



THE SOCIAL CORNER

INDUSTRY MAKES ALL THINGS EASY

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.

FIVE PRIZES EVERY MONTH OF ONE DOLLAR EACH. Award made the last Saturday of each month.

SOCIAL CORNER PRIZE WINNERS FOR JULY

One Dollar Each

- To Jack Spratt's Wife for letter entitled, "Cottage Cheese Lunch."
To Twice-Twenty for letter entitled "How to Make Lockety-Split Lace."
To Practical Polly for letter entitled, "Doing Her Bit."

ROLL OF HONOR

- Sons of Social Corner Writers
Richard F. Moran, of Norwich.
Earl L. Sparks, of Norwich.
Arthur T. Knowles, of Wethersfield, Conn.
Floyd Mitchell, of Central Village, Conn.
Willard A. Madley, of Lebanon.
William Howard Gordon, of Sublimity, N. S. N.

SOCIAL CORNER POEMS.

Victory.

I could have prayed for peace before I heard.
Of little children lifted high in jest.
A sword point through the white still pulsing breast.

To My Mother.

Most of my days are sunny days.
But some are of gray rain only.
Most of my ways are happy ways.

CLUB No. 2 MEETS AUGUST 7TH.

Dear Social Corner Sisters: How are you all this nice warm weather?
Of course, some of the days have been rather trying, especially when cooking over a hot fire, or even gas, but I hope that none of you will turn to scraps, as Etta Barber says, for scraps are nice only in cold weather.

SEASONABLE RECIPES.

Dear Social Corner Sisters: These recipes may be found to be worth while by some of you:
Peas and Carrots Glazed: One cup of fresh shelled peas, six carrots boiled tender, six tablespoons of sugar, six tablespoons of butter, one-half teasp.

U. S. FOOD ADMINISTRATION

CABBAGE AND PATRIOTISM.

To eat cabbage is not patriotic. It is patriotic cabbage is grown in all parts of the United States, and if it is made an important part of the vegetable diet it replaces shipped-in foods which require transportation space.

Victory Cabbage.

Slice cabbage and soak in cold water. Put one quart of cabbage in a stewpan with two tablespoons of butter, one-half teasp.

Cold Slaw.

Select a small, heavy cabbage. Take off outside leaves, and cut in quarters. Slice very thinly with a sharp knife.

Getting Acquainted With the Lentil.

The American housewife knows too little about lentils. They will bear a closer acquaintance. Anyone who has ever lived in Germany has already been introduced to the lentil.

REBECCA.

With the growth of our foreign population lentils have begun to find a place in American menus.

THINGS WORTH KNOWING.

Dear Sisters of the Social Corner: These are things which may help some Sister in her work:
Lime Water in Barley Bread—In a recent edition of the Baker's Helper, a Chicago publication, an article said that many years ago a Scotch baker in Scotland began to use lime water.

Tomato Sauce.

Two tablespoons fat, one tablespoon rice flour, one-half teasp salt, one cup stewed and strained tomato.
Melt fat, add flour and salt. Stir until smooth, add tomato juice, stir constantly until it boils.

For Growing Boys and Girls.

Boiled Rice with Sliced Peaches and Cream.
Corn Bread, Jelly.
For the Office Worker.
Fresh Apples, Scrambled Eggs, War Bread Toast, Coffee.

For Those on the Farms.

Apple Sauce, Barley Muffins, Soft Cooked Eggs, Hashed Brown Potatoes, Milk.
SWEET-PICKLE TOMATOES.
Dear Social Corner Sisters: I read all the Social Corner letters and enjoy them. I commend to you this good recipe:

WAR-TIME DISHES.

The cooking of fish is important in order to make it appetizing. Fresh fish may be baked, broiled, boiled, or fried but it often needs lemon, parsley, tomato, or capers, or a highly seasoned sauce like the following to make it more palatable.

DRY BOTANICAL SPECIMENS.

Dear Social Corner Sisters: I have stumbled into a way to preserve plants and I know it will be a good way to keep roses, and other flowers. Pick the flowers late in the evening, or early in the morning, but rather when the weather is dry.

A WEEK AT DOUGLAS CAMP.

Dear Social Corner Sisters: After a long silence, I will tell about my visit at Douglas Camp Ground and the Chautauqua that I attended. Both were fine and very enjoyable.

A WORD FROM AUNT MARY.

Dear Social Corner Friends: How swiftly time flies. Here we are in the midst of the picnic season again. While our hearts are saddened at the thought that some of you were with us last year, we are glad to see you again.

AUNT MARY'S PICNIC.

Dear Social Corner Editor: If I had the time to picnic, I think Aunt Mary's would suit me. I know from what I have read in the Social Corner letters that the picnic is a most enjoyable one.

England doing to provide herself with food? The answer is, England is providing herself with a decidedly increasing amount of food. She is turning her moors and pastures into vegetable gardens and fields of grain.

One big factor in the increase of food production is the "back to the land movement" and the interest in agriculture stimulated by the help of women. They are working shoulder to shoulder in the fields, organizing townswomen and the old and young who are capable of doing agricultural work.

But England's achievement in raising in the midst of all her perplexities a larger proportion of her food than before in history, would have been impossible without a larger use of American-made power machines than the English farmer would have used a few years ago.

England has made a scientific selection in terms of food value of the things she ought to raise and she is putting forth supreme effort to produce as much as possible of the kind that cannot be imported.

To live up to the war food programme is difficult for poor people. Their diet has been more restricted and they are not familiar with much of the new foodstuffs.

Detroit has an efficient machine to make little over 2 million loaves of bread a day. The Food Administration requests. The Visiting Housekeeper Association has been able to offer very practical help toward food conservation.

Every phase of domestic economy, from budgets to babies, they have studied. But food is always of great importance. We have brought in a call to all housekeepers, these teachers were familiar with many of Detroit's poor and had won their confidence.

What sort of a breakfast do you need in the summer time to send you out in the field ready for work? Here are suggestions from the United States Food Administration:

For Growing Boys and Girls.
For the Office Worker.
For Those on the Farms.

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our finest summer apple. I should like to sit beneath Aunt Mary's trees, and I should like to care to go to the middle pastures to pick huckleberries, I will confess I should enjoy sitting in the shade and eating the berries someone else had picked.

ECONOMICAL ICE CREAM.

Dear Social Corner Sisters: Try these economical but wonderful recipes:
ECONOMICAL ICE CREAM—One quart milk, two level tablespoons flour, one cup sugar, one saltspoon salt, two eggs, two teaspoons vanilla. Make a boiled custard, following the usual directions.

Flowering Ice Cream—Procure new flower pots, about two and one-half inches in diameter; wash thoroughly; fill with ice cream; cover with grated chocolate, to represent soil, and stick a flower in each.

Bombe Glace—Line a chilled bombe mold with frozen strawberries or grape sherbet and fill the center with vanilla ice cream.

Curry Ice—Two cups sugar, one pint water, three cups curried juice, white two eggs, two tablespoons powdered sugar. Boil the sugar and water for 15 minutes; when cool add the curried juice, strain and freeze.

Ginger Frappe—One-half cup molasses, one quart water, one teasp.

Chocolate Frappe—Prepare chocolate as for drinking, then chill, freeze soft and serve with whipped cream.

TOMATO JELLY—CORN PUDDING.

Tomato Jelly—One-fourth box gelatin, one-half cup cold water, juice one pint tomatoes, one-half teasp onion juice, one teasp water, one bay, one-half teasp chopped parsley, salt and pepper, lettuce, mayonnaise dressing.

Corn Pudding—Six ears corn, one cup hot milk, one-fourth teasp salt, one-half teasp sugar, one-half teasp butter, one-half teasp oil, one egg.

Preparation of corn as for cooking of corn. Melt butter, mix well with flour, add milk gradually, then seasonings and corn, and lastly all the beaten egg. Pour into a buttered baking dish and bake in a moderate oven for one-half hour.

THE REGIMENT GEN. DEVENS PRAISED.

Of the conduct of the regiment at the severe battle of Drury's Bluff a New York officer, who witnessed the conflict, wrote:
"Never shall I forget its splendid behavior on that terrible sixteenth of May, 1862, when the field at Drury's Bluff was covered with from eight to ten thousand men, from both sides, killed and wounded. The Twenty-first, firm and fearless, stood the horrible charge, repulsing it on their front. Many times, in the heat of that conflict, I looked toward the regiment, fearful that I should see it overwhelmed. It did its noble State immortal honor on that day, as it has in every battle in which engaged."

The regiment remained in front of Petersburg until the third of September, performing picket duty and engaged in skirmishes with the enemy. It was then ordered within the line of defenses at Bermuda Hundred, and remained in that position until September 28th, when it was ordered to join the general advance of the Union army. It took up its march across the James River, and with its division shared in the assault at Fort Harrison. In this action the regiment fought with conspicuous valor.

Horse Radish Sauce: Cream two tablespoons butter, add two tablespoons fresh grated horse-radish, one teasp.

Mexican Sauce: Two cups tomato, one tablespoon grated onion, three tablespoons corn flour, two teaspoons salt, one-quarter cup cold water, one chopped green red pepper. Bring to a boil and stir until thick; mix corn flour and salt with cold water and add to tomatoes, stirring constantly; add pepper and pour over fish.

Fish Chowder: Two pounds haddock or cod, salt, pepper, one-half onion, four potatoes, three pints cold water, one pint hot milk, six crackers, one and one-half teaspoons salt and pepper to taste.

Have head, skin, and bones removed from the fish at the market; take home the fish. Cut the fish into one inch pieces. Put head, skin, and bones in a kettle with the cold water; allow it to come slowly to the boiling point, and then simmer for one-half hour. Strain this water and return it to the kettle throwing away head, bones and skin. Cut the pork into small pieces, put in frying pan with the onion, cut in small pieces and fry until brown; strain fat into kettle with fish water, add potatoes, cut in cubes. When nearly cooked add the fish. When fish is cooked tender add hot milk, salt, and pepper. Put crackers in a soup dish and soften with a little cold milk before pouring on the hot chowder. Serve at once.

Fish Souffle: Two tablespoons butter or butter substitute, two tablespoons corn flour, pepper and salt, one and one-half cups milk, one teasp.

"MY little girl is subject to sudden attacks of stomach and bowel trouble and Dr. Caldwell's Syrup Pepsin always relieves her quickly so she is soon playing about as usual. I have used Syrup Pepsin for three years and would not be without it now at any price."

(From a letter to Dr. Caldwell written by Mrs. Jas. F. Smith, 600 Virginia Ave., Pittsburg, Pa.)

Dr. Caldwell's Syrup Pepsin The Perfect Laxative

Sold by Druggists Everywhere 50 cts. (Two) \$1.00

Constipation is a condition to be guarded against from infancy to old age. Dr. Caldwell's Syrup Pepsin is as safe and pleasant for children as it is effective on even the strongest constitution. A trial bottle can be obtained free of charge by writing to Dr. W. B. Caldwell, 458 Washington St., Monticello, Ill.

recs given here. Fish and Pepper Salad: Cut lengthwise green sweet peppers, remove the seeds and set away to chill. Discard all skin and bones from any cold boiled fish and pick apart into suitable sized pieces for serving. Season it with salt and pepper and sprinkle the fish with enough mayonnaise to cover it well. Fill the peppers with this mixture, letting it fall in lightly, and garnish the top of each with a slice of hard cooked egg.

Fish Loaf: One cup flaked fish, one-half cup bread crumbs, one beaten egg, one cup milk, one-half teasp lemon juice, one-half teasp onion juice, one-half teasp salt, one-half teasp pepper. Mix all together; put in a greased baking dish or any greased tins or custard molds and bake in a moderate oven for twenty minutes. Fish au Gratin: Two tablespoons of butter or butter substitute, two tablespoons corn flour, one cup milk, one-quarter teasp salt and a few grains of pepper.

General Daniel Light, of Norwich, rendered great assistance in equipping these regiments and preparing them for the field. The State was indebted to him for invaluable services which only so accomplished a soldier as he was could have rendered.

He had been, on March, 1862, re-commissioned brigadier-general, and assigned to the command of a brigade, afterwards of a division, in the army of the Mississippi. While kept from that active service and promotion for which his military knowledge and experience fitted him, he was the true friend of his State and town, and to his personal supervision and instruction was owing the high military character which distinguished Connecticut's soldiers.

General Joseph Hawley expressed the feelings of not a few Connecticut officers when he said, "General Tyler is the father of us all!"

Table with columns: Country, Date of Declaration. Includes Russia, France, Belgium, etc.

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American Ship Production. American ship production in June reached 230,400 tons—a world's record. That's one way of riveting Germany's attention—New York Herald.

Advertisement for Resinol. Includes text: "How quickly Resinol healed that ugly skin eruption!" and an illustration of a person's face.