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The Bulletin Norwich, Friday, July 7, 1916

THE WEATHER.

Conditions. The tropical disturbance has passed inland to southern Mississippi with much decreased intensity, but with continued heavy rains.

Forecast. New England and Eastern New York: Fair Friday and Saturday.

Comparisons. Predictions for Thursday: Fair. Thursday's weather: As predicted.

Sun, Moon and Tides. Day, a. m., p. m., High Water, Low Water.

Greenville. Willis Hill Elected General Chairman of Union Picnic Committee—Personal.

Greenville. Willis Hill was elected general chairman of the arrangements committee for the union picnic of the churches at Greenville at a meeting held in the parlors of the Congregational church, Wednesday evening.

Greenville. Social Given by M. O. R. A delightful social was given by the M. O. R. society of the St. Andrew's church in the Sunday school rooms.

Greenville. Personal. Harold Anderson of Waterbury is visiting with relatives in Preston.

Greenville. Thure W. Rydholm has returned to Springfield after visiting with his parents here.

Greenville. John McHugh of New Jersey is the guest of his uncle, Thomas McHugh, of Prospect street.

Greenville. Frederick Marshall of Peterborough, N. H., spent the Fourth with his parents on North Main street.

Greenville. Miss Margaret Sullivan of St. Joseph's hospital, Hartford, is at her home here for a few days.

Greenville. William Andrews, formerly of this place, but now of Chicago, has returned after visiting his parents on Prospect street.

Greenville. Miss Elizabeth Morrison, of Peoria, Ill., is in town renewing old acquaintances. Miss Morrison formerly lived in Greenville.

Taftville. Boosters' Club Will Meet This Week—Personal and Notes of Interest

Taftville. The Boosters club will meet the latter part of the week to hear the report of the committee of arrangements in charge of Danny Murphy's day at New London on July 22. It is the intention of the club members to hire the military band and go down in special cars.

Taftville. Miss Nora Corcoran of South A street is visiting a few days in New York.

Taftville. Mr. Arnsneault has returned to Taunton, Mass., after spending a few days with friends here.

Taftville. Miss Anita Arcard of Lowell, Mass., is a guest at the home of O. Archambault of Providence street.

Taftville. Horodora Fregeau has returned to Hartford after spending the Fourth of July and attending his sister's wedding.

Taftville. Mr. and Mrs. Benjamin Davis of Taunton, Mass., are visiting with Mr. and Mrs. William Stone of South A street.

Taftville. Mrs. R. Heberding who underwent an operation in a New York hospital recently has returned to her home on Norwich avenue.

Taftville. Mr. and Mrs. F. J. Werking were visitors here Thursday. Mr. Werking was formerly principal of the Wequonnet school. They reside now in Lexington, Kentucky.

Taftville. CORONER MAY COMPLETE INVESTIGATION TODAY. Examined Several Witnesses of Auto Fatality on Thursday.

Taftville. Coroner Franklin H. Brown stated that he would probably complete his investigation into the automobile fatality on the Salem turnpike near the fair grounds today. The accident happened on Tuesday afternoon when Clifford Rouse, chauffeur for Andrew F. Connor, ran over and killed Clarence E. Baker as he stepped off a trolley car bound for the fair grounds.

Taftville. Thursday morning Coroner Brown had before him F. C. Leffingwell, who was the ticket taker at the gate at the fair grounds, but he did not see much of the accident. Earl W. Ross was on the trolley car and he saw young Baker when he was hit and knocked down. Maurice F. Sherman was also on the car and he saw the auto when the fatal collision took place.

Taftville. There are more witnesses to be heard before the coroner will make his finding.

Taftville. John E. Hughes' in Town. John E. Hughes, formerly manager of the All Stars, arrived back in Norwich on Thursday from Valparaiso, Ill., where he has been studying. Mr. Hughes was the first in his class which numbers 93. Mr. Hughes was a page at the Republican national convention held last month. Since leaving Norwich a year ago Mr. Hughes has been to Philadelphia, Washington, Baltimore, through the Catskills, and to New York. He will remain here for the summer.

Taftville. Among the new educational toys is an outfit for making miniature concrete blocks.

SEDCER HELD FOR CRIMINAL COURT

Philias Lemieux of Taftville Held for Higher Court Under Bonds of \$500—Accused Has Wife and Children—Abraham Goldfaden Ordered to Pay Wife \$2 Weekly on Non-Support Charge.

At the Thursday morning session of the city court Philias Lemieux of Taftville was bound over to the next criminal term of the superior court on a charge of seduction. He was released on bonds of \$500.

Lemieux was arrested Wednesday night by constable Gus Lambert, who brought him to the police station here, and he was presented on Thursday morning. The girl resides in Occum and is 18 years of age. Lemieux is married and has a family. He is 38 years of age. His case will come before the criminal court at the September term.

Abraham Goldfaden was in court on a non-support charge. He was ordered to pay his wife \$2 weekly until the first of September. Both were married before and have grown-up children. His wife is 35 years of age and he was a model husband and that she saved \$400 in two years out of his wages, which are \$3 a week.

A Montville man paid \$350 for intoxication, and George Peterson of Whitewater was fined \$1 and costs for intoxication and placed on probation until Aug. 1.

At the Broadway Congregational picnic at Ocean Beach, the game resulted in a victory for the Crescents by the score of 17 to 11.

The large score is excusable because of the personnel of the players. Although the personnel of the players changed through the game, the stentorian tones of the umpire, whose experience was acquired 40 years ago on our northern boundary line, was heard, and never questioned through the whole nine innings.

The features of the game were the scientific coaching of Superintendent Cary, the ground covered by Assistant Superintendent Smith at first base and the home run drives by most of the batters: Half Moons—A. Heebner and Joseph Hartley; Crescents—William Blair and Charles Heebner. Time, 45 minutes.

The rest of the games resulted as follows: 100 yard dash, boys—Earl Whitehead, Raymond Heebner second. Tug of war, boys—The Captains, Heebner and Mosebian.

100 yard dash, girls—Florence Watt, first; Emma Romanie second. Tug of war, girls—Captain Wood first, Captain Whittley second.

Running jump, boys—Charles Heebner first, William Heebner second. Tug of war, small boys—Captain Oscar Mosebian first, Captain Joseph Hartley second.

100 yard dash, boys—Charles Heebner first, Earl Whitehead second. The events were closely contested.

The day was ideal in every respect and all voted the occasion one long to be remembered. The success of the picnic was due to the untiring efforts of Chairman W. T. Lane and the following assistants: William Buckley, Carleton Ewers, Orestes T. Ferguson, R. W. Gallup, Mr. Hussey, C. I. Smith, Mrs. A. G. Minch, Miss Elizabeth Wilson's class. Ice cream, orangeade and peanuts were served to all, and the excursion party, tired but happy, reached the city at 5:45 p. m.

HOWARD L. PECKHAM FOR MILITARY ACADEMY. Son of Mr. and Mrs. Frank E. Peckham is ordered to Report for Admission.

Howard L. Peckham, son of Mr. and Mrs. Frank E. Peckham, of Corning road, East Side, has been ordered to report at West Point, N. Y., for admission to the military academy. Mr. Peckham passed the physical examination at Fort Banks, Mass., on June 10, after receiving the appointment from Senator Brandegee. He was not obliged to take the mental examination, as he had passed the entrance examinations to Yale and his certificate from the Norwich Free Academy was accepted.

Mr. Peckham is 19 years old, a graduate of a local grammar school and of the Norwich Free Academy, class of 1914. He took a post-graduate course at the Academy and has until today been in the employ of the Norwich Savings society. He is a member of the Rho Alpha Mu fraternity and of the Military Training Camp association, which attended the students' camp at Barre, Vt., in the summer of 1914.

Mr. Peckham is the first Norwich boy to enter the military academy since July 15, 1902, when Capt. Harold S. Betrick was admitted.

Member of Hospital Base. Dr. Francis C. Ligourie of New Rochelle, a former New Londoner, is a member of the medical corps of a 500 bed hospital base recently organized in New York to be used in the event of a war with Mexico. The hospital base was made possible a few days ago by the gift of \$50,000 by E. B. Close of New York.

State Parade Arrangements. Final arrangements for the state parade, field day and convention of the Ancient Order of Hibernians, which will be held in this city next month are rapidly being made. The general committee of which former President Adrian R. Dunn of Middletown is chairman.

SEVERE RHEUMATIC PAINS DISAPPEAR Hood's Sarsaparilla, the old-time blood tonic, is the surest and best treatment of rheumatism. It acts directly, with purifying effect on the blood, and improves the digestion. Don't suffer. Get Hood's today.

LATEST BULLETIN TO HOME CANNING CLUBS.

Advices the Members Regarding Steps to Be Carried Out in Canning.

County Agent F. C. Warner has sent the following bulletin to the members of the Mother and Daughter Home Canning clubs:

Steps in Canning. Follow carefully each step and do not mix up other recipes with these. The results will be satisfactory, provided there is no defect in can or rubbers, if the product is not stale and if the directions are accurately followed.

1. Grade products. By doing this, the contents of each jar may be uniform in size, shape, color and texture.

2. Wash products carefully. Peas should be washed in the pod. When washing berries, put in a wire sieve and run the water through. In this way the berries will keep their shape and will not be water soaked. Hull or stem before washing.

3. Scald blanch or steam the produce according to the recipes given.

4. Plunge into very cold water. Use fresh, cold water every time. Be sure all the product is immersed but do not allow it to soak at all.

5. Peel or otherwise prepare, and pack in glass or tin cans.

6. Add hot syrup to fruits, boiling water to vegetables except to tomatoes.

7. Adjust rubber and cover; partially tighten.

8. Cook the required length of time. Follow accurately the time given in the recipes.

9. Remove jar; tighten cover as soon as each jar comes from the cooker.

10. Cool. The jars may be inverted for a test.

11. Cover or store in a cool, dark place. The cartons in which jars are sold make an excellent storage box.

Notes. Do not blanch too much of the produce at a time for the object of blanching, followed by a cold dip, is to subject the product to extreme heat and then to extreme cold. If the mass is bulky, the center will be unaffected.

Syrups. The following classifications of syrups are to be used with the recipes sent:

For convenience in canning, syrups are divided into four densities. In making, use three parts of sugar to two of water; in other words, if you use three parts of sugar, use two parts of water.

Directions for making: Have required amount of water boiling. Add sugar, acquire amount of sugar in it, stirring until the liquid is clear.

1. Thin syrup is that which has boiled sufficiently to dissolve all sugar but not sticky. It is used for peaches.

2. Medium thin syrup is that which has thickened slightly and becomes sticky when cooled on the fingertip.

3. Medium thick syrup is that which has thickened enough to pile up over the edge of a spoon after it is cooled. It is used for peaches.

4. Thick syrup is used in the preserving of fruits and is just below the sugaring stage.

These different densities may be obtained by cooling a small amount of the syrup after boiling a few minutes, and testing. If not thick enough, boil a few minutes longer. The immurities rise to the surface while boiling and should be skimmed off or strained through a cheese cloth.

Notes. Cans are lowered into boiling water, so be careful to have glass cans hot when put in.

Fruits and vegetables should be canned as soon after picking as possible. This is especially important with corn, peas and beans, as they begin to change rapidly and when canned may develop "flat-sour" although the product when canning appears all right.

Peas and corn lose their sweetness quickly, also.

Do not fill jars full of corn, peas.

MARRIED ARNOLD-BELKNAP—In Oneco, July 2, 1916, by Rev. Fred Scoring, Norwich, Conn., Frank E. Belknap, R. 1, and Miss Alice Belknap.

BORN. RILEY—In New London, July 1, 1916, a daughter, Ethelred Genevieve, to Mr. and Mrs. E. Riley.

PALMER—In Stonington, July 4, 1916, a daughter, Mary, to Mr. and Mrs. Henry R. Palmer.

DIED. KETCHUM—In Mystic, July 5, 1916, Rollin S. Ketchum, in his 84th year, to Mrs. William F. Riley, in his 23d year.

CLEARY—In New London, July 6, 1916, Thomas Joseph, son of Thomas P. and Margaret Cleary, aged 15 years.

CROWLEY—In this city, July 6, 1916, Jeremiah Crowley.

Funeral services will be held at his late home, 129 Ayscove street, Friday, July 7, at 2:30 p. m. Burial in Maplewood cemetery.

FITCH—Entered into rest, Tuesday, July 4, 1916, Horace A. Fitch, aged 92 years.

Funeral services will be held at his late home, No. 15 Penobscot street, Friday, July 7, at 3 p. m. Burial in Poque-tanuck cemetery.

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Here's a chance, Miss Freckle-face to try a remedy for freckles, with the guarantee of a reliable dealer that it will not cost you a penny unless it removes the freckles, while if it does give you clear complexion the expense is trifling.

Simply get an ounce of othine—double strength—from any druggist, and a few applications should show you how easy it is to rid yourself of the homely freckles and get a beautiful complexion. Rarely is more than one ounce needed for the worst case.

Be sure to ask the druggist for the double strength othine as this is the preservative sold under guarantee of money back if it fails to remove freckles.

or beans, as these products usually swell in cooking.

Peas, lima and string beans are best when only three-quarters grown.

Corn for canning must be between the milk and dough stage.

Green, yellow and summer squash must be canned when small and tender.

When preparing beets and carrots, leave two inches of stem and all the tails until after blanching. Blanch but five minutes.

Prepare only enough of the product to cook at one time.

Do not allow the product to stand around after picking or preparing. Greens, cabbage, cauliflower, and Brussels sprouts are best blanched in steam.

Pick products on a cloudy day or in the early morning and not when the sun shines hot upon them.

Avoid using too much salt; better not any than too much.

In blanching and cold dipping shell-beans, a bit of soda may be used in the blanching water for peas to help to retain their color but soda must not be put into the cans.

Water containing much iron has a tendency to turn the product yellow.

Examination for Janitor at Local Postoffice.

The United States civil service commission announced an examination for janitor on July 26, 1916, to fill a vacancy in the position of laborer, custodian, Norwich, Conn., at a salary of \$800 per year. No educational test will be given and applicants will not be assembled for mental examination.

The examination will consist of the subjects of physical ability and training and experience. Applicants must be citizens of the United States and have reached their 20th but not their 50th birthday on the date of examination, except that persons honorably discharged from the military or naval service of the United States by reason of disability resulting from wounds received or sickness incurred in the line of duty will be excused from the age limit.

For application blank, Form 1800, address Harry L. McDougald, local secretary, postoffice, Norwich, Conn., or office building, Boston, Mass., with whom application must be filed in complete form on or before July 26, 1916.

NOTICE. Package condensed mince meat is made up today in quantities which can be found, all of which are found in the United States with the exception of a few foreign countries. The quantity of packing condensed mince meat has extended over a period of 100 years and today is as near its perfection as we can possibly conceive. The sanitation in the factories in which it is packed is beyond reproach as the competition today in our opinion is grown by the guarding of the most minute detail of the business. The apples used are of the best grade of New York State, best flavored apple known. The raisins used are of the best quality seeded variety. No expense is considered in procuring the very highest grade of spices, and sugar, as we all know, is always sugar, the different grades merely representing the different flavors or different granulation required for different purposes. Every particle of fruit or any other article used in the manufacture of mince meat is thoroughly cleaned and hand-picked by people trained to know what should be done, regardless of how clean it may be, and make up the filler for her mince pie. The old idea of dirt being prevalent in quantity is today dispelled by the greatest authorities on food products. The meat used in mince meat is of the choicest and today should be used as a good mince pie and I would use on our table if you are being used in Serv-us Mince Meat. There are very few pies made which can be used as readily by the housewife as mince pie for all it requires is a little water and being heated for ten minutes and it is ready for the crust and then the table and she may without fear of loss carry three or four packages of mince meat in her own kitchen, regardless of how clean for the chance occurrence of unexpected company and it will be a good dessert free from dirt. It is our thorough belief that mince pie made from condensed mince meat is about as cheap a dessert as can be prepared and as good as any other.

For many years mince meat was considered a winter dish. Each year for the last ten our factory has had to increase its capacity during the summer months until today it runs every day of the year with a regular force of helpers. We ship goods to every part of the country the entire year. This of course means a great increase in the use of these goods over when mince meat was eaten only in the winter months which means an increased sale over the former winter consumption.

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