



THE SOCIAL CORNER

A GOOD MOTTO IN THE HEART IS BETTER THAN TWO ON THE WALL

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.

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

SOCIAL CORNER PRIZE WINNERS FOR FEBRUARY

- First Prize \$2.50 To Daisy of Canterbury for letter entitled: "Twelve Dinner Menus."
Second Prize \$1.50 To Estor Lily for letter entitled: "Suggestions for March Hostess."
Third Prize \$1.00 To Polly Peppermint for letter entitled: "Some Appetizing Supper Dishes."

SOCIAL CORNER POEMS.

She Made Home Happy. These few words I read Within a churchyard, written on a stone. No name, no date; the simple words told me of the story of the unknown dead. She made home happy! Through the long and sad years The mother toiled and never stopped to rest. Until they crossed her hands upon her breast. And closed her eyes, no longer dim with tears. This simple record that she left behind Is grander than a monarch's to my mind. -The Farm Journal.

"I'll Not Confer With Sorrow."

By Thomas Reilly Aldrich. I'll not confer with sorrow Till tomorrow; But joy shall have her way This very day. For he and she and I, and all the rest, For her distress, Let Care, the beggar, wait Outside the gate. Tears if you will—but after Mirth and laughter; Then, folded hands on breast And endless rest. -Sent in by JOHAN.

INQUIRIES AND ANSWERS.

DOM PEDRO: Very pretty calendar received. Please accept the Editor's thanks.
MARRIED AND HAPPY: Letter received and forwarded to its destination.
BILLIE—Card to Calla Lily received and mailed to her. Check will be sent in due time.

MUST KEEP GUESSING.

Dear Editor and Social Corner Sisters: It is freezing weather, but guess I will thaw out so I can send in a few lines to the Sisters.
Polly Wintergreen: Many thanks for card, but you are laboring under a great mistake when you call me "a little man." I am of the same gender as yourself, and hope to meet you some day, and then we will have a good laugh.

OCEAN CAKE.

Dear Editor and Social Corner Sisters: I do so enjoy reading the many interesting letters from the Social Corner; also their helpful recipes. Would like to send in my recipe for Ocean Cake—One and one-half cups of sugar, one-half cup shortening, one cup milk, two eggs, three cups flour, three spoons baking powder, one-half cup raisins; flavor with vanilla. Bake in two loaves in a moderate oven.
Ready: I miss your letters. Hope to see one on the Social Corner page soon.
Best wishes to all.
BACHELOR MAID.

GREETINGS FROM POTLATCH.

Dear Editor and Social Corner Sisters: The sixth anniversary of the Social Corner is not far off. As I am so far away, will start my greeting early, with loving thoughts and best wishes to one and all.
And my sympathy to those who have been ill and in grief. Let not your hearts be troubled, for some time we all must pass on to that Beautiful Isle of Somewhere, and meet those dear ones who have gone before.
We have had a cold, snowy winter for Washington, the worst since 1881, and we haven't enjoyed it at all, but now the snow is nearly gone and the grass is green and early flowers peeping out to tell us spring is close at hand.
It is a little late to thank interested Reader for the very pretty calendar which I received, but I appreciated it very much.
I was interested in "Frozen's Trip from Coast to Coast," as I have at different times passed through much of the country she mentioned in her trip. Frozen, let me explain why the west build large barns and small houses.
Everywhere they used to raise large families; out west they raise big stock and need large barns. We soon realized the idea. In the middle west especially. How I wish I could have met you, if only for a little chat. I could have given you a bouquet of

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ling of cork), little cakes iced in green with a marshmallow on each, mints decorated with green, cherries, and coffee served with whipped cream, and green crystals of rock-candy.
If cards are to be the amusement of the evening the score-cards may be decorated with pictures of Patrick and Ellen, and green paper shamrocks may be used as counters. A book of Irish songs would be a delightful reward for the best player.
Best wishes to all.
EASTER LILY.

RAISIN RECIPES.

Dear Social Corner Friends: Here are a few more raisin recipes:
Raisin Jumbles: Three-fourths of a pound butter, one pound sugar, one-half cup milk, six eggs, one-half teaspoon soda, four cups flour, scant one pound raisins; nutmeg, vanilla, one teaspoon for a jumble. Bake in buttered tins.

Light Raisin Cake: One cup butter, two cups sugar, three eggs, one cup milk, four cups flour, one cup raisins, four teaspoons baking powder. This will make two loaves.

Raisin Macaroons: One-half cup chopped raisins, one-half cup chopped peanuts, one cup powdered sugar, one large tablespoon each of almond and white of two eggs; drop mixture on buttered paper and bake a light brown.

A Nice Raisin Summer Drink: Put three pounds of raisins in a stone or earthen jar with four lemons cut in thin slices, and one-half pound of sugar; pour in six quarts of water and let remain for three days, straining three or four times each day; next strain the liquid through flannel and pour it into stone bottles, but not quite filling them; cork the bottles wiring them in with wax. Store in a cool cellar. In three weeks the sherbet is ready for use.

Raisin Sponge Ginger Bread: One-half cup molasses, one-half cup brown sugar, one-half cup milk, one-quarter cup melted butter, one and two-thirds cups flour, one and a half cups raisins, one egg, one teaspoon soda, a pinch of nutmeg and cinnamon; bake in a moderate oven.

Raisin Tarts: Cook a cup of raisins in one-half cup of water until soft; add a few drops of lemon juice; sugar may be added or not, according to individual taste, as the raisins will be sweet enough for most tastes; cool, and mix with one-half cup of butter spread on Uneceda Biscuits.

Raisin Brittle: One-quarter cup of raisins, one-quarter cup of figs, Brazil nuts, grated coconut, quarter cup of grease, in a heated tin, scatter nuts and fruit over them, then boil until good and brittle the following: Two cups sugar, one teaspoon butter, one-quarter cup of molasses, one cup water; pour into plates containing fruit; break in pieces when cool.

BONNY BRIAR.

A FEW RULES FOR STARCHING.

Dear Social Corner Sisters: I hope the following will be helpful to some one:
For Waists and Dresses—Mix the quantity of starch required in a little water, add a few drops of lemon juice, and becomes clear, when it is ready for use. Starch the dress or waist and dry.

A Quick Way—Do not put the article to be starched in a tub of water, but in a moderate amount of water, and iron while they are damp.

Shirt Bosoms—Starch them dry. To every quart of lukewarm water add three tablespoons of starch with a little blueing. Starch them right and wash in cold water.

Willimantic. EVENING STAR.

FAVORITE RECIPES.

Dear Social Corner Sisters: It being such a lonesome day, thought I would try to write a few words to The Corner. The snow is falling very fast and sure, large flakes, and very heavy.

How many of the Sisters have been sleigh riding? I went to Norwich one day last week, the first time I had been in a sleigh in years.

J. E. T.: Would like very much to see the picture that was taken of you in the snowbank. How are the early chicks?

Bumble Bee: Hear you went by here the other night. All I have got to say is it is a wonder you didn't stop. I will send a couple of recipes that I like very much:

Ginger Drops—One cup light brown sugar, two-thirds cup butter, one-half cup cold water, one egg, one-third cup molasses, one large tablespoon of ginger, one large teaspoon soda and flour enough to make a thick batter. Drop on greased paper, use two large pans and bake in moderate oven for twenty minutes.

Cream Puffs—One cup flour, one-fourth teaspoon salt, one cup boiling water, one-half cup butter and four eggs; add the water and flour to the water. When boiling, add the flour, all at once, stirring constantly until the mixture leaves the side of the pan; remove from the fire and add the beaten eggs, one at a time, stirring constantly. Drop by spoonfuls on a buttered pan, about two inches apart. Bake in a moderate oven for twenty-five minutes. When cool, with a sharp knife make a cut in the top or side and with a pastry tube fill with cream filling.

Biddy: Saw a conundrum in the paper some time ago about a Ford automobile, a monkey and a lover, and have been waiting ever since for the answer, so please take pity on a poor fellow and tell us what the difference is.
Best wishes.
FORGET-ME-NEVER.

IS IT POSSIBLE TO BE TOO COURTEOUS?

Dear Editor—Corner Sisters and Brothers: Monday morning! What a comfortable day to sit by the fire. In this section the thermometer registered zero, and I was thankful I did not have to go out.
It was with deep sorrow I read of the death of dear Frank. I recall many pleasant greetings that were passed between us. Let us hope that her soul reclines in the bosom of God's love and that the Reaper of the Golden Harvest

"Has gazed at the flower with tearful eyes, And kissed its drooping leaf; That it was for the Lord of Paradise, He bound her in his sheaf."

I have been thinking: "Can a person be too courteous?" And yet, I have known cases where they were so much so that they were almost insincere. The goodness gave rise to insincerity. I have known persons who want to be polite to call boys and girls of 12 and 14 years Sisters and Brothers, and they have known all their life. It takes tact to know how much politeness to use and how much dignity to retain.
In my opinion when an older, much older, person exhibits this so-called politeness, while it puts the young people at ease, it humiliates the older one and causes him or her to surrender that dignity which should possess and stay plainly: "Good morning, John!" or "How do you do, Mary?" Can we wonder at the little men and women of today? Who makes them such?
A few years ago I met an old friend whom I had not seen in company with

UNEXPECTED COMPANY

The clouds had hung threatening all day, and now, in the late afternoon snow was falling when Dave Fordham reached his little two-room cabin, after a hard day's work in the woods. He gathered up the eggs and made his small flock of hens snug before going into the cabin, having left them a generous supply of food in the early morning. The door was propped open with a log, and the well remembered fur cape and black veil, and brought out a big rocker and a little one from the other room.

"Thank God you have come, mother! But how did you get here?" he exclaimed, as she stepped out of the well remembered fur cape and black veil, and brought out a big rocker and a little one from the other room.

"I am glad to see you, so I packed what I could in these traveling bags, and my bed, pillows, bedding and rug and other things in your father's big trunk (that is at the station) and sold the other things for money to get here, and we run away. A farmer brought us along from the village to the path and we have come, but I am tired."

Dave opened the door to his "real home room" and started a fire in the rough fire-place. There was a fur rug (from a stable auction), a wooden arm chair, a plain square home-made table with an oil cloth cover, a good lamp and some books, a corner cupboard and some shelves and a comfortable bed with white blanket sheets, white pillows and a heavy blanket of scarlet wool. The walls were covered with bright paper and there were calendars and a few pictures.

"This is my evening and Sunday room," he explained. He set on extra dishes and added honey (from a local tree) and baker's cookies to the supper.

Lou was unwrapped and ate like a half-starved child, but his mother was too tired to eat except the hot tea.

He carried back the rockers and helped them into comfortable clothing and then he added to the supper, but had to be assured that he was more than glad and perfectly able to care for her before she could sleep.

The next day was bitter cold, but Dave hired a teamster to bring the truck and extra groceries from the village, and the little cabin became a comfortable home.

Mother kept fire in both rooms and did the simple house work and Lou gained roses for the spring, when she could go to school.

One or two farmers' wives called and mother walked to the mill box on the road and forgot all about the poor-house.

DINAH ROCK.

The Bulletin Management Offers Six Prizes for Letters for the SIXTH ANNIVERSARY

These letters must be written upon one side of the paper and not exceed 40 lines, or 240 words. They may be upon any domestic subject in the minds of the Social Corner Sisters.

The best letter will win \$3.00; the two next \$2.00 each; and the three next \$1.00 each.

These competing letters must all be in the Social Corner Editor's hands by March 5th.

EGG DISHES.

Dear Editor and Sisters of the Social Corner: As eggs are cheaper now, and I can use them, I thought I would send in a few ways of preparing them.

Eggs with Cream Dressing—Have ready three hard boiled eggs, chopped, not too fine. Prepare a dressing by creaming two tablespoons butter and two of flour. When butter is melted add one and one-half cups milk and stir until thick; add salt and pepper. Arrange slices of toast and pour over them the dressing with the eggs mixed in.

Omelette—Beat three eggs light, add one-half teaspoon salt, dash of pepper and three tablespoons hot water; add two tablespoons bacon fat or one tablespoon of butter. Cook slowly. Fold and serve immediately.

Sprained Eggs—Beat six eggs without separating; add two tablespoons milk and two of water, one-half teaspoon salt, dash of pepper and two tablespoons butter. Four in the frying pan, add a little more butter. Stir constantly until it is soft throughout. Serve at once. This dish may be made with any finely chopped meat. Mix with the eggs just before taking from the fire.

Dewdrop: Have been waiting for you to send in your recipe for ginger cookies.
Best wishes to all.
LORETTA.

A CHAT FROM NO NAME.

Dear Editor and Social Corner Sisters: As I have not written for some time, thought I would try my luck again.

If the new Sister who signed her name No Name will sign it No Name No Name in the Social Corner.

Crismora Rambler: Where Art thou? Lucinda: Hope you did not take any more cold.

Great Grandmother: Heard you got home safe.
Annette and Mayfayre: Hope you have gotten over your colds.
Yours as ever.
NO NAME.

AUNT MARY ENJOYS THE CORNER.

Dear Editor and Social Corner Sisters: It has been several weeks since a letter from Aunt Esther or Aunt Mary came in the Social Corner, but it has not been because of lack of interest. The circle is so large there is not room for a letter from every one every week, and I enjoy reading all of the letters so much that I have been taking a vacation so as not to crowd anyone else out.

Great Grandmother: In the Jan. 22 Social Corner echoed my thoughts exactly and as several have wondered why the old writers did not write more I thought I would just write more to let you all know that I am as

the bed into it and placing a lace spread and roll lined with pink satin, and draperies on head tied with narrow pink ribbon.

The dining room table was made of a black 'spool' with a round box that jar rubbers came in, and a lace paper doll laid on top.

I cut a tea box to make a sink by cutting a circular piece from the front, an old fashioned wash tub was placed on top, and water to make a round box cut down, leaving handles by cutting circular and then cutting a hole in the circle. On top sink was placed a dish for tea.

The house is very pretty and is made for two cousins who wish to play house, and if they wish to play house alone together will be all right for either.

Etta Barber's directions for a Bed for Dolly will keep to try. I am sure the sisters have a good one among so many members all could not be mentioned.
MA.

GOOD SUGGESTIONS FROM CRISMORA RAMBLER.

Dear Sisters of the Social Corner: I am sending a very good remedy for a severe cough: For trouble coughs the following recipe for cough medicine is valuable. Blend one ounce of senna, one ounce of whole flaxseed, one ounce of crushed licorice and half ounce of aniseed, and cook in boiling water (about three or four pints) until reduced to a quart. Always use an iron saucepan to boil the mixture in. Strain, add one teaspoon of golden syrup and boil a few minutes longer. Then cool and when cold add a little whiskey or alcohol, half a teaspoon of whiskey and half of the amount of whiskey if alcohol is used, to prevent fermentation. Keep the medicine in airtight bottles. Use a teaspoon or more as needed. This is really an effective remedy for severe hacking coughs.

Another little item: Children's pocket money. It is a capital plan to provide children as soon as they are able to write neatly and do addition easily, with a little weekly or monthly allowance, and a little account book. With this money the child should be expected to provide himself with some small necessities; a girl should be expected to buy such as ribbons, gloves and stockings; boys, ties and school articles, such as pads, pencils, covers for books, etc.

There is nothing more required in the present day than that children should be taught early what true economy is, and where it lies. Judgment, not only their fancy, in making purchases. A little early instruction and experience if need be, of the great discomforts and annoyances may save them from much suffering in after years.
CRISMORA RAMBLER.

A MERRY HEART DOETH GOOD LIKE MEDICINE.

Dear Editor and Sisters of the Social Corner: I was sorry Aunt No. 1 did not get to the February meeting of Club No. 1, for it is very pleasant to meet old friends and make new ones. I hope to see you all soon, and come, as we have a good hall and there is a rest room connected with it run by the W. C. T. U. Come on, come on all!

How true it is: "A merry heart doeth good like a medicine." A laugh is just like music. It lingers in the heart, and where it is, melody is heard the ills of life depart and joyful thoughts come crowding its happy notes to meet. A laugh is just like merriment, and where it is, it is a merry heart doeth good like a medicine."
—J. L. Harbans.

GREETINGS FROM POLLY WINTERGREEN.

Dear Social Corner Editor and Writers: How very interesting The Social Corner has been. I have enjoyed reading the letters so much; but I do miss some of the old writers.

I was so glad to see a letter from Dom Pedro. It always cheers me. Also from Great-Grandma. I hope you are well again.

Will Ormandine please send in that Marie Cake recipe for my benefit. It sounds nice. I must have overlooked it when it was printed. I miss her so much.
Hope you are better, Aunt, and nice so you can meet with us at our club's birthday.
Best wishes to all.
POLLY WINTERGREEN.

A NEVER FAILING CAKE.

Dear Editor and Social Corner Sisters: Just a little chat this cold morning. I have just few my mind and do not see them hop around my feet, under the crumbs. We cannot be any too kind to the dumb animals, or too often speak a word of reproach to the fellow whom we chance to meet. Let us scatter all the sunshine we can in this world of ours and be a sunbeam to all. Give love to the sick ones are better this morning.

Rainbow: Yours was a good letter, and may we have more like it.
C. E. S.: I hope you are not sick or afraid of the snow, but it was a case of walking or stay at home, and as the walking was not very good, I stayed at home. I hope you are all O. K. S— and had a dandy sleighride.
Sisters, try this recipe of a never failing cake.

Laye-cream Cake—Beat two eggs in one-half cup of sugar, one cup of sugar, one and one-half cups of flour, two teaspoons of baking powder and flavor. Using one egg, it can be made into a loaf cake.
L. H. K.

PIES THAT ARE DIFFERENT.

Dear Social Corner Friends: So long as the pie is the best beloved American sweet in nearly every section of the country, it is not surprising to find a lookout for novelties in this line. Sometimes we crave pies that are different. The first pies were old Virginia products.

Butterscotch Pie—One tablespoon of butter, one cup of brown sugar, one tablespoon flour, one cup milk, one egg. Beat the yolk of the egg, stir in the flour and milk. Put the butter into a skillet and melt; stir into it the brown sugar and four tablespoons of milk, and cook five minutes; add the first mixture, cook slowly, stirring steadily until thick; turn into a baked crust. Make a meringue of the white of the egg and the sugar. Spread on the pie and brown.

Date Pie—Stone two cups of dates; cut them into bits, and put with them the juice and grated rind of a lemon, one cup of sugar, one cup of flour, and enough milk to soften the dates. Fill a lightly crust with this, sprinkle very lightly with flour, put bits of butter here and there, lay on an upper crust and bake.

Fig Pie—Wash a half pound of pulled figs, put them over the fire with enough water to cover; simmer until tender and chop fine; add one cup of shortening in which they were cooked, put it with the figs, add one tablespoon lemon juice, turn the mixture into an open shell, cover with a meringue and bake. If the filling is not sweet enough, add sugar at discretion.

Maple Custard Pie—Two cups milk, one-fourth cup grated maple sugar, one teaspoon vanilla, one tablespoon butter, one tablespoon powdered sugar, three eggs. Beat the yolks of the eggs, put with the sugar, previously heated, the maple sugar, butter and vanilla. Fill a crust and bake in a

steady oven until set. Make a meringue of the whites of eggs with powdered sugar. Spread on top of the pie and bake a delicate brown.

Tender Pie Crust—One cup flour, one-fourth cup salt, one-third teaspoon baking powder; sift them, add two rounding tablespoons lard and mix well; then add water to make a stiff dough. Some use milk instead.
Best wishes to all of the Cornerites.
HELENA.

USES FOR ADHESIVE PLASTER.

Dear Editor and Social Corner Sisters: As I have been absent from The Corner for some time, will try and write a little today.

Wanted: some time we had at our last meeting? I hope the sick ones will be well and all be with us at our next.

MARRIED AND HAPPY: Mr. Dew Drop sends many thanks for the kind invitation.

C. E. S.: My pen has not been lost, but is tired.
L. H. K.: Why don't you come? You don't know what you miss.
Roxanna: We all missed you—hope you are better now.

Uses for Adhesive Plaster—A spool of good adhesive plaster is invaluable in the average household both as a time-saver and a general repairer. It is comparatively inexpensive, and comes in different widths.

Adhesive plaster is excellent for mending rubber goods of all kinds, water cases, garden hose, rain coats, gloves, hand bags, and to replace the worn heel linings of shoes. For mending canvas, repairing breaks or holes in protruding steels in place, nothing is better.

A light bandage of adhesive will mend a splintered handle or chair leg. Apply it to the under side of a rug that curls up or is torn and see how nicely it remedies the trouble.

It makes excellent labels for fruit or jelly jars, as the back can be lettered with ink.

It is also fine for fastening packages and parcels.

Best wishes for all members of the Social Corner.
DEW DROP.

A NEW SISTER.

Dear Social Corner Writers: Will you welcome another Sister to The Corner. I enjoy reading the letters very much. I feel I should like to be one of you. I think all have enjoyed the letters I think more than ever, as so many have been shut-in with grip; and being a victim, I can truly say one wants something to look forward to before they feel like getting out.

I find many helpful suggestions and many good recipes. I have some recipes which I will send later if I think the Sisters might like. I hope to meet with you on your birthday in March.
YMA.

MUSTARD AND CHOCOLATE RECIPES.

Dear Editor and Social Corner Sisters: I just finished reading the Social Corner letters and think it the most interesting part of The Bulletin. Wish I was near to attend some of the club's meetings.

I wish Merry Andrew would write again; also Samantha and Saturday Eve, for I liked their writings so much.

O. H. O.: Saw your request for mustard and chocolate recipes and will send you some.

Table Mustard: Two teaspoons of mustard, three teaspoons flour, two teaspoons sugar, one-quarter teaspoon salt. Pour boiling water on to make smooth paste, and dilute with vinegar.

Chocolate Frosting: One cup XXX sugar, three squares of chocolate four tablespoons milk, small piece of butter. Cook in double boiler twenty minutes.

Hope these are the recipes you want.
Loretta: I have made two bed quilts, the one with "clocks" and "stars" and another, the "Albany" ready to send, and have some pretty patterns I will share with you if you wish.
LUCY ANN.

A GOOD SALAD DRESSING.

Dear Social Corner Sisters: Just a few lines to keep in touch with you all.

I shall be glad when spring comes and the birds greet me in the early morning at our dining room windows. I do so enjoy it.

I only know two of the Sisters, Joan and Balsam Jr.

My oldest girl was a former member here. Her pen name was (C. H. S., 1913).

I have a good Salad Dressing I should love to have some of the Sisters try.

Good Salad Dressing: One cup of milk; heat in double boiler, large spoon flour, three spoons of sugar, a teaspoon of salt, one teaspoon of soda in one-half cup hot water. Add one cup of soda in one-half cup hot water; add one cup molasses and combine with your mixture. Beat one tablespoon of shortening and add the vinegar.

Oliver: Your Graham Bread is fine.
NEDRA.

TRIED AND TRUE EGGLSS RECIPES.

Dear Social Corner Friends: Here are some recipes which have proved useful to some of you. They are all tried and true and have been tested many times, always with most gratifying results.

Gingerbread: Sift together two cups of flour, one-half teaspoon of cream of tartar and one-fourth teaspoon of salt. Dissolve one teaspoon of soda in one-half cup hot water. Add one cup of soda in one-half cup hot water; add one cup molasses and combine with your mixture. Beat one tablespoon of shortening and add the vinegar.

Johnny Cake: Sift one-half cup each of corn meal, flour and sugar, one-half teaspoon each of soda and salt thoroughly together. Add one and one-fourth cups of sour milk (or buttermilk). Beat thoroughly, pour into cake pan and bake in a hot oven.

Indian Pudding: Wet six tablespoons of Indian meal with enough milk to moisten. Add to one cup of hot milk and cook in a double boiler until it thickens. Beat thoroughly and add one quart of milk and salt to taste. Stir thoroughly, pour into a buttered baking dish and bake in a moderate oven over the hours.

Egless Cake: Sift together one and one-half cups of flour, one teaspoon each of soda, cloves, cinnamon and nutmeg. Cream one cup sugar with one cup of shortening, add the flour and one cup sour milk, alternately. Then one cup of raisins, mixed with one-half cup of flour. Beat thoroughly and bake in a moderate oven.
Tapieca Pudding: Mix four tablespoons unwhipped butter, one-fourth teaspoon salt, one-half cup sugar with one quart milk. Bake in a buttered

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