



THE SOCIAL CORNER

GOD DOES NOT MEASURE MEN BY INCHES

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.

ROLL OF HONOR

- Sons of Social Corner Writers
Walter F. Moran, of Norwich.
Richard C. Moran, of Norwich.
Eugene Campbell of Willimantic, Conn.
Allan Williams Hovey Sterry, of Union, Conn.
Earl L. Sparks, of Norwich.
Arthur T. Knowles, of Westfield, Conn.
Floyd Mitchell, of Central Village, Conn.
Willard A. Madley of Lebanon.
William Howard Gordon, Submarine service, U. S. N.
Myron J. Ringland, of Norwich.
Royal McCall, of Leonard Bridge.
Walter Robinson, of New Haven.
Floyd C. Knowles, Camp Downer.
Milton Perry Pendleton, Niagara Falls, N. Y.

SOCIAL CORNER POEM

THE BEACON LIGHT.

Fast on the rocks for an idle hour at the close of a summer day, And watched the glow of the setting sun spread over the rippling bay. A fairland seemed the crimson west, where castles of gold rose high, Betting their amethyst gates ajar in the sheen of the wonderful sky.

Little by little the glory waned as the night came on apace, The castles vanished, the crimson faded, and nature grew sad of face. The shadows deepened upon the rocks, the waters turned gray and dark, When suddenly over the bay there flashed the gleam of a twinkling spark.

It glowed, it broadened, it brightened, till its comforting, cheering rays Were piercing the shadows night sent forth, and scattering the misty haze. It shone in a steady gleam, at last, the lighthouse beacon streamed, and over the waters far and wide its promise of guidance beamed.

My thoughts went further and up to Him who sends to each troubled heart, as the shadows of life grow, one by one, and we watch its life depart. The cheering rays of His promises, the light of His guiding love, the light which ever "holds out to burn," set in the Beacon above.

The gloom may seem never so heavy, the shadows never so drear, and the thoughts that our hearts are holding seem never so full of fear; let it be but think of His promise, we'll heed not the shrouded day, but trustingly wait for the shining of the Beacon light over the bay. —Mary D. Brine, in Endeavor World.

THE FLAG IN THE WINDOW.

And God, from out Thy throne on high, Who enter into the humble cry of one who prays, while passing by, or valiant men whose flags hang there, lowly home, in mansion fair, the tears of those who do and dare.

Reach with them thro' the gloomy night; and by them in the deadly fight; the strength of arm the foe to smite, those who, bearing Freedom's call, sending her, shall nobly fall, sweat Thy love, Who lovest all.

Those who, sick or wounded, lie, 'neath beds of pain 'neath alien skies, bring Thy healing presence nigh, and shield with Thy sustaining care, lowly home, in mansion fair, and hearts that falter or despair.

And God, from out Thy throne on high, we ear unto the humble cry of one who prays, while passing by, W. H. Ottawa.

WAR CAKE NOVELTIES.

Dear Social Corner Sisters: Here is something pleasing: Corn Chocolate Cake: One and one-half cups fat, one-half cup sugar, one cup barley flour, two and one-half teaspoons baking powder, one teaspoon melted chocolate, one teaspoon milk, cream fat, sugar and syrup, and dry ingredients and add alternate with the milk. Add chopped nuts in for about 45 minutes.

Potato Spice Cake: Two cups honey corn syrup, one-half cup fat, one cup milk, three-quarters cup rice, one cup barley flour, one-half cup chopped nuts, one-quarter cup of oil, two teaspoons baking powder, one-half teaspoon vanilla, one-half teaspoon nutmeg, one teaspoon allspice, one egg, one teaspoon cinnamon, one egg and fat and add rice to it. Add well beaten eggs. Mix and dry ingredients and add alternate with the milk. Add chopped nuts in for some of the barley flour, to in a moderate oven.

Loam Flour Coffee Cake: One-half cup ground rolled oats, three-quarters cup corn meal, four tablespoons fat, two teaspoons baking powder, six cups corn syrup, three-quarters cup of oil, one egg, one-quarter teaspoon salt, one teaspoon cinnamon, one-quarter teaspoon nutmeg, two and two-thirds cups rice, two and two-thirds cups fat, melted. Combine ingredients in order given, stirring the dry ingredients before adding them. Bake in loaf in moderate oven.

Dear Social Corner Sisters: These cakes are excellent: Prune Cake: Two-thirds cup corn syrup, one-third cup molasses, one egg beaten, one cup prunes, cooked and cut in pieces, two-thirds cup sour milk, one-quarter teaspoon grated lemon peel, two teaspoons baking powder, one teaspoon soda, one-half teaspoon salt, one teaspoon cinnamon, one-quarter teaspoon nutmeg, two and two-thirds cups rice, two and two-thirds cups fat, melted. Combine ingredients in order given, stirring the dry ingredients before adding them. Bake in loaf in moderate oven.

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Dear Social Corner Editor: My prize received O. K. and I thank you very much. I am sending in a recipe for canned corn which I used a year ago. And it just the proper thing

GREETINGS FROM AUNT MEMENTABLE.

Dear Social Corner: Firstly I wish to return tardy but very sincere thanks to the Sisters who so kindly sent cards on my birthday. And I trust that the delay and failure to write each one personally will be forgiven. The cards all were very pretty and it was good to know that friends thought of me.

I was sorry not to attend the annual rally of all the clubs at South Coventry. The numerous and extraordinary meetings and fallings of this remarkably gymnastic climate made me feel loath to take the trip.

Wrinkle: I hope you received my note and excused me for not coming. Had I attended should have been very glad to do as you requested. Your letter about the Good Samaritan neighbor was most interesting. She deserves all the praise you bestow and should be an example and inspiration to others.

Practical Polly: The account of your garden was very interesting. You are becoming a prize farmer. One garden is quite a success this year, but I have done only a small portion of the work of caring for it. A man planted and occasional help. Between the two tablespoons cornflour and pour on gradually one cup of chicken stock; then add two tablespoons of cream. Season with salt, paprika, and Worcestershire sauce. Cut a slice from the stem of six peppers, remove seeds and parboil peppers 15 minutes. Cool, fill and bake for 30 minutes.

Despite the fact that I am one of those who prefer the other way, I think you are very wise to have a basket lunch. It does not seem to me that you eat what some one else has cooked, but as you say, we can "swap." Each one can bring a little more than she expects to eat and thus have plenty with which to swap.

The other way does make a great deal of work for the hostesses and our own digestion. A letter came to Mr. Hoover the other day from a little girl in a Scotch mining town. She thanks him for the unselfishness of the American people, contrasting them with the Germans, who she is "jolly well sure would not give a cent for the world if it were any land but itself, unless they wanted something in return."

It makes you wonder just how unselfish you have been, to read the quaint little notes and "food-stuff" that have reached the English homes through American self-denial. They are rationed over there. The little girl says that the English people eat as much as possible. When a family of five—mother, father, two boys and the baby—decided to go somewhere for an outing. One morning about 5 they left the house with a car filled with parcels of all sorts and a basket of bread and butter and the necessary camping equipment. Father steered the old machine toward a blueberry patch which was miles away, and the nightfall they set up camp right in the middle of the berry patch.

If you have never done it, you can't imagine the joy of camping in the midst of a blueberry patch. When you have done it, you will understand why as large as watermelons hang in giant bunches before your eyes. In the daytime you feel like a 6 year old who has suddenly been made general manager of a candy store.

The family picked and picked. Even the baby sat on a blanket and filled a place that would not move from place to place. The father and mother with the wastebasket full of berries in the back seat and the boys riding on the running board.

This is a good time in which to imitate the family. No crop of berries is too large or too small to be neglected. A dish of fresh fruit for breakfast or a pint put up for winter is worth while. If you haven't time to clean off a few berries in the pasture lot, let the neighbor's children do it.

Camping parties are the best solution for taking care of the huge berry crops which go to waste yearly in almost every state. Instead of taking a 500-mile trip to a summer resort, take it to a berry patch. Blackberries, red raspberries, blueberries and several other kinds are abundant in many localities. Search them out and save them for winter.

A Quick Meal for Cleaning Day. Cleaning days and wash days would elp by pleasantly enough if it were not for the meal which has to be prepared for the day. It has become so difficult to secure help for the kitchen, the difficulty increases.

The United States food administration suggests a ten-minute lunch, one which conserves the food it should with just one dish to prepare. The menu follows:

Shepherd's Pie. Brown Bread (baked) and Corn. Berries (in season). Iced Tea.

Shepherd's Pie—Two cups chopped cooked mutton, one teaspoon salt, one-quarter teaspoon pepper, one-quarter teaspoon cup powder, two cups hominy, two cups peas or carrots, one-half cup butter sauce of water. Bake in two layers and place brown sugar frosting between, or in patty pans in a quick oven, reducing the heat after the cakes have risen.

Maple Potato Sponge: Three-fourths cup milk, two eggs, two eggs yolks, one-half cup of potato, two teaspoons baking powder, one-fourth teaspoon salt, two eggs whites. Heat the maple sugar to the boiling point. When cool, pour slowly on the well-beaten yolks of eggs. Sift the potato flour, baking powder and salt twice; add to the eggs and syrup, and fold in the stiffly beaten whites of eggs. Bake in two layers and place brown sugar frosting between, or in patty pans in a quick oven, reducing the heat after the cakes have risen.

Lily Bud Salad: Take green sweet peppers of uniform size, take out centers, cut to imitate lily buds. Place into carefully small yellow egg tomatoes, peeled and cut in slices, a little French dressing over each, mash the green onions, add a dash of salt. Three-fourths cup thick cream, two tablespoons vinegar, one-fourth teaspoon salt, a dash of white pepper and paprika. Add the seasonings to the cream and beat with a wire egg beater until smooth and light. Add a scant one-fourth cup of grated horse-

Dear Editor and Social Corner Sisters: The following recipes will be found to be self-complimentary: Jelly Jicing: A very nice way to use fruit for cakes is to jice. Beat in two beaten white of an egg, then beat. But little sugar is required and the icing is very appetizing.

Dear Social Corner Sisters: There is never no end to recipes, neither is there to appetites: Cold Cornmeal Mush Pudding: One-half cup cornmeal, one pint milk, two cups cold cornmeal, one-half cup molasses, one egg, one cup water, one apple which have been put through food chopper. After cooking one and one-half hours, one cup of milk should be added.

Wheatless Gingerbread: One-half cup granulated sugar, one-third cup shortening, one egg, one-half cup baking molasses, one teaspoon cinnamon, one teaspoon cloves, one teaspoon ginger, one cup hot water, one teaspoon soda (slightly heaping) dissolved in hot water, one cup barley flour, one-half cup corn flour, one-half cup rolled oats, one-half teaspoon salt. Mix in the order given.

Cinnamon Toast: When wondering what little tidbit to serve with the afternoon tea or chocolate try cinnamon toast: Cut bread rather than trim off the crusts and cut in two diagonally and toast a rich brown. Brush with melted butter and sprinkle with a mixture of cinnamon and sugar, put in the oven for a moment until the butter and seasoning soaks in. Serve immediately, piled up on a hot plate.

Baked Stuffed Onions: Select large onions of uniform size, peel and soak

UNITED STATES FOOD ADMINISTRATION

The Possibilities of Peppers

Peter Piper may have picked a peck of peppers but the pickling will have to be left to you. Here are some directions for that and other delightful things to be done with peppers, suggested by the United States food administration.

Pickled Peppers. Cut the stems out in a round circle with a sharp knife and lay them aside to replace later. Fill the peppers with a mixture of finely chopped cabbage, grated horseradish, mustard, pickle and salt. Wash the peppers in cold water; fill them; replace the stems; tie them with a soft cord to keep the lids in; pack them in stone jars and fill up with vinegar to meet the requirements of Belgian relief.

As a few practical suggestions—use honey, syrup, sorghum, molasses, instead of sugar. Use dried fruits as a source of sugar. Eat plenty of fresh fruit and you will desire less sugar. We may have a monthly allowance of two pounds of sugar per capita and there is besides this a limited amount for canning, to be distributed in accordance with regulations by the federal food administrator of your state.

Sourly fruits and vegetables should be preserved in some manner, and canning, drying, fermentation processes are all to be encouraged. Fruit may be canned without sugar. Fruit juices may be bottled and saved for jelly making until sugar is more plentiful. Other sweeteners besides sugar may be used successfully in canning, jelly and jam making.

Meat Situation. Be very sparing in the use of beef. There is a sufficient amount of pork to permit its use as a means for relieving the pressure on beef. Mutton and lamb may be used. Parts of beef and pork which cannot be shipped, heart, tongue, liver, sweetbreads, brains, sausage—may be used freely.

Wheat Conservation Must Go On. Reports of a large harvest should not mislead us into thoughtless use of wheat. Preparedness for the next year of the war is most important. In times of plenty we must lay up reserve stocks. Wheat conservation must go sternly on.

A Berry Patch Report. This is a true story of events which happened in the days before there was any call for conservation. There is all the more need for making it come true now.

A family of five—mother, father, two boys and the baby—decided to go somewhere for an outing. One morning about 5 they left the house with a car filled with parcels of all sorts and a basket of bread and butter and the necessary camping equipment. Father steered the old machine toward a blueberry patch which was miles away, and the nightfall they set up camp right in the middle of the berry patch.

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The Cranston Company

WINTER-SUMMER SALE OF GLASSWARE

HEISEY'S GLASS, WELL-KNOWN FOR ITS HIGH QUALITY AND DISTINCTIVE DESIGNS AND SHAPES, NOW ON SALE.

ICED TEA GLASSES, WATER SETS, JUGS AND PITCHERS, TUMBLERS, AND MANY OTHER THINGS YOU ALWAYS NEED.

Better come and look this fine line of glassware over. You will find the prices very low.

The Cranston Company

radish root thoroughly cleaned and scraped, adding after the cream is beaten. Eggless Chocolate Cake: One cup of corn syrup, one cup of buttermilk or sour milk, two tablespoons of cocoa, one teaspoon of vanilla flavoring, one teaspoon of lemon flavoring, one-quarter teaspoon grated nutmeg, one-half cup vegetable oil, one-half teaspoon salt, one cup of barley flour, one and one-half cups barley flour, one-half cup cornstarch, one-half cup mashed potato. Combine corn syrup, milk and extracts and stir in the vegetable oil. Sift together the cocoa, nutmeg and remaining dry ingredients. Add mashed potato to first mixture. Beat well, then beat in the dry ingredients. Transfer to a brick-shaped or tube pan which has been well oiled, sprinkle the top with a little coconut and some chopped candied fruit or nuts and bake for forty-five minutes in a moderate oven.

Following this great failure, came the short and unfortunate campaign of Gen. Pope, and the triumphant advance of Gen. Lee into Maryland. The need of more men by the government was urgent in the extreme and the President's call appeared just at the time when national reverses had produced wide-spread discouragement and apathy. In all respects as any regiment of the same arm in the regular service.

It was in January of this year (1862) that the Fourth Regiment of Infantry was, by order of the War Department converted into the First Artillery. It received two additional companies and was recruited to eighteen hundred men and placed under the command of Col. Robert O. Tyler.

Our cottage was on Great Hill, Hough's Neck overlooking Quincy Bay, where we went in the water every day, even if we had 63 steps to go down and up, it made us feel fine to take the dip in the briny water.

We spent one day in Boston, rode in the subway, saw the elevated train, went in the Turaine Hotel (but not to have dinner).

Sunday was the red letter day. We left Great Hill at 10 a. m. in a Peerless seven-passenger car and went through many places of interest. We stopped at Plymouth Rock. I wanted to say I sat on the rock so they gave me that satisfaction. Had dinner at Hill Crest Inn, situated at the foot of Standish monument. After an hour of rest came home another way. Stopped at Nantasket Beach, where it was estimated one hundred thousand people were after pleasure and recreation.

Came through Egypt up the Jerusalem road, where some of the wealthiest people of the country live. One house is called the Black Rock House; reminds one of an old castle. Passed the beautiful estate of Tom Lawson, the copper king, and arrived home in time to take a dip, after a ride of 99 1-2 miles.

We watched the reflection of the sunset in the water. Later in the evening feasted on steamed clams, cake and ice cream. Your Sister did not sleep well, but Monday at 6.45 Dorothy and myself left for Washington and home again. Miss the familiar face that used to watch for us from the window.

Best wishes. ROXANNA. A NIGHT-CAP FOR TRAVELERS. Take your pocket handkerchief, lay it out full square, double down one third over the other part, then raise the whole and turn it over, so that the third folded down will be underneath. Take hold of one of the folded corners, and draw its points towards the center, then do the same with the other, as in making a neckerchief. Then take hold of the two remaining corners, and twisting the hem of the handkerchief, continue to roll it until it meets the double corners brought to the center, and catches them up a little. Lift the whole, and you will see the form of a cap, which, when applied to the head, will cover head and ears; and when turned over, so that it will not come off. Very little practice will enable you to regulate the size to fit your head. ETHELYN.

THE FIRST CONNECTICUT ARTILLERY. (Written Specially for The Bulletin.) It was characteristic of The North West Morning Bulletin during the Civil War to speak out frankly and unambiguously in favor of every project inaugurated by the government and at no period was it more pronounced in its utterances than at the time in 1862 when the 1st of August—when President Lincoln issued his proclamation calling for three hundred thousand men for nine months' service.

"There is not a loyal heart in these United States that will not rejoice" wrote The Bulletin, "on seeing the President's proclamation—it is an indication of earnest work. It proves that the administration will not suffer this Republic to perish because it hesitates to put forth its full strength. We cannot doubt of the hearty approval and willing response of the people to this new call upon their patriotism."

"There are among us many who could hardly determine their duty. On the one hand were the sweet endearments of home—the wife and children to be provided for, the anxious care for them, which pleads strongly; and on the other hand the call for soldiers, which comes home to every man's heart who loves his native land. To them the draft will be welcome."

It was a dark hour in the history of the war—perhaps the darkest as it was known at any time throughout the long struggle. The Peninsula campaign had resulted most disastrously to the Union arms, though never did troops fight more bravely. The stubborn heroism of the Potomac army, led by such

When not serving their guns, the greater part of the regulars would act as guards for the reserve artillery, or would be ready to accompany assaulting columns in order to use without delay any captured artillery upon the retreating enemy.

In the assault on the lines of Petersburg, April 2nd, 1865, by the Ninth Corps, a detachment of the regiment joined the assaulting column and entered among the first the enemy's works, serving instantly four captured light 12-pounder guns upon the retreating masses of the foe. Two more were afterwards taken, when the six guns were served gallantly all day long and during the night, contributing greatly to the success of the charge, and repulsing the rebels in their desperate efforts to re-take the works.

THE DICTAPHON. Children Ory FOR FLETCHER'S CASTORIA