin in a cupful of cream and whip and two eggs whites a double boiler until it is dissolved. Remove from the fire and mix with the fruit when nearly cold. Add the whites of three eggs, beaten stiff, and pile in a glass dish. Serve cold.

Steamed Peach Fudding is made by putting three cupfuls of drained canned peaches in a buttered pudding dish and steaming for half an hour. The following batter poured over them: Mix a pint of flour, sifted with a large teaspoonful of baking powder and a teaspoonful of butter. Gradually add a cupful of milk and blend it thoroughly with the dry ingredients. Beat the milk to let the water under the mold stop boiling. Serve with any good pudding sauce. The peach syrup can be heated and thickened with a little cornstarch, rubbed smooth in cold syrup, for a simple but good sauce.

These will do as a surprise to company. MARGETTA.

A FEW GOOD THINGS TO REMEMBER. Dear Sisters of the Social Corner: I notice in my household scrapbook a few things it is well to know as a matter of economy.

Have you thought Cheap Icebags can be had during an illness by getting a couple of dried peas, a piece of butcher's shop. These cost only a few cents and serve the same purpose as the costlier rubber kind.

Gas Mantles occasionally get discolored, giving a bad light. If you pinch or two of the salt is sprinkled over the mantles when alight the trouble will soon disappear, leaving the mantle as good as new. This saves the expense of getting new mantles.

To get the best flavor and effect from the lemon when making marmalade, boil the lemon till tender, and when cold take the rind, chop it up before adding to the other ingredients. This is an excellent way for the mince-meat keeps longer, and no hard cake runs on top, which often appears when the lemon is used in the raw state.

A good idea for the amateur cook is an Alarm Clock. Burning is usually the cause of her cooking existence. She puts a tart in the oven and in three-quarters of an hour she is reminded to the oven by the smell of burned crust. To avoid this she sets the alarm clock to ring at the time the dish is cooking done. When the bell rings, of course, she must stay with hearing of the alarm clock.

If anything scorches past the dish containing it, the scorched taste will probably not be apparent. If anything which is boiling scorches, pour it immediately into another dish. If beans scorch, for instance, ladle them quickly out of the water in which they scorched, drop them in cold water, then strain and put the beans in a fresh pan of boiling water.

Willimantic. HANNAH WHO.

WANTS TO HEAR ABOUT UNCLE PETER PETTIS.

Dear Editor and Members—The Social Corner seems to be doing good work for mankind, as it extends to distant parts of our country, conveying much good conduct to the happiness of many hearts.

Mother of Seattle: I would like to hear more about Uncle Peter Pettis who carried the Courier through Franklin and the southern part of Seaboard in Goshen Society. As I remember he never stopped long at the houses and had another story for us we waited for his appearing and had a warm drink and something to eat. Reader who had heard of him, met some perilous times on his journey, and I hope to hear about them; and his leaving the library to Franklin and his wife's faithfulness in duty is sacred to his memory.

The contrast with the present day ought to fill our hearts with gratitude for our many blessings. GREAT GRANDMOTHER.

HOW TO SERVE FISH. Dear Social Corner Sisters and Editor—It has been a long time since I have had a chance to write to you. I live so far away from the office that it is hard to get my letters mailed in time. Some of the following recipes are very nice. I hope some one will try them.

Fish Pudding—Boil one and a half pounds of fresh cod, halibut, salmon or any other fish with two forks shredded in water. Soak four soda crackers in water. When they are soft press out the water and add them with the fish. Add three beaten eggs and one cupful of cream. Mix all well together, season with salt and pepper. Put in a buttered dish, cover and boil an hour and a half.

Baked Salmon with Tomatoes—Salt and pepper raw salmon steaks, then each cover with a slice of buttered bacon drippings on both sides until of a rich brown, then remove steaks to a baking pan, add two cupfuls of water, lay a strip of bacon and several sprigs of parsley over the top, put in the oven and bake until tender, baste often. When nearly done, peel and cut in halves four tomatoes and one onion, cut fine and lay these over the fish, add more water if needed and continue baking until vegetables are tender.

Skewered Scallops—A pretty way to serve scallops for a luncheon. Fish skewers to run a thin skewer through the centers of four scallops, and steam them. Drain, then season, and lay each skewer with a slice of buttered toast on a strip of buttered toast. Four of these strips will make an attractive dish, garnish with lemon and parsley. BROWN BEAUTY.

LITTLE WAYS OF SAVING TIME. We are a family of four adults and I do all my housework. Each morning I know exactly what my day's work is and I always plan them the day before.

I save daily several trips to the kitchen by piling dishes from the dining table on large trays. While I care for the food the dishes are soaking in a wipable glass and silver. The other dishes are rinsed with boiling water and left to drain.

I prepare my dinner vegetables soon after breakfast—cut butter for table and set table. This saves hurry at noon, instead of making a messy place or puddings I serve fruit desserts. I never bother with troublesome soup making as there are so many reliable canned soups. These soups also serve as foundations for meat sauces to warm up "left-overs".

On washing and ironing days I do my ironing with all materials at once. On washing days I take care of myself like a casserole dish or boiled dinner.

For baking I have an improved oven. I have a large sheet of tin on hand and all my recipes are arranged alphabetically in one book. My refrigerator is a self-cleaning linoleum which is easily cleaned with the dry mop. As I've few knick-knacks dusting takes little time.

My towels save time on both washing and ironing days. I hope these simple suggestions may prove helpful to some busy housewife. ANITA LEE.

A SPLENDID LETTER FROM POINSETTA.

Dear Editor and Social Cornerites: One good turn deserves another, so here I am with more hints, some of which I hope you will like.

Removing Shine from Cloth—Take a piece of new black or blue and wet it, then lay over a shiny spot, cover with a very hot iron. If iron is not enough, rub with a piece of fine sandpaper. Then pull the former away quickly and this will raise the nap, making it look like a new cloth.

To Keep Plants Fresh—If you are to keep plants fresh in water, try this method for keeping potted plants watered: Place a large ball of water-soaked flannel in a bucket of water. Have a strip of cotton cloth long enough to reach from bottom of pail to each plant. The one end of each strip to a stone or weight and sink in the water. Arrange the other ends among the earth of the plants. The water will pass through the cloth as it does off through a wick, and plants will keep fresh as long as there is any water left.

To Set Colors—Green, blue, lavender, reds, purple and pink should be soaked in alum water, two ounces to a tub, in order to set the color thoroughly. Black and dark blue should be soaked in strong salt water.

A Net Gumpie—For materials for a net gumpie or yoke, go to the upholstery department and purchase the

Norwich as a Trade-Center

WHAT SHE HAS TO OFFER!

WHAT IS YOUR EXPERIENCE?

\$50.00 TO BE WON IN PRIZES

Five \$5.00 Prizes to Norwich writers who shall tell what her attractions—what she has to offer to visiting buyers.

Five \$5.00 Prizes to Outside writers who patronize Norwich merchants and are able to set forth the advantages of coming here to buy goods or supplies.

These letters should be from 600 to 800 words in length—written in black ink upon one side of the paper, and the latest date for mailing shall be

THE 28th DAY OF MARCH.

These competitions are open to men and women and youth of both sexes wherever The Bulletin circulates.

Please give this matter your earliest attention—there may be \$5.00 in it for you!

Address all letters to Competition Editor, Bulletin, Norwich, Conn.

The Tale of a Valentine

By Queen Bess

Mrs. Brown was leaning over, looking out of the window. She was a sweet-faced, plump little woman with wavy white hair and sparkling brown eyes.

"Martha," she said timidly, "I don't feel as if I were an admirer. I should meet lots of friends if I could go with you over to the chapel to-day."

"Martha looked up from the basket where she was putting in heart cases to take to the valentine festival. "Here is the picture, Philip," she held up to him a beautiful old daguer-type.

"What is it?" Her face was crimson. "It's this," he held up a little yellow, lace-edged valentine. "Was it in the box, Alice?" he asked tenderly.

"Yes, it was at the bottom, I couldn't bear to burn it up," she said with a little quiver in her voice. "I should have liked to see you when I bought it. It's been a long, long time ago, Alice, but I remember, Araya going to keep it."

"Why?" "For the sake of old times." "They were good old times, Alice, but I have often wanted to know if I was mistaken in the old days when I thought you cared for me?"

"I love you, Alice. Will you marry me?" "I'll come for your valentine," she said. "You want to the party with James Brown," he said reproachfully.

"You've seen them now," she said, smiling. "We are old people now," she stammered. "We are not. Give me my answer now, Alice." She smiled down into her eyes.

"A short time afterwards Martha Edmonds looked up to see her mother come smiling and blushing into the midst of the valentine festival! "Why, mother, what does this mean?" Edmonds cried. "It means, Martha, dear, that I—that we—that is—"

"I may go later. You see, I drove over to see if I could get a picture of my mother. John, my son, is an artist making as there are so many reliable canned soups. These soups also serve as foundations for meat sauces to warm up "left-overs".

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WOMAN COULD NOT SIT UP

Now Does Her Own Work. Lydia E. Pinkham's Vegetable Compound Helped Her.

Ironton, Ohio.—"I am enjoying better health now than I have for twelve years. When I began to take Lydia E. Pinkham's Vegetable Compound I could not sit up. I had female troubles and was very nervous. I used the remedies a year and I can do my work and for the last eight months I have worked for other

work, too. I cannot praise Lydia E. Pinkham's Vegetable Compound enough for I know I never would have been as well if I had not taken it and I recommend it to suffering women."

"I gave it to my daughter when she was thirteen years old. She was in school and was a nervous wreck, and could not sleep nights. Now she looks so healthy that even the doctor speaks of it. You can publish this letter if you like."—MRS. RENA BOWMAN, 161 S. 10th Street, Ironton, Ohio.

Why will women continue to suffer day in and day out and drag out a sickly, half-hearted existence, missing three-fourths of the joy of living, when they can find health in Lydia E. Pinkham's Vegetable Compound?

If you have the slightest doubt that Lydia E. Pinkham's Vegetable Compound will help you, write to Lydia E. Pinkham Medicine Co. (Confidential) Lynn, Mass., for advice. Your letter will be promptly read and answered by a woman and held in strict confidence.

Colored cotton scraps of all sorts should be used for mending they can also be used for lining coats and waistcoats and ironing holders, and they can be used for polishing and cleaning cloths.

Old pieces of lace can be put in another section of the bag. These can be used for trimming underwear and lingerie of all sorts.

Silks can be put in still another section. These can be called on at Christmas time, when they can be used for various little knick-knack bags and sachets, and they are very useful for linings of various sorts and for trimmings. Bits of ribbon can be put in this section, and these can be used for small roses with which to trim negligees and fancy work.

Used ribbons can be washed and ironed under a piece of muslin, and put in the bag, for they will be found useful. They can be folded and overhauled in short lengths to serve as hangers for skirts and coats, and they can be used in many places to cover raw edges of seams and hems.

New ribbons can be used for fancy work and for facings and, in this day of combination, for trimmings.

TESTED RECIPES. Sisters of the Social Corner: Wonder if you can get in a whole with you all; have read your letters every week and often thought I would write, so will make a start this cold season.

Rye Gems—One cup rye meal, 1 cup flour, 1 cup sugar, 1/2 cup butter and 1/2 cup salt. 1 cup sour milk and 1 teaspoon soda dissolved in a little warm water. Bake in hot gem pans.

Gingerbread—One cup molasses, 3 tablespoons melted butter, 2 cups flour, sifted with 1 teaspoon each ginger and cinnamon; salt, one-half cup sour milk and 1/2 teaspoon soda dissolved in a little warm water.

Sour Milk Cake—One cup sugar, 1-2 cups flour, 1/2 cup butter, 1/2 cup salt. (Continued on Page Fifteen)

SPECIAL TO WOMEN. The most economical, cleansing and germicidal of all antiseptics is

Paxtine. A soluble Antiseptic Powder to be dissolved in water as needed.

As a medicinal antiseptic for douches in treating gonorrhea, inflammation or ulceration of nose, throat, and caused by feminine ill it has no equal. For ten years the Lydia E. Pinkham Medicine Co. has recommended Paxtine in their private correspondence with women, which proves its superiority. Women who have been cured say it is "worth its weight in gold." At druggists, 50c, large box, or by mail, The Paxton Toilet Co., Boston, Mass.

THE USEFUL BAG WITH POCKETS. Sisters of the Social Corner—The art of keeping things together and saving worry and steps facilitates work. What remarkable inventors there have been among women who have never asked to be even recognized for their genius to say nothing of applying for a patent or expecting a reward.

No one knows who invented the great bag with pockets now popularly known as the piece-bag, which like the button-bag holder in variety odd pieces of cloth, silks and ribbons—a big bag with half a dozen smaller ones about the top all drawn together with strings.

The big part of the bag should be

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