MEANER THAN THE TRIFLE IS HE WHO GIVES IT GRUDGINGLY

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.

THE DECEMBER PRIZE WINNERS

First Prize $2.50

To Mountain Laurel for letter entitled: "Christmas Suggestions and Recipes."

Second Prize $1.50

To Sunbonnet Sue for letter entitled: "Appropriate Christmas Sentiments."

Third Prize $1.00

To L. H. K. for letter entitled: "How to Make Doughnuts."

SOCIAL CORNER POEM.

Are You Sure?

Are you sure you made her happy?
That the pleasant smile she wears
Doesn't mask a heart that's longing
For relief from household cares?

Are you sure her strength is equal
To the tasks that she must do
That she never needs assistance
Or encouragement from you?

Are you sure she doesn't miss it—
The old love light in your eye?
The tender words once spoken
In the days long, long gone by?

Are you sure she's never lonely,
When you're absent from her side?
Ah! the heart is crying always
For companionship denied.

Are you sure you understand her,
Or appreciate her worth?
Must you wait to be awakened,
When no longer she's on earth?
—Hannah Leary Doppman.
In Springfield Union.

The Mother Heart of God.

Like a cradle rocking, rocking,
Silent, peaceful, to and fro,
Like a mother's sweet looks dropping
On the little face below.
Hangs the green earth swing, turning,
Jarless, noiseless, safe and slow.
Falls the light of God's face bending
Down, and watching us below.

And as feeble babes that suffer
Toss and cry, and will not rest.
Are the ones the tender mother
Holds the closest, loves the best—
So when we are weak and wretched,
By our sins weighed down, distressed,
Then it is God's great patience,
Holds us closest—loves us best.

O great heart of God, whose loving
Cannot hindered be, nor crossed;
Will not weary, will not even
In our death itself be lost;—
Love divine: of such great loving,
Only mothers know the cost—
Cost of love which all love passing,
Gave a Son to save the lost

Sent in by
WILD CHERRY.

INQUIRIES AND ANSWERS.

TIDY ADDLY—Thanks for card received.

ELOISE AND BUSHY TAIL—Cards received and forwarded. Thanks for card.

HULDY—Thanks for card received.

CARDS for Begonia and Ethelyn received and mailed to them.

ELIZA JANE—Card received for which the Editor thanks you.

JOAN—Card to Editor received. Thanks for same.

Begonia—Cards received and mailed to the writers indicated.

ANNETTE: Thanks for kindly wishes for 1916.

PAULA: Thanks for very pretty calendar.

SALLY SYCAMORE—Cards received and sent to destination. Thanks for card.

JOAN—Card received. Thanks.

DOCTOR: Card received and forwarded to Keziah Doolittle.

The Editor extends kindly wishes to all members of the Social Corner family, which is constantly increasing its registered list. May the year 1917 meet the needs of each and every one of us and make us stronger in the spiritual assurances which abide and cheer us when earthly possessions fade away.

AN INQUIRY.

Dear Social Cornerites:—There used to be an old lady in our town who had a saying like this: "I do not care anything about knowing, but I should like to find out."

A friend of mine who was at one of your late gatherings at Willimantic had this to say: "That there was a veal loaf there that was just splendid; and it was said to have been made by Tidy Addly. "I do care about knowing and should like to find out" how to make a loaf like it.

I like good things to eat and I am specially fond of veal loaf. Now I am going to ask through the Social Corner if Tidy Addly won't let us have the recipe for that loaf.

This is my first venture in writing to The Corner, but you will hear from me again. I have some good recipes.
INQUIRER.

Willimantic.

CASTORIA
For Infants and Children
In Use For Over 30 Years
Always bears the Signature of Chas. H. Fletcher

THERE is no advertising medium in Eastern Connecticut equal to The Bulletin for business results.

EGGLESS CAKES

Dear Social Cornerites: Since a good many of us have to do without eggs we are searching for methods of doing so. The following recipes may fill the bill in these strenuous times:

Eggless Cake: One cup sugar, one cup sweet milk, one-half cup butter, one cup chopped raisins, two cups flour, two teaspoons of baking powder, one teaspoon cinnamon, one-half teaspoon nutmeg, one-fourth teaspoon cloves. Bake in loaf in a moderate oven.

Cake Without Eggs: One and one-half cups sugar, one cup sweet milk, two cups flour, two tablespoons butter, two teaspoons bakiung powder, pinch salt, flavor to taste. Bake in layers.

Cookies Without Eggs: One-half cup butter, one cup sugar, one cup sweet milk, one teaspoon baking powder, one dessert spoon orange peel dried and pounded fine, flour enough to make stiff enough to drop on buttered paper in teaspoon; they will spread and form themselves.

Eggless Fruit Cake: Cream together one cup of sugar and two-thirds cup butter; add one cup molasses, one teaspoon soda, one cup strong coffee, one cup chopped raisins, one cup currants, teaspoon each cloves and grated nutmeg, four cups flour; mix and bake slowly in paper-lined tin.

Yours for economy.
DORCAS.

WHOLESOME BREAD

Dear Social Corner Sisters: Bread is the staff of life, but good bread is not so easily made. Here are a few recipes some one may find to be right:

Virginia Batter Bread: Scald one cup cornmeal, when cool beat into it one cup sour milk with one tablespoon melted butter, one tablespoon flour, one teaspoon salt. Beat well, then add another cup of sour milk and again beat well. Dissolve one-half teaspoon soda in one-half cup sour milk, stir into mixture and again beat thoroughly. Put in a well greased pan and bake half an hour in quick oven. Test with a splint. If none of the batter adheres to it, it is done. Should be served with a spoon from the dish baked in.

Corn Bread: Mix one cup flour, three-fourths cup yellow meal, one-fourth cup sugar, two teaspoons baking powder and pinch of salt. To one beaten egg add three-fourths cup of milk and stir into the dry mixture. Add two tablespoons melted butter or lard compound. Bake in flat pan in hot oven.

Bread Pudding: One pint of nice bread crumbs, one quart of sweet milk, one cup sugar, the yolks of four eggs; beat in the grated rind of a lemon, a piece of melted butter the size of an egg. Bake till done. Then beat the whites of two or four eggs stiff, put in a cup of sugar and the juice of a lemon; spread over the pudding a layer of jelly or sweetmeats; pour the white of the eggs over this, bake a little brown. To be eaten with cold cream. One-half of the receipt is enough for four persons.

Baked Spaghetti: Cook one-half of a package of spaghetti in boiling salted water until tender; drain. Melt two tablespoons butter, add two tablespoons flour; stir; add one cup of milk and cook until smooth. Mix the sauce through the spaghetti and season. Add half a cup of cheese cut into small pieces. Place in a greased baking dish. Sprinkle a half cup of soft bread-crumbs and a little cheese over the top. Bake until brown.

A Happy New Year to all.
HANNAH WHO.

SYSTEM IN HOUSEWORK.

Dear Social Corner Sisters: System everywhere means more accomplished with the same amount of labor, because it means orderly division of work and procedure. I equalize the week's routine. I do not iron, bake, scrub and sweep on the same day, but proportion the heavy jobs among the six days. And I never go to sleep at night without planning in detail just what I expect to accomplish the next day.

My plain sewing, such as aprons, underwear, house dresses, I manage in the same way. When work is slack I cut out such as will be needed in the next six months; then, as opportunity or inclination dictates, I make them up. Much of sewing, if cut and ready, may be done when some one runs in unexpectedly to spend the afternoon. It will not detract from the pleasure of the visit.

I do everything possible at night in preparation for the next morning's work. I lay my fire ready to light, slice my bacon, grease my muffin pans, or work together the dry ingredients for my biscuit. If I am to bake a cake I grease the cake pans and measure out the dry ingredients for the cake. In short, I never leave till morning what can be done at night.

I do the essential things first. Those out of the way, I can, if it seems desirable, let a few unessentials slip without violation to my conscience or injury to my family.

I always try to do everything right the first time. Then I never have to do it over.

I strive to work carefully and neatly, so that I do not have the extra task of cleaning up after myself.

I take a day off every once in a while. It pays. It saves me from getting nervous and I can do my work better and more easily.

Preparedness is just as necessary for the home as for the country, and it is advantageous to remember this.
SARAH ANN TIGHE.

A NEW YEAR'S CAKE.

Dear Social Corner Sisters: It will soon be time to pay close attention to the hyacinth bulbs rooting in the cellar and to bring them forth for flowering.

Too much water must not be used while they are in the cellar, but the soil should not be allowed to become dry.

If you have a dark warm room where the air can be kept moist, they will do much better if kept in such a place for a week or two after they are removed from the cellar. Water at such a time more than when they were in the cellar.

Many who have no flower pots use boxes six or eight inches in depth; and these are placed in well lighted windows where they can get the sun. To produce strong, tall flower stalks, place cones of paper or cardboard over the plants. Water more freely as the plant begins to bud.

Sunbonnet Sue: Your Christmas sentiments were fine I thought; and I used a few of them; will save them for future use.

C. E. S.: We reached home all O. K., the 18th, without any mishap; and, also, from the picnic. What a jolly good time we did have. Those pies pies were delicious. That lemon pie, how quick it went out, of sight?

Aunt Jerusha: I hope you reached home all right. We who come from a distance do certainly need a merit mark. Tell Uncle to come in and partake with us next time.

C. E. G.:—I thank you for the present given me. May your dreams come true—watch for Rural Delivery. I think you and Paula have a birthday soon, do you not?

Try the following recipe for a

New Year's Cake: Mix one cup of bread sponge, one-half cup of warm water, one-fourth teaspoon of salt, three tablespoons each of lard and sugar, one beaten egg and one cup raisins and one and one-half cups of chopped walnut meats. Stir in one and one-half cups of flour, let rise in a warm place and beat down. Turn into a deep pie plate. Press whole walnut meats on top of dough. Sprinkle over scant one-half teaspoons each of cinnamon and nutmeg. Dot with butter. Let rise one hour and bake slowly in a moderate oven. Cover with a boiled frosting.

Wishing you all a Happy New Year.
L. H. K.

SOCIAL CORNER MEETINGS ARE HELPFUL AS WELL AS SOCIAL.

Dear Social Corner People: Now Christmas has passed, our thoughts turn to the new year with many new resolutions. I think The Corner has been a great pleasure to us all this past year. Our club meetings have been helpful as well as social.

About every time I have attended have learned some little lace pattern or got ideas of fancy work. it is like being a member of a fancy work club, especially through the winter months when the Sisters are making the needle and crochet hook as well as the shuttle fly.

Saturday Eve: Many thanks. You will hear rom me a little later.

Joan: Who thought you was thinking of "Starry Hours?"

Wish one and all a happy and prosperous New Year.
ANNETTE.

HOUSEHOLD HINTS.

Dear Sisters of the Social Corner: All who would like China berries may have them now, as I have received more from the south. Send stamped envelope with four cents. I think that will pay postage. If it is too much, will return the stamps. I will write directions.

A very good scheme is to keep a pad of toilet paper in your sinkroom and when your hands are wet or in dough or in dish water, just dry them on the paper. You will find it so nice to wipe off your spider or a spoon, etc., with.

Washday Helps — If anyone has heavy underwear or overalls to wring, use mop wringer; it is much easier and does not tear off the buttons.

Darning Hints—Darn the white stockings, etc., on black stocking darner and black stockings on white stocking darner.

Iodine Stains can be removed by soaking in cold water a few minutes, then adding boiling water.

Heat Lemons if you want to get the full amount of juice out.

Storing Clothes—A clean flour barrel, papered inside to cover up the cracks, makes a first class receptacle in which to store clothes, and it holds a quantity. Buy 10 cents' worth of oil of cedar at the drug store. Lay several thicknesses of newspaper over the clothes and put a rag saturated with oil on the top of the paper. They will have a very nice odor when you need to take them out.

Have You a Crack in your 25 gallon jar, or in your five gallon jar? Just use ordinary shellac varnish and paint over twice, and the result will be very satisfactory.

For Your Table Linen—Remove fruit stains: Soak in alcohol warmed over hot water; then soak in milk; then pour boiling water over the cloth; then cover with starch and let lay several hours.

How to Launder Delicate Colors—Make a quantity of boiling starch in the usual manner. Take half of it and dilute; wash your articles in it and squeeze them gently with your hands; dilute the remainder of your starch and rinse these garments you have just washed. If dried carefully in the shade they will retain their color.

A Kitchen Mending Table or Box—Get from your grocer a box about 20 by 16 inches long and 14 inches deep. Then set your box up on legs by cutting out a notch at each corner of the bottom and setting a one by two inch baton into each inner corner of the box, fastened firmly into place by putting screws through each of the sides. Put two shelves inside, crossways, on one end, about eight inches wide and divide the depth of the box into three equal spaces. On these three shelves put boxes containing buttons, thread, hooks and eyes, darning materials, etc., each box of a different color, or you can label them.

In the box proper, next these shelves, place first very large round work basket and beside it various rolls of cloth for patches. On top these place the garments needing repairs. Across the lid is a strap to hold scissors and a pocket for the tape measure and other small articles. You can have the woodwork and the box the same should the woodwork be painted wood.

You can have your cretonne piece bag so when you feel like mending everything is in its place.

Buy your soap in quantities when you find out what kind of soap you can wash with; cut each cake in halves and put in a box and let dry. If you want to be economical with your soap and do not make a jelly to wash with, make a cheesecloth bag to hold the soap; then what is not dissolved one day you can use the next. When a cake of soap gets thin, put it in this cheesecloth bag or into the jar that is used for saving soap. If there is too much soap in the bag you can dissolve and make jelly; then when housecleaning time is near, dissolve two ounces of left-over soap in two quarts of water; after removing from the fire add two tablespoons of ammonia and one tablespoon of borax, or ash soda. This you can keep indefinitely if bottled and corked tightly.

When your toilet soap is worn thin, remove to the toilet scrap section, melt these in a little oatmeal water (you boil a tablespoon of oatmeal in a pint of water 20 minutes); stir this into your soap and pour into mould; if it will not harden add two tablespoons of glycerine in proportion to two cups of water; should you think this too troublesome, collect your soap scraps in a wide-mouthed glass jar, quart size. When the jar is three-quarters full cover it with hot water and add glycerine. For toilet purposes the soap jelly has a decided advantage. The soap jelly is a great cleanser. If you wish you can add one teaspoon of oil of almond. You will soon learn how many spoons of soap is required to each pan of water, and use just so much. These are little hints on soap economy which I think it will pay you to observe.
ETHELYN.

TIMELY THOUGHTS FROM JENNIE.

Dear Sisters of the Social Corner: Now that the long looked for Merry Christmas is over, our thoughts turn to the dawn of the New Year. Only a few pages remain in the book of history for 1916, and it is closed. As we stand on the threshold between the old and the new year, most of us will pause with serious thoughts. As we turn the leaves backward, the mementoes are mingled with smiles and tears; while the fair pages of the morrow are blank and we ponder what shall be written thereon before the finish of one year hence.

Those of us who treasure an autograph album perhaps having received it as a gift, during the days of our school period, may realize that each year it means fore and more to us. It is a pleasure to read over those sentiments, many written by a youthful hand, and whose thoughts were looking forward, in the expressions of "wedding cake," and good wishes for "your little canoe with plenty of room for two," etc. That future, which our dear young friends, so kindly extended their best wishes for is the present time with us now.

In some cases the pen of the writer was laid aside many years ago, and they did not live to see the fulfillment of their jest and mirth. As we glance on the page, which bears the signature of a beloved teacher of the Sunday school, how the thoughts crowd our mind, the associations, the scenes of our early church life, all seem to come before us at once.

There is the name of our most intimate girl friend, to whom we told our choicest secrets, in those days, the handwriting looks as if she could almost speak aloud to us now. Then there are others, who were not the "girl" friends and of whom it is best to remember in friendship, and say little.

We may extend our good wishes for the new year, and hope for a happy and better life than in the past, yet we may expect the sun will not shine every day, and the clouds will overshadow at times, yet in purpose to fulfil "a glorious sunset."

Kind wishes to all.
JENNIE.

A LITTLE STORY.

Dear Sisters of The Social Corner: As a new contributor to The Corner, I am rather bashful about going ahead, and hope you will allow me to slide in as gracefully as possible.

Being personally acquainted with some of you I do not feel as though I was all alone amongst strangers; and as I cannot recall any recipes offhand, I shall endeavor to amuse you with a true story, one of the participants being a member of The Corner, and in order not to give her away, I shall substitute the name of Thompson in place of the real name.

The evening meal had just been finished, and Mr. and Mrs. Thompson had adjourned to the sitting room to devour the contents of the evening paper, while the two children had gone to playing on the floor, and were making considerable noise, to say the least.

Mrs. Thompson was earnestly scanning through the items of interest, when she suddenly came upon a paragraph which shocked her considerably.

Her husband, just ready to light his pipe, noticed the change of expression crossing the face of his wife, and said, "Annie, what is the trouble?"

"The house of our next door neighbor was robbed last night, and I never knew a thing about it until this very minute when I read of it in the paper," replied Mrs. Thompson.

"That certainly is a surprise, Annie," replied the head of the house, "and it is rather strange that we should not have heard of it before now."

They continued to talk about it for some time, and gradually the conversation drifted into other channels, and the robbery was forgotten until bed time.

The children were in bed and Mr. and Mrs. Thompson were preparing to go, when she asked him if he was sure all the windows were secure for the night. He replied they were, and they soon settled down to a comfortable night's sleep.

Mrs. Thompson soon fell asleep, while her better half was only dozing in light slumber.

It seemed ages, but in reality was less than an hour, when Mr. Thompson awoke with a start and began to listen intently, expecting to hear noises, for he felt that something out of the ordinary had caused him to awake.

He still lay quiet, without even waking his wife, the only audible sound being that of his heart, beating many times too fast, and the incessant snoring of his better half.

Not being able to stand the suspense any longer, he jumped from the bed, and tried to pierce the darkness of the next room.

There, directly in front of him, at the opposite end of the room stood a man of his own size, facing him.

Mrs. Thompson was soon awakened by hearing her husband calling, "Hello, there! Hello, there! What Do you want in here?"

Upon hearing no one answer to his questions, she shrieked, "John, who are you talking to?"

"There's someone in the next room," replied John, whereupon Mrs. Thompson jumped to the middle of the floor, in order to protect her husband from any unwelcome invaders.

"I don't see or hear anyone, John," replied she.

"Right there! Can't you see?" retorted John and instantly Mrs. Thompson just fell upon the bed, her sides shaking with laughter, and tears rolling down her face.

"John, that is your own self you see in the large mirror," she shrieked between laughter and tears. "I changed the room about today, and hung the large mirror over there," pointing to the place where a few moments before John had seen the man.

John soon crept back to bed again, muttering something about women never knowing where they wanted things more than a few minutes at a time.

Polly Peppermint: Is that automobile still running? I do hope you arrived home safely from your visit to little Rhode Island, and that you enjoyed those grapes you ate on the train.

Arrah Wanna: Where are the feathers?

Fat Contributor: Have you any of that plain cake?

Hopeful: Are you going on another case or are you going to wait awhile longer

Aunty No. 1: Does Rover still eat macaroni, or has she become dainty, and demanded meat? Your formulas have been very good, and so is your peach shortcake.
PILL ROLLER.

BREAD, BISCUIT, ROLLS, GEMS.

Dear Social Corner Sisters: I am sending good everyday recipes:

Boston Brown Bread—One cup rye meal, one cup Indian meal, one graham flour, one teaspoon salt, three and one-half teaspoons baking powder, one cup molasses, one and one-half cups milk; measure the meal and flour after sifting; add salt and baking powder and sift again; add the molasses and milk; turn into a well buttered steamer and steam three and one-half hours. The water must boil constantly during the cooking.

Indian Bread—One and one-half cups graham flour, one cup Indian meal, three teaspoons baking powder, one teaspoon salt, one-half cup molasses, one and three-quarters milk; mix and steam as Boston brown bread.

Steamed Graham Bread—Three cups graham flour, one cup flour, four teaspoons baking powder, two teaspoons salt, one cup molasses, two and one-half cups milk; mix as Boston brown bread and steam four hours.

Whole Wheat Bread—Three cups whole wheat flour, three teaspoons baking powder, one-half teaspoon salt, two teaspoons sugar, milk; sift together thoroughly the flour, baking powder, salt and sugar, then add enough milk to make a dough just stiff enough to handle conveniently; handle as little as possible with the hands, shape into a loaf and place in a deep buttered pan. Allow it to stand five minutes before placing in the oven. Bake slowly and for a little longer time than is necessary to bake white bread. Protect the loaf by placing a sheet of paper on top of it, buttering the side which comes next to the bread.

Baking Powder Biscuit—Two cups flour, two teaspoons baking powder, one teaspoon salt, one tablespoon butter, one tablespoon lard, three-quarters cup milk and water in equal parts. Mix the flour, baking powder and salt and sift twice; work in the butter and lard with tips of the fingers; add gradually the liquid (more or less as required according to quality of the flour), mixing with a knife until of the consistency of a soft dough; toss on a floured board, pat and roll lightly to one-half inch in thickness; cut into shape and bake in a hot oven 15 minutes.

Twin Biscuits—Use recipe for baking powder biscuits; roll a little less than one-half inch in thickness, brush over with melted butter and put together in pairs. Bake in a quick oven from 12 to 15 minutes.

Graham Biscuits—One and one-third cups flour, two-thirds cup graham flour, two teaspoons baking powder, one-half teaspoon salt, two tablespoons butter, three-quarters cup milk. Mix flour, baking powder and salt and sift twice; work in the butter with the tips of the fingers; add the milk gradually; toss on a floured board, pat and roll to one-half inch in thickness; cut into shape and bake in a hot oven 12 to 15 minutes.

Kneaded Biscuits—Two and one-half cups flour, two and one-half teaspoons baking powder, one-half teaspoon salt, one-quarter cup butter, one scant cup milk. Mix as baking powder biscuits. The dough should be stiff enough to knead. Knead five minutes, roll to one-half inch in thickness, cut in squares and crease the top four times with a knife. Bake in a quick oven 15 minutes.

Egga Biscuit—Two cups flour, two teaspoons baking powder, three tablespoons butter, two eggs well beaten, two-thirds cup milk, one teaspoon salt. Mix the flour, baking powder and salt and sift twice. Work in the butter, add the eggs, then gradually the milk. Drop by spoonfuls one-half inch apart on a buttered pan. Bake in a quick oven 10 minutes.

Parker House Rolls—Two cups flour, two teaspoons baking powder, two teaspoons sugar, one-half teaspoon of salt, two tablespoons butter, two-thirds cup milk. Mix as baking powder biscuits. Roll to one-third inch in thickness, cut with a round or oval cutter and crease in the center with the handle of a caseknife first dipped in flour. Brush one-half with melted butter and fold over. Put in a pan one-half inch apart and bake in a quick oven 15 minutes.

Fruit Rolls—Two cups flour, two teaspoons baking powder, one-half teaspoon salt, two tablespoons butter, two-thirds cup milk, one-third cup stoned raisins, chopped fine, two tablespoons citron, chopped fine, two tablespoons sugor, one-third teaspoon cinnamon. Mix as baking powder biscuit. Roll to one-quarter inch in thickness. Brush over with melted butter, sprinkle with the fruit, sugar, cinnamon and roll up like a jelly roll. Cut into pieces three-quarters inch in thickness and bake in a quick oven 15 minutes.

Gems of Cornmeal—One cup cornmeal, two cups flour, three teaspoons baking powder, one teaspoon salt, two tablespoons sugar, one and one-half cups milk, one egg well beaten, one tablespoon melted butter. Sift together thoroughly the cornmeal, flour, baking powder, salt and sugar; add gradually the milk, egg and butter. Bake in hot buttered gem pans 25 minutes.
MADGE.

A HAPPY NEW YEAR TO ALL.

Dear Social Corner Writers: — A Happy New Year to you all.

I wish to thank all of the social Corner writers who so kindly remembered me at Christmas time. I cannot send direct to them all, as I have not all of their addresses; but will try to reach them in the near future.

I feel very grateful to The Bulletin Co. for making it possible for us to form so large a Social Circle and have such good times writing to each other through the columns of The Bulletin; and their helping us to have good times when we meet at the homes of the different members of the Circle by being so liberal with ice cream at our picnics which adds much to the pleasure of the occasion.

I hope the Social Corner Editor and every member of the Social Corner may have a very happy and prosperous year that we may all be spared to enjoy the society of friends and loved ones; and that we may have many social gatherings the coming year where we can meet face to face those whom we have learned to love through the Social Corner Circle.

Cordiolly,
AUNT MARRY.

WAYS OF COOKING MEAT.

Dear Social Corner Writers:—Perhaps a few recipes for cooking meat would not come amiss:

Veal Loaf—One pound of fresh veal, 1-2 pound of fresh pork, all chopped well; add 2 eggs and large tablespoon of grated bread crumbs, half a cup of cream or milk; some chopped parsley, 1 good-sized onion, chopped fine, a dash of red pepper, and a level teaspoon of salt; mix all thoroughly together, and bake in deep breadpan, laying on top a bay leaf and a large slice of bacon. Bake an hour.

Beef Loaf with Tomato—One pound rare beef chopped fine; 3 large crackers rolled and sifted; add 1-2 teaspoon of salt; 1-8 teaspoon pepper; 1 well beaten egg, work all until thoroughly mixed, press into a bowl and turn into a buttered tin. Rub a little butter over it and pour on a large cup of creamed tomato. Bake three-quarters of an hour, basting frequently with the tomato. Serve hot.

Minced Mutton—Wash sheep's heart and lights very clean, boil 1-2 hour in salty water, mince finely. Mix a piece of butter with flour and brown in stew pan; add some of the liquor meat was boiled in. Put in the mince with one small onion, cover closely, let simmer a few minutes; add a dash of pepper, a teaspoon of Worcestershire sauce and serve.

Piquant of Cold Meat—Two cups of cold roast meat, chopped finely; add a teaspoon mustard, a hard boiled egg, 1-2 teaspoon of salt and of pepper, vinegar to moisten; put in dish and press. Slice when solid.

Macaroni and Ham—Boil one-half pound of macaroni in salted water until tender; strain and put in bowl; then mix with one tablespoon of butter, 1-4 pound of ham cut in small pieces or put through cutter, 2 tablespoons of thick sour cream and a handful of grated cheese. Mix it well. Then put in a greased pan and bake in a hot oven 20 minutes.

A happy New Year to all.
THE COOK.

THE WINTER LANDSCAPE.

Dear Sisters of the Social Corner:—The gorgeous coloring of the autumn hills is no longer my theme. Today yonder heights entirely stripped of their former glory, silently reveal to the artistic mind a beauty equally as attractive as when brilliantly lighted with rainbow tints.

Along the tops of the far away hills and bare branches sharply outlined against the horizon, wierdly beckon and indistinctly sway in the gathering shadows of the winter's night, while the nearer paths are lined with dead branches and broken twigs which the December winds have wrenched asunder and scattered far and wide.

Along the edges of the forests and down the further hillsides clumps of perpetually green mountain laurel spread their glossy leaves and overshadow the lonely rocks. Here and there fringed sprays of Christmas greens, creeping along under the snow over the decayed stumps and underbrush with their tendrils securely buried in the frozen ground, suddenly thrust themselves upwards from among the bunches of yellow leaves.

In isolated spots, amid the drifts of snow, patches of wintergreen intersperised with fertile masses of moss form a veritable "tapis vert."

The lovely wayside flowers are now lying under the snow, folded so closely and safely that no wayward feet can tread upon them nor disturb their rest.

But above all is the mournful wailing of the pines, the hemlocks and the cedars, plaintively moaning and sighing throughout the long winter's night until the breaking of the morning light, when their cadences wearily die away to a whisper. These are the songs of the forest.

And can I forget the crimson barberries and the waxen bayberries whose dainty fruitage dripping with masses of ice and snow is ever untouched by the cold and frost.

I wish you all a Happy New Year.
THE LITTLE SPINSTER.

WAYS OF SERVING OYSTERS.

Dear Social Corner Sisters: If you have decided to give oysters a place in your bill of fare, you will be interested in the following economical and attractive variations of the old-fashioned oyster stew:

The following is the nutritive value of milk and oysters:

	Milk	Oysters
Weight	1 lb.	1 lb.
Proteid	1 oz.	1 oz.
Fat	.65 oz.	20 oz.
Carbrohydrates	.75 oz.	50 oz.

Energy 375 calories milk; 225 calories, oysters.

Oysters are not quite so untritious as milk. We pay more for the flavor of the oyster than we do for the nutriment, therefore it is well to combine them with milk.

Oyster Stew: One pint of oysters, one pint of milk, two tablespoon of butter, seasoning to taste. Strain the oysters and heat the liquor until it boils. Add the milk which may or may not have been heated previously; if the oyster liquor has boiled, the milk will not curdle. Lastly, add the oysters, the butter, and the seasoning, and cook until the oysters are done. This amount will serve four persons.

Oyster Soup: Use the same ingredients as for stew, with the addition of two tablespoons of flour. Melt the butter, stir in flour and seasoning, add oyster liquor, and stir until it boils. Add milk and oysters and cook until the oysters are done. A little onion juice or scraped onion or a blade or two of mace may be added if desired. This will serve four persons.

Creamed Oysters: Take the same ingderients as for oyster soup, but double the amount of flour. Proceed as in the last recipe. Celery salt may be added, if liked. Serve on toast.

Curry of Oysters: Add to the amount of flour used in making creamed, one-half teaspoon of curry-powder, or a little more, according to taste.

Oysters With Cheese: Add a couple of tablespoons of grated cheese to the creamed oysters. Set in the oven, in a baking dish, until brown on top.

Oysters a la Poulette: Substitute for the grated cheese in the last recipe, two whole eggs, or the yolks of four, well beaten, and stir them into the mixture just before you remove it from the fire. This and the last recipe may be served in small baking-cups, lightly covered with buttered crumbs, browned in the oven, and sprinkled with chopped parsley. The amounts given will be sufficient for from eight to ten small cups.

Supreme Oysters: Substitute chicken or veal stock for the milk in creamed oysters, and add, just before serving, a couple of tablespoons of chopped mushrooms, a chopped hard-boiled egg, and a tablespoon of lemon juice (or two). In addition to these, a tablespoon of scraped onion, or chopped carrots, or both, will add to the novelty and deliciousness of this princess royal of oyster dishes. Serve in a casserole, or in individual ramekins, garnished with buttered crumbs and parsley.

The Test of the Cooked Oyster: Oysters are like eggs, in that they become leathery and indigestible if cooked too long. All round the "body" or fleshy part of the oyster is a thin membrane which appears at the edge somewhat like a circular collar or cape. It is, in fact, called "the mantle." Inside this mantle are the gills. When the oyster is cooked, these gills separate from one another—somewhat like the partly opened leaves of a book—and they crinkle or pucker a little at the edges. If the cooking is prolonged beyond that point the oyster loses flavor, and becomes tough.
MOUNTAIN LAUREL.

CAKE-FILLING AND ICINGS.

Dear Social Corner Sisters: The following are some very good cake-fillings and icings:

Chocolate Fruit Filling: Four squares unsweetened chocolate, four tablespoons milk, three-quarters cup of sugar, one tablespoon butter, one egg, one-fourth teaspoon salt, one teaspoon vanilla extract, one-half teaspoon baking powder, one-half cup chopped preserved ginger, one-half cup chopped preserved cherries. Melt chocolate in upper pan of a double boiled, add the milk, sugar, butter, egg well beaten, and salt, and cook over the fire until mixture thickens, stirring constantly. Cool, add extract, baking powder, ginger and cherries. Sufficient for three-layer cake.

Cocoanut Filling: Four egg whites one teaspoon baking powder, one cup sugar, one cup cocoanut, one-half teaspoon almond extract. Beat up the whites of eggs with baking powder, add sugar, cocoanut, and extract, and stir over fire until mixture is hot. Use at once between layers and on top of cake. Sufficient for one-layer cake.

Lemon Filling: Four lemons, four eggs, one-half teaspoon baking powder, one cup sugar, one-half cup butter, three-quarters cup water. Strain juice of lemons into saucepan, add eggs, baking powder mixed with sugar, butter and water. Stir over slow fire until the mixture boils for two minutes. Cool and use. Sufficient for two-layer cake.

Orange Filling: Two tablespoons of butter, one-half cup sugar, two egg yolks, one orange, one-half teaspoon baking powder, two tablespoons cake crumbs, one teaspoon lemon juice, yolk of eggs, grated rind and strained juice of orange, and stir over the fire until the mixture thickens, but do not allow to boil. Add powder, cake crumbs and lemon juice. Cool and use. Sufficient for one-layer cake.

Fig Filling: One-half pound chopped figs, two tablespoons sugar, two tablespoons boiling water, one tablespoon lemon juice. Cook all the ingredients together in a double boiler until thick enough to spread without running off the cake. Have the cake cold and the filling hot.

Fruit Filling: Whites of three eggs, one-half cup sugar, four tablespoons chopped citron, four tablespoons chopped raisins, one-half cup chopped almonds, one-quarter pound chopped figs. Beat the whites to a stiff froth; add sugar gradually, then the fruits and nuts.

Marshmallow Filling: One cup of sugar, five tablespoons boiling water, white of one egg, eight marshmallows, one-half teaspoon vanilla. Beat the egg white until stiff and heat marshmallows soft. Boil sugar and water to spin thread; pour on egg and marshmallows and beat until cool to spread.

Almond Icing: One cup blanched and chopped almonds, four tablespoons of sugar, one cup sugar, one-half cut water, two egg whites, one-half teaspoon baking powder, one teaspoon rose extract. Brown almonds in oven. Put four tablespoons sugar in saucepan; stir over fire until brown, add almonds, cool and pound. Boil sugar and water for five minutes, add almonds, pour on to beaten whites of eggs mixed with powder, add extract and beat thick enough to spread.

Coffee Butter Icing: One and three-quarters cups confectioners' sugar, one-half cup sweet butter, one-quarter teaspoon baking powder, one tablespoon coffee extract. Rub connectioners' sugar through a fine sieve. Cream butter in a bowl, and work sugar gradually into it. Add baking powder and coffee extract, and coffee icing is ready for use.

Gelatine Icing: Two teaspoons gelatine, two tablespoons cold water, one-half cup boiling water, one-half teaspoon baking powder, one teaspoon orange extract, five and one-half cups confectioners' sugar. Mix gelatine with cold water; add boiling water and stir over fire until dissolved; add the baking powder, extract and enough confectioners' sugar to make thick to spread. Sufficient for two cakes.

Best wishes to all.

An opening extends through a new rubber hotwater bottle into which a glass bottle can be inserted to keep the contents of the latter warm.

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