A HAPPY THOUGHT CAN NEVER ENTERTAIN A SNEAKING SUSPICION

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 if 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 POEM.

EXPERIENCE.

By MRS. WILLIAM STARKE.

I learn as the years roll onward
And leave the past behind
That much I have counted sorrow
But proves our God is kind;
That many a flower I longed for
Had a hidden thorn of pain,
And many a rugged bypath
Led to fields of ripened grain.

The clouds but cover the sunshine,
They cannot banish the sun.
And the earth shines out the brighter
When the weary rain is done,
We must stand in the deepest sorrow
To see the clearest light,
And often from wrong's own darkness
Comes the very strength of right.

We must live through the weary winter
If we could but value the spring.
And the woods must be cold and silent
Before the robins sing.
The flowers must be buried in darkness
Before they could bud and bloom,
And the sweetest and warmest sunshine
Comes after the storm and gloom.

So the heart from the hardest trial
Gains the purest joy of all,
And from the lips that have tasted sadness
The sweetest songs will fall.
For as peace comes after suffering,
And love is reward of pain,
So after earth comes Heaven
And out of our loss the gain.

—Sent in by Hattie.

ANSWERS AND INQUIRIES.

BIDDY: Cards received and promptly mailed to writer's address.

GREAT GRANDMA: Thanks for sending in poem entitled "There is no unbelief." We feel sure the whole Social Corner family will enjoy it.

RECIPES WORTH WHILE.

Dear Social Corner Sisters: I enjoy reading the letters on our page each week and find many useful hints in them. I am sending several more recipes:

Rhubarb Gelatin: Four cups of diced rhubarb, two cups of sugar, grated rind of half an orange; bake in a slow oven until the rhubarb is tender, but not broken. Skim out the rhubarb, keeping the pieces whole to serve as a garnish for the gelatin. Soak two tablespoons of gelatin in cold water to cover, add it with the juice of one lemon to the boiling rhubarb juice; pour into a mold. When firm serve with rhubarb as a sauce.

Jellied Prunes: Soak a third of a pound of prunes over night and cook in the same water until soft. Remove stones and to the prune liquor add enough boiling water to make a pint. Soak two and a half tablespoons of gelatin in cold water, add to the prune liquor with sugar and lemon juice to taste. Stir in prunes and mold.

Tapioca Sherbet: Boil one-half cup of tapioca, one cup of sugar and a pint of water in the double boiler, stirring often. When the mixture is clear, add the juice of two lemons and remove from the stove. When cool, stir into it briskly the well beaten whites of two eggs. Serve with a soft custard.

Danish Pudding: Three cups of hot water, one-half cup tapioca, one spoon salt, one-half cup sugar and one small glass of currant jelly. Cook tapioca in the water for fifteen minutes. Add sugar, salt, and jelly. Serve with whipped cream, sweetened.

Gluten Gems: One pint of gluten flour, one pint of milk, one egg, one-fourth of a teaspoon of salt, two teaspoons of baking powder. Mix the flour and salt; beat the egg, and add the milk and stir into the dry mixture. Add baking powder, beat well, fill greased gem pans two-thirds full and bake in a quick oven.

Old Fashioned Shortcake: Two cups flour, one-half teaspoon salt, one-half teaspoon soda, one cup sour cream. Mix and sift the dry ingredients four times; add the cream slowly; beat well for two minutes, pour onto a hot buttered frying pan or spider, cover with a flat tin and set hot griddle over. Be careful not to burn. Turn in less than ten minutes. When done, break in pieces and serve on folded napkin.

Ginger Snaps: One tablespoon molasses, one teaspoon soda, one-half cup sugar, one-half cup butter, one tablespoon ginger, enough flour to roll very thin. Mix molasses, sugar, ginger and butter, stir over the fire until the butter is melted, then stir in quickly four cups of flour in which has been set on ice, over night, if possible. Roll as thin as pastboard and bake in a quick oven.

Success to all who try these.

MOUNTAIN LAUREL.

Every Woman Wants
Paxtine
ANTISEPTIC POWDER
FOR PERSONAL HYGIENE
Dissolved in water for douches stops pelvic catarrh, ulceration and inflammation. Recommended by Lydia E. Pinkham Med. Co. for ten years. A healing wonder for nasal catarrh, sore throat and sore eyes. Economical. Has unexcelled cleansing and sanitizing power. Sample Free. 50c. all druggists, or postpaid by mail. The Paxton Toilet Company, Boston, Mass.

WHEN YOU WANT to get your business before the public, there is no medium better than through the advertising columns of The Bulletin.

CAKE RECIPES.

Dear Social Corner Sisters: The cake makers among you may be glad of these recipes;

Success Cake: Two cups flour, one and one-half cups confectioners' XXXX sugar, one-half cup butter, whites of five eggs, three teaspoons baking powder, one teaspoon flavoring extract, one-half cup water.

Cream the butter and sugar and add the water. Never mind its looks. Add the flour and baking powder; stir this and add the stiffly-beaten whites of eggs. Beat for five minutes. Add flavoring extract and bake immediately.

Three Minuts Cake: Two eggs, one-half cup milk, one and one-third cups brown sugar, one-third cup butter, one and three-fourths cups flour, three teaspoons cinnamon, one-half teaspoon grated nutmeg, one-half pound, stoned dates, cut in pieces. Put all ingredients together in a bowl and beat them three monutes; bake from 35 to 40 minutes.

White Fruit Cake: One pound flour, one pound sugar, whites of sixteen eggs, three-fourths pound butter, two teaspoons baking powder, rind of one lemon, one cocoanut, grated; one pound almonds, blanched and shredded; one pound citron, cut fine, one pound candied lemon peel, minced; two tablespoons rosewater, two tablespoons sherry wine. Cream butter and sugar, add rosewater and sherry, then baking powder and flour. Beat whites of eggs very stiff and fold in. Add grated cocoanut and other ingredients. Bake three hours in a slow oven, using deep pan with a tube in the center.

EASTER LILY.

A PREMIUM LEMON PIE.

Dear Social Corner Sisters: After a chat with a few of you, I will add a recipe for lemon pie which took first premium at the South Kingston, R. I., fair. I hope some of the Sisters will try it and report.

Tidy Addy, Amy, Aline, Practical Polly, Judith: What a grand time we had Friday, May 9th, at Theoda's. I was glad to meet so many new Sisters. As Eliza Jane says: "We are just like one big, happy family."

Lemon Pie—One cup boiling water, one cup sugar put in the boiling water, butter the size of an egg, or to suit the taste, one full tablespoon corn starch wet up in little cold water; stir this in the boiling water and let cook until thick. When cold add the juice and grated rind of one lemon, and one beaten egg. Bake with two crusts. Or if liked could have one crust and a meringue.

Best wishes from

ANNA MILL.

GREETINGS FROM D. P. No. 2.

Dear Social Corner Sisters: I know you will all be pleased to hear from Dorothy Perkins, No. 2, again.

Papa's Boy: I do not answer to the initials.

N. P.: Am waiting patiently for one of the Sisters to find me.

Polly Wintergreen: I did not feel the least bit hurt because you and some of the other Sisters thought I was a boy. Am waiting now to have you find out, "Who is who?"

Remember Me: I hear you have been on the sick list; hope you are much better by now.

Aunty, No. 1: You wanted to know if you came too near home; guess not; you will remember meeting me at a large gathering in May, 1915.

Tiny: Would you really be pleased to see me at one of the Social Corner meetings? I saw you the other day, and you looked good to me.

Photographer: Are you waiting for the sun to shine before snapping any more pictures? Get busy, we look for some of your work every week.

DOROTHY PERKINS, No. 2.

USES FOR OLD STOCKINGS

Dear Editor of the Social Corner:—A sister writes of different uses for old stockings. I will add a few ideas in that line.

Old stockings make the best of holders; fold them, turning the feet inside, and then fold the legs outside, button-hole the edge, sew a ring on to hang up by. These are very nice to wipe off a curling iron.

The stocking feet can be used to stuff sofa pillows by cutting them up and using them with sawdust. These are good enough to throw around the piazza.

Take stocking legs, cover a piece of stiff card board, then cut your stockings in slits and draw pieces cut lengthwise and draw them through, makes a fine polishing pad. Of course, you want them the right thickness.

You can make a nice duster cut of the leg half way down, then stitch around the shape of your hand; when you dust slip your hand in and you can get around in the corners fine.

You can take your stockings and make a nice Topsy for the kid to play with.

Stockings dipped in parafine, put inside of another stocking fold over, are good to wipe flats on.

They are nice to draw over silver pieces when you want to put them away.

Pull an old stocking over an old worn-out whisk broom and you have an ideal duster for your springs in your beds.

Stockings make a nice bag for bath room or closet to keep the cloths in you wash your bowls out with.

Stockings make nice tights for children. Rip the seams down to the depth required, seam the opposite sides together by inserting an extra piece, this may be made any desired size, finish the top with elastic the size of the waist; the bottom may extend to the ankles or be cut off at the knee, in which case elastic should be used to hold them in position.

You can take a half bar of good soap, shave fine, add 1 1-2 pints of rain water, put over the fire in a tin vessel, heat until thoroughly dissolved, add ten cents worth of plumbago, and stir this until dissolved; just before taking from the fire add one tablespoon of turpentine; cook the mixture until of the consistency of soft soap, then take from the fire, do not have your stove too warm, dip in your brush, covered with the stocking, then polish with your pad made out of stocking.

I do enjoy reading the Social Corner.

KNOW-ALL.

A NEW SISTER.

Dear Sisters of the Social Corner:—I am a reader of the Social Corner and would like to join, for I know by the spirit of letters, also by your last gathering, you have jolly times.

I am wondering if our dear Sisters know how umbrella handles grow on trees, or how they grow tomatoes, or apples in France. The peasants have followed it for years, raising them.

PLEASANT VIEW.

Willimantic.

AN INVISIBLE APRON.

Dear Sisters of the Social Corner:—To have on an apron and yet not have one on, is to take a breadth of cloth and make either a panel or to cut out an apron like the material your dress is made of. You will find that in nine cases out of ten no one will discover you have on an apron.

KITTY LOU.

Norwich.

GINGER SNAPS AND CAKE.

Dear Social Corner Sisters: I am sending a few recipes. I hope some of the Sisters will try some of them.

Ginger Snaps: One cup molasses, one-half cup sugar, one-half cup butter, two teaspoons ginger, one teaspoons ginger, one teaspoon soda; flour to roll. Heat molasses and pour over the sugar.

Coffee Fruit Cake:—One cup of liquid coffee, two cups raisins, one cup molasses, one cup sugar and half cup butter, one egg, one teaspoon soda, one-half teaspoon cloves, one and one-half teaspoons cinnamon, four cups flour. Also a cupful of currants if desired. Bake slowly one hour.

This makes two big loaves of cake.

Chocolate Cookies One-half cup butter, one-half cup sugar, one-half cup molasses, one teaspoon soda, one egg, two or three squares of chocolate, melted, two teaspoons vanilla; flour to roll.

Best wishes from

EVENING STAR.

Willimantic.

A FEW RECIPES FOR DESSERTS.

Dear Social Corner Sisters: How I should like to have joined you in your good time at Coventry Lake. As that was impossible, I send my good wishes to all.

June has been a very rainy month, with only a few sunny days. We are hoping for pleasant weather soon to dry up the roads.

The latterpart of June we plan to start on an automobile trip to Connecticut and Rhode Island. We expect to see a number of the Social Corner Sisters.

Here in Maine we have a long strawberry season. As early as the middle of May we get the southern berries, and very good they are, too! We usually crush them, add sugar and cream. That method hides all of the sourness.

Our native berries ripen in July and we are having our last boxes the first week in August.

The return of the strawberry season means stained fingernails unless one possesses a huller. I have read that the hullers were also good for picking the pin feathers out of chickens.

Aunt Sarah: Hurrah for the picnic of July 4th. We'll surely be on hand.

Sister Wrinkle: Thanks for suggestion in regard to my pique covered buttons. I decided the work too much, considering the fact that the skirt required laundering so often. Therefore my skirt is buttonless now.

Loretta: I tried your strawberry filling for cake and found it made a very rich and pretty cake. When I first began to whip, the mixture seemed so thin I was doubtful that it would ever get stiff. Perseverance conquered.

Here are a few good recipes for desserts:

Pineapple Cream—One can sliced pineapple cut in small pieces. After taking out slices of fruit from can with a fork, fill up can with water. Leave juice in can until you fill with water. Then add one cup sugar and scald. When hot add two tablespoons of gelatine (Knox preferred) dissolved in cold water. When it begins to set, stir in one-half pint whipped cream. This is good, too, without the cream stirred in, but served with it after jelly has hardened.

Chocolate Blanc Mange—Soak one envelope of Knox sparkling gelatine in one-half cup of cold water five minutes. Boil one quart of sweet milk, one cup sugar, two ounces of grated chocolate and pinch of salt five minutes. Then add dissolved gelatine, stirring constantly. Flavor with vanilla and pour into mould. When set, serve with whipped cream.

Steamed Chocolate Pudding—Two cups flour, three-fourths cup sugar, three teaspoons baking powder, two eggs, one cup milk, one tablespoon of melted butter, two squares melted chocolate. Sift dry ingredients together. Add eggs well beaten and milk. Add chocolate and butter. Beat well and put in greased pail and steam two hours.

I make one-half this quantity, which makes four slices. I put it into a coffee can and set that in a lard pail, pour in boiling water, and bake in oven. Serve with whipped cream, decorated with one marachino cherry.

Cream Puffs—Put one-half cup butter and one cup hot water in saucepan. As soon as it boils add one cup flour. Stir vigorously. Remove from fire and beat well. Then add four unbeaten eggs, one at a time, beating one minute before addition of each egg. Drop in spoonfuls on buttered tin, one and one-half inches apart, heaping each one in the center. Bake for one-half hour in moderate oven. Split, fill with whipped cream, sweetened and flavored, or with custard.

BROWN BEE.

SEASONABLE RECIPES.

Dear Social Corner Friends: I will send a few recipes that will be found useful:

Strawberry Conserve — Take one quart of ripe strawberries, one-half pound of seeded raisins, the pulp and grated rind of two oranges and one lemon, one-half pound of walnuts, chopped not too fine, and one quart of granulated sugar. Put all together in a preserving kettle and cook slowly until a thick syrup is formed; skim as necessary. This will need about 30 minutes' cooking. Put in tumblers and seal with paraffin as you seal jelly. Peaches and plums may be used in place of strawberries.

Mock Lemon Pie—One cup of sugar, one heaping tablespoon of flour, yolks of two eggs, two-thirds cup of boiling water, two-thirds of a cup of stewed piplant and one teaspoon of lemon extract. Cook in double cooker and pour in baked pie crust. Put the whites of eggs on top.

Summer Mince Pie—One-half cup of molasses, one cup of sugar, one-half cup of vinegar, two tablespoons of butter, four crackers rolled fine, two eggs well beaten, one cup of raisins and spice to taste. Cook all together. If too thick, add a little water. This makes two large pies.

Beet Salad—Chop fine six beets, 12 olives. Place on lettuce leaves and pour over them a boiled dressing.

Fruit Salad—Six apples, six bananas, one cup English walnut meats. Chop all together and cover with mayonnaise dressing. Oranges may be added.

Potato Salad—Ten potatoes cut fine. French dressing with four or five drops of onion juice in it, and one tablespoon chopped parsley.

French Dressing—One tablespoon of vinegar, three tablespoons olive oil, one teaspoon salt, one-fourth teaspoon of pepper. Stir together.

Salad Dressing—One egg well beaten, one teaspoon celery seed, one teaspoon sugar, one tablespoon melted butter, one teaspoon of flour, one-half cup of vinegar, salt, mustard and pepper to taste. Boil the vinegar and pour it upon the beaten egg, sugar, butter and seasoning. Wet the flour with cold vinegar and beat into this. Cook the mixture, stirring until it thickens, then pour scalding hot upon the salad. Toss with a silver knife and let it get very cold before serving.

Nearly every kind of cooked vegetables can be served in salads separately or mixed. They must be cold and well drained before the dressing is added.

Best wishes to all.

FARAWAY DAME.

HOW TO KNIT A RUG.

Dear Social Sisters: May I come in for a quiet chat? There is so much help and pleasure in the exchanging of ideas, especially in the Social Corner, in a sisterly way.

Do any of the Sisters knit rugs? I give directions for one I think pretty and serviceable.

Have two very coarse strong needles. Cast on any number of stitches (30 makes a good sized rug), divisible by 5. Knit 5, turn, knit back to beginning, turn, knit 10, turn; knit back to beginning and so continue until all the stitches have been used. This completes one section. If the color is changed at each section, the rug is very pretty.

If you finish when half done, it makes a nice door mat, having the appearance of an open fan. Knit firm and heavy, so the rug will lay smooth.

I know quite a few of the good, helpful Sisters, and I know I ought not to impose on their valuable time, for I intend to come again, and I should not like to hear them say: "Put her out!"

I sign myself, with best wishes,

CONUNIARUM.

RECIPES FOR PUDDINGS.

Dear Social Corner Sisters: I send herewith recipes for puddings:

Cranberry Pudding: Take one-half cup milk, one-half cup flour, one-half pint cranberries, one-half cup of sugar, butter the size of walnut, one-half teaspoon soda, one teaspoon cream tartar, and one egg. Steam three-quarters of an hour; stir the cranberries into batter as if they were raisins for plum pudding.

Tapioca Pudding: One cup of pearl tapioca soaked over night in generous quart of water. Then put in three cups brown sugar. Stir well together. Bake slowly till like taffy. After taking from oven stir in one teaspoon vanilla and one tablespoon lemon juice. Eat with cream.

Cocoanut Pudding: Boil in pint milk, three tablespoons of cocoanut till soft. Soak in an earthen dish two cups of fine bread crumbs two hours mixed with the milk and cocoanut. Add the yolks of two eggs, salt and sugar to taste; flavor with lemon and a little nutmeg, if you like it. Bake three-quarters of an hour.

Chocolate Pudding: Bring one quart of milk to point of boiling, pour it over one pint bread crumbs, letting it stand one hour; add eight tablespoons of grated chocolate, six tablespoons of sugar, a piece of butter the size of an egg, melted, one teaspoon vanilla, mix thoroughly. Bake an hour and a half. Serve with cream.

Rice Pudding: Take about a pint of milk, put into it half cup of rice, with little salt. Let it bake two hours, and it will crust over and be quite brown. When ready to serve, remove the custard and have cream, if possible, to eat on it with sugar.

Suet Pudding: One-half cup sugar, one-half cup of suet, one cup of currents, one cup of chopped raisins, a pinch of clove, cinnamon and mace, one egg, one and a half cups of flour, one and a half teaspoons of baking powder, one cup milk, and a little salt. Steam from three to four hours.

Fig Pudding: One quarter pound of figs, chopped fine, two cups bread crumbs, one cup brown sugar, one quarter of pound suet, chopped fine, two eggs, grated rind and juice of one lemon, tablespoon flour; mix the chopped figs and suet with bread crumbs; add the eggs beaten with the sugar then the lemon, molasses, spice and flour. Turn into buttered mold and steam for three hours. Serve with lemon cream sauce.

Potato Pudding: One cup of raw potatoes, one cup carrots, one cup seeded raisins, one cup sugar, one cup flour, one teaspoon each soda, cloves, cinnamon, salt and nutmeg; butter size of an egg and two eggs; stir the soda into the potato pulp. Steam for three hours. Serve with whipped cream.

PAULA.

WAYS TO SERVE STRAWBERRIES

Dear Sisters of The Social Corner: Those of us who enjoy strawberries from our own gardens, are especially interested in the various ways of serving these early fruits and are on the lookout for any and all new recipes.

If any of the Sisters and readers have the over-bearing variety, they will have ample opportunity to experiment on all the new methods obtainable, for this particular variety of the strawberry will yield its fruit from now on, till Jack Frost lays his cold hand over them and bids them to "stop."

Last year, it was our privilege to have fresh strawberries for the table from June till November 4th. As June is here again, so are the strawberries. I send in a few recipes, that may be helpful to some one.

Strawberry and Pineapple Salad: Put berries nd shredded pineapple, with sugar, in alternate layers in a glass dish. Pour over this mixture the juice of two lemons and two oranges. Greatly improved to be kept on ice for some time before serving.

Strawberry and Tapioca: Soak one cup of tapioca in cold water over night. In the morning, put it in the double boiler with one-quarter cup of sugar, adding more water as necessary; cook until tapioca is transparent. Add two cups of cooked strawberries, and set aside to cool. Serve with cream.

Strawberry Pie: Bake two layer cakes and use the following for filling. Whip the whites of one egg and one cup of sugar, and enough crushed strawberries to spread between the cakes, also on top.

Strawberries and Custard: Sprinkle sugar on berries and set aside in ice box for a while. Take three cups of milk, heat to near boiling point, and add one-half cup of sugar, pinch of salt and two eggs. Flavor with vanilla. When cold, and just before serving, pour the custard over the chilled berries. Pour whipped cream on top.

Strawberries and Oranges: Place alternate layers of berries and sliced oranges with sugar. Serve with whipped cream.

Roses for their beauty
And strawberries for their time
Bring joy and gladness
In the lovely month of June.

Kind wishes to all.

JENNIE.

A NICE COVER FOR A BROOM.

Dear Social Corner Editor—In reading the Social Corner I noticed one Sister wrote about the use of stockings when worn too much for wearing. I think this a nice idea, and should like some of the Sisters to try it: Cut the feet off and sew up the legs, making a nice cover for a broom.

BETTY BROWN.

NOW COMES DOROTHY DINGLE BRAINS.

Dear Members of the Social Corner:—June twentieth was a red letter day indeed, for it was then that three of your number came to visit me and invited me to be present at the annual picnic, Friday next.

I had never even heard the Social Corner but then here in the Sleepy Hollow of Connecticut what is new to us is ancient history elsewhere.

Now these kind members of your circle told me to apply for admission, but alas! I find it is a charmed circle. One must be able to write a letter of enough value to escape the Editor's waste basket. I possess but one talent. I can teach you to make tatting but I'm unable to offer a correspondence course in that.

If you could only find your way to this Sleepy Hollow with your shuttle you may all become masters of the art. Please don't make the mistake of getting off at Mansfield, for I have rivals there.

May I be admitted on this one talent, for you see how badly I need the circle even if the circle doesn't need me?

Will any one at the picnic recognize

DOROTHY DINGLE BRAINS.

CINNAMON AND APPLE CAKE.

Dear Social Corner Sisters: — Here with I send a few tested recipes:

Cinnamon Cake—One cake yeast, 1-2 cup milk, scalded and cooled, 1 tablespoon sugar, 2 cups sifted flour, 1-2 cup light brown sugar, 2 tablespoons butter, 1 egg, 1-2 teaspoon salt. Bake 20 minutes.

Apple Cake—One-half yeast cake, 1 cup milk, scalded and cooled; 3 1-2 cups sifted flour, 1-4 cup brown sugar, 2 eggs, 1-4 teaspoon salt, 5 apples. Bake 20 minutes.

Best wishes to the Social Corner Sisters and Brothers.

FARMER'S DAUGHTER.

LITTLE DROP CAKES AND LAYER CAKE.

Dear Social Corner Sisters:—Did you notice that the flour was left out of C. E. S. johnny cake recipe last week? Add one cupful and a little sugar will improve it.

Little Drop Cakes—One cup of molasses, one-half cup of sugar, one-third cup of lard (melted) one egg, one half teaspoon of soda, nutmeg and cinnamon to taste, and enough flour to make rather thick; bake in cup-cake tins.

Brown Layer Cake—Two cups of flour, stir well into one cup of molasses, one cup of hot water in which dissolve one tablespoon of lard; one teaspoon of soda, one beaten egg, spice and salt to taste. Bake in three layers and put together with jell. Raisins may be added, to make into a loaf cake if desired.

With best wishes.

L. H. K.

MANY USES FOR RAGS.

The uses for rags are numerous besides the old-time rag carpets, which are by no means to be despised, and the knitted and braided rugs, that wear so much better than any others and use up pieces of old woolen dresses, coats and pants, to such good advantage.

I have sometimes dyed cotton goods, with bright colors and mixed them in with the dark wools, but the result was not satisfactory as they fade too soon; but if white or light gray wool goods are dyed a bright color they will last as long as the rug will. Scarlet is a specially good color to brighten up a rug.

The good pieces of old silk dresses, handkerchiefs and ribbons, will perhaps answer to trim something else; or if you are not interested in silk patchwork yourself, some friend or shut-in may be very glad to get them, and the same rule applies to velvet, which can be steamed and made to look good as new if not too badly crumpled.

White and light tinted silk can also be colored with the package dyes made specially for silk.

The best pieces of old linen tablecloths can be made into runners to put under the plates and save new table linen, or quilted together in two or three thicknesses for mats to put under hot dishes.

Save all the old soft pieces of linen tablecloths, napkins, towels and handkerchiefs, for use in dressing wounds, and sores, in an emergency, where a doctor and antiseptic bandages are not always at hand; and cotton is sometimes poisonous to raw flesh.

Woven or knit underwear makes excellent dusters, scrubbing cloths and mops.

Black stocking legs cut open make good dry mops, and pieces quilted together to the desired thickness also make good holders to use around the kitchen range.

Cut or tear out all the good pieces of cast off cotton undergarments, pillow slips and sheets, and lay away—they are sure to come in handy for something, either for mending other things, polishing windows and lamp globes, or in case of severe colds and some other diseases to use in place of handkerchiefs, for they can be immediately burned and save much washing and risk of contagion.

I once read that the gifts to a bride should include a bundle of old clothes of various kinds as she would need them for so many things when going to housekeeping; all her belongings being new; and it seems a very sensible idea, although probably some young brides would reject the idea with scorn, but wait till they keep house a while and they will see.

IOLA.

HOW TO REMOVE GREASE SPOTS

Dear Social Corner Sisters:— The following suggestions are for removing grease spots.

In heavy, thick fabric grease must be removed by the absorption method. Cut two pieces of blotting paper larger than the spot and place one under and one over the grease to be removed. Iron the paper with a fairly hot iron until the grease has been absorbed. It may be necessary to repeat the process several times. If the spot is an old one, after using the blotting paper, cover with powdered French chalk, letting it remain four or five hours, then cover again with blotting paper and press.

Light weight woolen fabrics should be cleansed with a powder absorbent. Place a piece of blotting paper under the spot, sprinkle with a generous supply of powder, cover with a white cloth and weight with a warm iron. Let the powder remain on the fabric five hours, then carefully brush it off.

Heavy cotton fabrics of fast color or fabrics of cotton and wool mixture may be cleansed with soap and water, but if there is danger of fading, use the absorbent method. If soap and water are used, draw a chalk line about the grease spot. Wash with warm water and white soap. When grease is removed, lay a heavy white cloth over the damp place and press with a warm iron until dry.

Materials of very light texture and delicate color require a liquid cleanser.

Heavy silks should be cleaned with gasolene, benzine, alcohol, or turpentine.

For machine oil spots in fabrics of any texture use alcohol or turpentine. If the fabric is very delicate, try alcohol first, and if the grease does not come out, rub the spot with a soft cloth moistened with turpentine.

For vaseline spots immerse the soiled place in turpentine and allow it to remain until the spot has disappeared, changing the turpentine several times during the process. When grease is removed press the fabric with a warm iron under blotting paper.

A spot made by automobile or axle grease should be rubbed with olive oil or lard until all foreign particles are removed. Absorb the oil or lard with blotting paper and a hot iron and finish by rubbing with a cloth moistened with alcohol.

Grease spots in washable clothing should be cleansed with cold water and white soap. If the spot does not succumb to that treatment rub it with powdered borax.

PRIMROSE.

THREE RED LETTER DAYS.

Dear Social Corner Sisters:—There are three red letter days on my calender this month.

The first was a committee meeting at Tidy Addly's pretty home; but it seemed more like a party, for our hostess did everything possible to make it pleasant for us. We were served a fine lunch which we all did justice to, and all urged the hostess to send in the recipes for the many good things.

My second pleasure, was an invitation to Theoda's hospitable home where I met a number of the Sisters, and had a jolly good time. A nice lunch was served with the many good things the Sisters know so well how to make; and last, but not least, some delicious ice cream, made by our excellent hostess.

Mr. Theoda, also seemed pleased to see us, and we hope to see him at our picnic.

My third pleasure will be in helping to make it pleasant for the Sisters and Brothers at our annual picnic.

HULDY.

Protect Yourself!
Get the Round Package Used for ½ Century.
Ask For and GET
HORLICK'S
THE ORIGINAL
MALTED MILK
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NEW LONDON NEEDS ANOTHER SCHOOL

Money Appropriated For Municipal Wharf Not on Hand or Even in Sight—Casey Property May Be Purchased But Method Not Determined—Race Days in Former Times —Burying a Whaler.

(Special to The Bulletin.)

New London, June 23.—Former Selectman and former member of the board of school visitors, William C. Fox, the only citizen who spoke against the appropriation of $32,000 for the municipal pier and increased accommodations at the ferry approach, was evidently not "talking through his hat" as was intimated at the special city meeting when the appropriation was voted. He advocated postponement until the more urgent need of school facilities was met. He stated that in the very near future the city would be asked for a special appropriation of considerable size to provide necessary school accommodations in the Fifth ward and to meet outstanding notes made by the board for necessary purposes and other school deficiencies that must be supplied by reason of the paring of the regular annual appropriation recommended by the board of school visitors. The prediction of Mr. Fox has become fact, for even now, before there is any indication of commencing work on the municipal pier, the board has asked for $100,000, with which to buy the Thomas Casey property on Ocean avenue for school purposes and to meet the other expenses of the school department.

The Casey property is admirably located for school accommodations in the fast growing Fifth ward, and the house can be readily made over into an eight-room schoolhouse, and, beside, there is ample room for playground, and for a large schoolhouse in the future when the city finances warrant the expenditure. It was planned to have the city issue school bonds to the amount of $100,000 to meet the emergency, but at a special meeting of the court of common council Corporation Counsel Brennan announced that the bonds could not be issued without legislative authority and that therefore action could not be taken until the session of 1917. Some of the aldermen were of the opinion that the home rule bill of the 1915 session left such matters entirely with the city. The court of common council agreed with the board of the school visitors that it was good policy to purchase the Casey property at this time, as it could be had for $17,000 and that payment could be made in any way and at any time, leaving the matter optional with the city. Although no definite action was taken, it was the tacit understanding that arrangements would be made with Mr. Casey whereby the city could take possession of the property in the near future.

When Captain Thomas A. Scott, alderman from the Fifth ward, advocated the building of a large schoolhouse in that section, one that would cost $100,000, and be as large as any of the large schoolhouses, his talk was considered extravagant. But he persisted and the large school building was constructed, and in less than ten years it is found to be inadequate for that section, proving beyond doubt that the marine-alderman had better judgment and forethought than was credited to him at that time. No one denies the absolute need of increased accommodations there, and in all other sections of the city, for that matter, but there is mild objection to trying to spend money that the city does not possess and, there is also objection to an increase in the city debt. The only way to raise money to meet the needs of the school, and all other departments of the city, is by increased taxation.

In New London, as elsewhere, there is always strong protest against increase in taxation, or rather the rate of taxation. Within the past five years the small taxpayer who occupies his mortgaged home has been required to pay to the tax collector double the amount that he did before that period. It was urged some years ago, that a raise in the valuation would result in a reduction of the rate and that the public fund would be enriched by the change in system. But the valuation has been raised in New London, and so has the tax rate, and city debt is on the increase, and but for the ownership of the water works as an asset would be well beyond the debt limit. The little fellow is now paying more than his share of the taxes and an equalization of taxation might be to the benefit of the city and the citizens.

But, commencing the reel at the head, the opposition of Mr. Fox to that $32,000 for the municipal pier, would have been supported at that special meeting, and the matter postponed, but for the assurance given by the mayor, the mayor whom he succeeded and the former acting mayor, a republican and two democrats, that the appropriation would carry with it no increased taxation and as a matter of fact the money was in sight and and was practically in hand. Just where it was or where it was coming from was not explained but it was surely in sight, so the assembled citizens were assured. As explained in this correspondence last Saturday, the gentlemen who so strongly advocated the appropriation thought they saw it in the increase of the grand list, above the estimated city expenditures. It was known to the assessors then, and to others since then, that the grand list is not alway what it seem, although the assessors were honest in their assessments and supposed that all the property placed in the list was subject to taxation. It is now a known fact that a part of the Central Vermont wharf, and the two big steamers of the Grand Trunk Railway should not have been on the grandlist, as they were not then subject to taxation in New London, and for the reasons previously given. So that money is not in sight, not even with the aid of the most powerful telescope in existence.

The newspapers are telling the story of the finding of the remains of an old New Bedford whaling vessel, in excavating for a building and quite a distance from the water front, the vessel having been buried for at least a century. It is quite evident that where the vessel was found was formerly the water front and that the burial was in made land, so to speak. The incident in New Bedford is quite likely to be repeated in New London in the years to come. Even now the remains of New London's last whaler, the Charles W. Colgate, is now lying in the mud in Winthrop's cove partially submerged, near the railroad abutment. This vessel was not carried there overland, but was towed in to the cove and anchored for the last time. Since then there has been gradual decay and by the time the railroad company completes the work now in progress the Colgate will be out of sight. There she will remain until in the far future when the fast filling cove may be utilized for building sites.

There are hundreds of men in New London today who remember well when that cove was navigable just as it was when the Colgate was towed in. Why there was a shipyard, where vessels were built, above the Crystal avenue bridge, and another on the east side of the cove, and a big machine shop and boiler shop on the opposite side, now known as the Hallam street railroad yard, where the steamers City of New York and City of Boston, of the Norwich line, and other large steamers used to tie up for extensive repairs. Now that cove is navigable only by row boats and small power boats.

New London has finally become citified that the collapse of a business block or the Yale-Harvard race, or the largest hotel in New England, traffic officers galore, and all such city adjuncts, attract but very little local notice. On race day there are bigger crowds in New London that usual, for a few hours, but that is all, and the townspeople (those that) as an annual matter-of-course affair. The night before the races is just about the same as any other old night, since New London became a real city. Now there is virtually nothing doing on the night before and so far as goes the residents there is nothing to indicate that it is the eve of the greatest aquatic event of the whole United States. Things have changed some since the first coming of the college race in New London.

In the old days, when everybody in the city knew each other and when a stranger was as marked as an orange painted machine on St. Patrick's day, the night before the race was some night. In fact it eclipsed the night before the Fourth in the way of old-time country celebration. The collegians were here in force as were also the fakers and gamblers of every type. Vacant stores were converted into gambling places, gambling was indulged in in the open air, the bar rooms did big business and everybody felt just a little bit sporty. Now this is all changed. The collegians and grads get here on the day of the race and the gamblers who follow are under police surveillance from their arrival to their departure, and they have not much chance to do business.

The railroad facilities have so much improved that within an hour after the race all visitors are homeward bound. In the earlier race days it was a case of stop over night and get home in the early forenoon, and the victorious crew had ample time to parade and celebrate in New London. These were the days when the Yale-Harvard races were of direct financial benefit to the old city of New London.

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Nut Bread
1 cupful (6 oz.) brown sugar; 1 cupful (¼ lb.) chopped nut meats; 1 cupful (¼ lb.) chopped dates, stoned; 2 cupfuls (10 oz.) graham flour; 2 cupfuls (½ lb.) flour; 4 level teaspoonfuls "RYZON"; 1 teaspoonful salt; 1 egg; 2 cupfuls (1 pint) milk.
Put sugar into a bowl, add nuts, dates, graham flour, flour sifted with "RYZON" and salt, egg beaten and mixed with milk. Mix well and divide into two greased and floured loaf pans and set to rise for fifteen minutes in a warm place. Bake in moderate oven for one hour. This bread is excellent for sandwiches. Sufficient for two loaves.
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