THE SOCIAL CORNER

THOSE DESERVE WHO CONSERVE AND PRESERVE

SOCIAL CORNER POEM.
A SUMMER DAY.

To lie in clover and to watch the sky
As the sun nears the gateway of the west,
While like tall galleons seeking home and rest,
The bright clouds gather and roll swiftly by;
To see the bees in their luxurious quest
From bloom to bloom with busy ardor fly,
While mother-birds, with long-drawn, plaintive cry,
Recall their little wanderers to the nest;
To hear the murmur of complaining trees,
The beat of far-off waves upon the shore,
To feel the light touch of the south wind's kiss,
And look through Nature's eyes, until one sees
Her myriad timid lives, unknown before.
Oh, what on earth can be so sweet as this?

—Ninette M. Lowater.

THE USEFUL OVERBLOUSE.

Dear Corner Sisters: The sleeveless overblouse so fashionable this season is one of the most useful garments worn in years.

It is trim and stylish and comes in handy on days or during evenings when some light extra wrap is needed over summer dresses or thin waists. It is not difficult to make, so that the home dressmaker, armed with a reliable pattern and by exercising ordinary care, can evolve a very pretty and stylish garment. Since all sorts of material are used in developing this garment, very often one can find enough to salvage fro man organdie or heavier muslin dress of bygone years, or maybe from some light silk skirt long supposed to be beyond redemption.

In case one intends to start with new material, linen seems to be the favorite, to be worn with gingham, voile or dimity. For wearing with silks or satin, the preference appears to be for either taffeta or silk jersey. Over organdies or dimity the best liked material is light cretonne or charmeuse.

A modern size pattern calls for about 2 1-8 yards of 40-inch material; in the smartest models the collar and pockets are cut in one, the belt being straight and closing on the left side.

Directions come with the pattern so helpful that really there is very little sewing required, so that a diffident needlewoman has no searon to fear she cannot evolve a blouse good enough to wear on any occasion.

According to individual tastes buttons or embroidery may be added to collar or pockets, much depending upon the nature of the material and the frocks with which it is to be worn. Even stout women, who often hesitate about wearing a plain white or other cotton skirt, may attempt wearing a thin overblouse without appearing to add to their size and will like the sensation of comfort which comes from the thought that one is not exactly without any wrap.

These little simple colored blouses give girls who must economize many a help in dressing up simple or other season skirts and waists, if only the girls show ingenuity in thinking out and making the natty little additions to their summer wardrobe.

SALLY LUNN.

SOCIAL CORNER PICNICS.

Dear Social Corner: I am getting to be a real "gad-about" as I have attended three picnics all in a row—and there are others. July 29th I started for Aunt Mary's after a busy morning and at the station was told "no cars running." Small boy and I trotted back up the long hill and met Reuben's Wife and went regrets to the crowd of more fortunate Sisters, but at the top my luck changed. A truck going to Norwich empty from my neighbor's store said "Get in" and we got there before the regrets. In the afternoon Ma of Green Gables and I, with the two small hopefuls, started to walk home but we soon met her daughter and son-in-law with their car and they whisked me home in a few minutes. We had a lovely day greeting old friends and making new and planning for next time.

Second, Aug. 4, I went to Buckingham for the first time and had one of the best times of my life. It was Grandma H's birthday and Aunt Mary presented her with a beautiful cake which was cut and passed. Aunt Mary was also celebrating one day ahead. Even the babies were enjoying that meet and the time (like the tongues) flew until we took the cars for our homes. Time turns backward at these meetings and we forget age, ill health and care for the time. Long may the Corner live.

ETTA BARBER.

ANSWERS FLOWER LOVER.

Dear Editor and Friends of the Corner: As no one has answered Flower Lover's inquiry regarding Lupinus I would say, October is the busy month for florists and gardeners. If it is Hardy Lupine you can leave it till spring where it is if you want to. It will be up early enough to transplant for teh plowing. If they were planted early they must be large plants and should have been transplanted when small. I would advise leaving them till spring unless you want the ground very early, in that case you can mark them with stakes so as to move them as soon as the ground is settled. If you prefer to transplant this fall wait until October, then you must take great care to avoid injury to the roots, wetting them down well before moving and setting them out as quickly as possible to prevent the air coming in contact with the roots, also setting firmly to enable them to take a secure hold of the soil for their winter quarters. If you are in Club No. 2 I hope I will meet you soon, as I am a great lover of flowers.

Inexperienced: I wonder how you are getting on with your flowers? Please let us hear from you.

Aunt Mary: It is a pity the power was off the day of your picnic. A good many were disappointed, I, for one.

Olga: Hope you are preparing to have another picnic so I can come this time.

C. E. S. and Jennie: I read your letters with much interest and hope to meet you both in the near future.

Thanking the Editor for the yellow slip, with best wishes to all the Corner friends.

CANTERBURY BELL.

A GOOD POTATO SUBSTITUTE.

Friends of the Social Corner: At the present prices of potatoes, I find it advisable to substitute savory rice for the vegetables, once or twice each week. Take one cup of well washed rice, pour boiling water over it, letting it stand about five minutes. Drain, rinse with cold water, then cook till soft in two quarts of boiling salted water. Drain, add three tablespoons of finely chopped onion, one-half tablespoon finely chopped parsley, and one-fourth cup of butter melted. In mixing, merely toss lightly, so as to keep the shape of the rice kernels. When well mixed, re-heat over boiling water.

This is especially nice to accompany roast pork, duck, or goose. The method of preparing it sounds fussy; but in the end the cook will be repaid by the nice appearance of the rice as it is heaped in a dish and it will help decidedly in cutting down the high cost of eating.

ARABELLA.

AN EMERGENCY SALAD.

Dear Friends of the Corner: Here is a method of putting together a quick salad which everybody appears to like.

Take the small leaves of lettuce hearts, arrange in small glasses—champagne or sherbet glasses — allowing about five leaves for each glass.

Cut grapefruit in halves crosswise, and carefully remove hard portions. Pile pieces on the lettuce, then set aside to cool for as long as you can spare time.

Immediately before serving pour over each glass contents about a tablespoon and one-half of nice French dressing, the creamier the better. Much depends upon serving this salad as cold as you have time to chill it; but it goes well under any circumstances.

AUNT KATE.

APPLE PIE.

Parisian Apple Pie: Thinly sliced apples, one level cup (one-half pound) sugar, one-half level teaspoon grated nutmeg, one tablespoon lemon juice, one-quarter cup (one-half gill) water, one tablespoon (one-half ounce) butter, two eggs, separated, one level teaspoon baking powder, one level cup (four ounces) flour, one-quarter teaspoon salt, three-quarters sup (one and one-half gills) milk.

Butter a pie plate and fill with apples; sprinkle in one-half of sugar, add nutmeg, lemon juice and water. Cream butter and remainder of sugar together; add yolks of eggs and beat well; sift in baking powder, flour and salt, add milk and beat for two minutes. Pour this batter over apples and bake in a moderate oven until apples are soft. Beat up the whites of eggs to a stiff froth, then add two tablespoons of sugar and beat again; spread this frosting over the apples and return to oven to brown lightly. Serve hot with hot milk. Sufficient for six persons.

Deep Apple Pie: Eight to twelve tart apples, one level cup (one-half pound) sugar, one-half level teaspoon grated nutmeg, one-half level teaspoon powdered cinnamon. Invert in the center of a deep fireproof dish a teacup or pie funnel, then fill remaining space with apples, peeled, cored and quartered. Sprinkle with sugar mixed with spices; or in place of sugar use grated maple sugar or molasses and sugar, half and half. Roll a strip of pastry one-half inch wide, wet edge of dish with water, place paste on edge, then cover with a crust a little larger than the dish, with the fullness thrown back in the center. Pinch cover to the rim and bake in a moderately hot oven until apples are tender. Sufficient for six persons.

Sometimes deep apple pie is served with cream cheese. Mix a small cream cheese with one-half pint of whipped cream and one-half teaspoon of salt. Put this mixture into a forcing bag with a star tube and press out at top of pie in a fancy pattern. Serve hot.

IS AN ARDENT SUFFRAGIST.

Dear Social Corner Sisters: In the 22nd chapter of the Acts of the Apostles we find these words: "And as they bound Him with thongs, Paul said unto the centurion that stood by, 'Is it lawful for you to scourge a man that is a Roman, and uncondemned?' When the centurion heard that, he went and told the chief captain, saying: 'Take heed what thou doest for this man is a Roman.' Then the chief captain came and said unto him, 'Tell me, art thou a Roman?' He said, 'Yea' and the chief captain answered, With a great sum obtained I this freedom. And Paul said, 'But I was free born.'"

Many times have I read these words, but never until recently have I realized how applicable they are today. Many of my Social Corner sisters here in Connecticut must feel the same. I fancy that it was almost in tones of awe that the chief captain spoke of that well-night priceless thing, Roman citizenship, while no doubt in quite a matter of fact tone Paul replied that he was free born. We seldom fully appreciate or properly value that which we have easily won or had given to us. Our fathers and our brothers were not forced to fight for the ballot, but we women have had to fight if we would win it. In the days of Paul this precious Roman citizenship was obtained in various ways, as by purchase or by favor, by military services and the like, but today we women have not won the political privileges which should accompany citizenship so easily. We have had to fight some of the bitterest and most relentless of foes, a hostile public opinion, prejudice, ignorance, stubbornness, stupidity. The long battle has been wearying to our patience and many a brave pioneer in the cause has already passed beyond.

Honor we give to the valiant souls
Who marched within our ranks:
And generations yet unborn
Shall render them due thanks,
And the end is not yet, for even today,
The women of Connecticut
Call loud to Tennessee
To give the last state needed,
To make the nation free.

But unjust as the fight has been I feel that we are the stronger for it and the more likely to appreciate fully the privileges and duties into which we are coming. Personally, I have great faith in women and their ability to make good wherever duty calls them. Let those of us especially proficient in any line of knowledge be ready to lend a hand to our sisters, equally willing but less favorably placed, and above all, let us keep our minds open and our vision clear. With all my heart I believe that splendid as have been women's achievements in the past, the best is yet ahead.

How much richer and more useful our lives would be if we lived up to the ideal set forth in these lines which I quote from a book which I wish you all might have the chance to read, viz.: Russell H. Conwell and His Work: "Thus boyhood days passed with their measure of work and play. Money was scarce and opportunity limited, but Russell did not let these facts narrow life for him. He took from the life about him whatever of value it had to give and, in the crucible of the years, it was transmuted into material for life's needs."

Yours for the common welfare.

EVELINE BURR.

BE CAREFUL TO KEEP PROMISES.

Dear Sisters of the Social Corner: These are just the days we plan so much for outdoor activities, and anticipate many pleasures for this season. Probably most of us have our desires fulfilled, and not only do we enjoy these social events, for the time being, but afterwards with pleasant memories live them over again. It certainly does anyone good to have a change from the usual surroundings, to see new people, to hear what others are doing, and we learn and benefit in this way, which cannot be duplicated. It is all very nice to plan a trip, however short the distance, and realize its completion, including some side issues, we did not expect. It is fine to be successful, but as we look on the side of disappointed hopes, it is quite a different picture. Some of us feel more keenly the reverses of the day, than others, and may try patiently to be reconciled to our disappointments. There may be many causes to upset our plans, which cannot be avoided, such as weather conditions, (for we do not enjoy a picnic rainy days) or some physical ailment, when we prefer to stay at home. Perhaps an unexpected guest arrives, and we rather visit with them, than to see our first plans carried out. These sort of disappointments are of a minor character which are mostly on the surface of our feelings, perhaps only last a little more than momentary. But to the real disappointment that no substitute can relieve and what has been its cause? Oftentimes it is the broken agreement of another, due to indifference, or careless neglect, which could have been avoided, in a word, "don't care" disposition. I thought the verses entitled "Others," sent in to the Corner b Curt, a good sermon of General Booth's many teachings.

Numerous ways we may help or hinder others, and one of my points, at present, is to be careful how we promise another, and see to it we do not cause them an unnecessary disappointment. We all like our pleasures of various types and take the sting, if expectations must be cancelled, due to another's fault.

To make the best of it does not substitute, nor to remedy its remembrance.

Best wishes to all, hoping you may enjoy your pleasant gatherings of friends and sisters of the orner.

JENNIE.

INVITES NEW MEMBERS TO WRITE.

Dear Editor and Corner Sisters: Although I have not written, I have enjoyed all of your letters, also the account of your enjoyable picnics as usual. I have not felt as I usually do in the spring and summer and it has been more of an effort to write, but I have thought of you often and would resolve to write the next week. I hope now that I can put into practice what I wish all the old writers would do, and that is to write often for the dear Corner; and to the new sisters I hold out my hand to welcome them into our family circle, and trust that they will write often, for we want to fill The Corner page, and if we do so we will encourage our editor.

I wonder if you are having as much rain as we. The frequent rainy days and showers have kept the grass and everything looking green and fresh as in May and early June. The farmers have to hustle, work and plan so as not to get any more hay wet than they can possibly help, but so much rain retards their work, but considering how cool we have had it the crops are doing fairly well in this vicinity.

I always think of you all on the date of your picnics and I am present at every one in my mind. I hope that those of you who take a vacation will be much benefited bp the change and rest. I should judge that the summer resorts must be well patronized by the number of automobiles that pass here daily.

We had a very severe thunder shower on Saturday evening. I am too timy to enjoy the electrical display and hope that we will not have the like again this year.

I have enjoyed seeing the haymakers from my window working in the hayfields both at home and across the street in our neighbor's field. I am also watching a piece of beans and corn which looks very thriving. If I were nearer maybe they would not look as perfect and nice as thep do to me now.

Write on any subject for we can always obtain something from it. We like to see the humorous and cheerful side of things, for a hearty laugh is good for one, and the more serious subjects instructs us, while others interests us and perhaps influences us to lend a helping hand and to speak a kind and cheering word to the discouraged ones, while for the recipes and household helps, we are very thankful and find that they aid us in our work. So let us so continue to contribute our mite to The Corner.

I thank those of you who write to me occasionally, and now I will give you all my best wishes and hope that you will all enjoy the beautiful summer time.

DIANA.

THAT PICNIC TRIP

Social Corner Friends: Now I shall watch for Saturday's Bulletin with unusual expectancy for a detailed account of Aunt Mary's gathering of Social Corner friends and perhaps it didn't have to be any more thrilling than the even that happened to those that went but didn't get there.

Numerous stout hearts, and brave minds after considering the long distance and inconvenience of reaching the place, ordinarily together with busy preparations for a day of absence, finally dolled themselves up in their going-away attire and with jubilant hearts set out, under cloudless skies, to meet the jolly crowd of sisters at Aunt Mary's pleasant home.

All went well till it was time to get aboard the trolley which wasn't there to board or be boarded, hired or even looked at; nothing but empty rails trailing away in the distance where we longed to go more than anything else. Then a suffragette political meeting would be a tame affair beside the discussion and arguments on strikes, trolleys stopping, current off, what to do next retreat or advance. One of the party said: "Where there is a will there is a way," and putting theory into practice found that we could get a place where we could go from there, then those that didn't retreat packed themselves into a jitney and w were hurled through space as if we had been in an airplane, the driver seemed to sense that we were a little belated and he would have us at the next change in time to make connections—if nothing happened to us before we got there, and nothing did (else I wouldn't be here to write this) but it happened after we got there. We were told "no cars running" and I can tell you that was a chill right from the North Pole on our animated spirits. But there we were stranded, nothing doing a sorry looking party in a stuff, close waiting room eating our lunch in silence with visions of a broad lawn, and flowers and cool shady trees and Aunt Mary's warm smile of welcome and the companionship of all those jolly Social Sisters. Was not that enough to make one eat in silence?

Anyway out lunch served two purposes, it helped to lighten our luggage as well as our spirits a little and we set out to enjoy ourselves as bet we could before returning home.

For awhile our minds were drawn from our disappointments to glimpses of life in the Orient and wonderful scenery in that far-off land of mystery.

Aunt Mary, we hope for better conditions next time so it won't be that we went but

GOT LEFT.

LABOR SAVERS—KITCHEN KNIVES.

Dear Editor and Social Corner Sisters: We were talking about kitchen knives the other day. A friend was fussing because hers never were sharp or the right shape, and she contended one could save a great deal of time if thought was given to their selection and to the care they receive.

And she was right. It would be very interesting to find out just how much of the time spent in the kitchen the cook has a knife of one kind and another in her hand. After digesting this conversation over night, I made a special trip through some of the stores to see what there was new in the way of kitchen knives, and it was astonishing the number of different kinds.

I even saw a knife made of glass designed to cut grapefruit and lemons. You know epicures do say that the citrus fruit shouldn't be cut with a steel knife, and it does stain them, all housewives know. There were small knives with the curved blades, sharpened on either edge, to cut grapefruit so it would be easy to serve. These are very useful, for oranges are so much nicer cut in the same way also.

The bread knives were of many kinds and shapes, but they all seemed to have the saw teeth. And the cake knives were also made with the teeth, but they were smaller and thinner.

Did you know that the handle of a paring knife is every bit as important as the blade. Well, it is true, for the salesgirl demonstrated it to me. It must be short enough so it is easy to hold. Try paring potatoes with a long handled knife and see, if you doubt this. Some of the paring knives were modeled quite after Daddy's safety razor. They look as if they would be very efficient. You know Mr. Hoover taught that it was almost sinful to waste anything by taking off the skin carelessly, and these are designed to remove only the very thinnest parings imaginable. Of course, the thinner and the shaper the knives, the quicker they do their work.

Another implement akin to a knife that I wonder how any housewife could possibly afford to be without is the spatula. This has a very broad, flexible blade that is not sharp on either edge. It is invaluable for turning hot cakes, eggs, fried tomatoes and the like. It is very useful in scraping the cooking bowls and pans, in cleaning off the breadboard, in removing cakes and candy, etc., from the pans.

Every tool should be worthy of its owner, and so every housewife should see that her knifebox is filled with knives that earn their keep and do their work as efficiently as possible.

EASTE RLILY.

INVITATION TO PICNIC.

Dear Editor and Corner Sisters: I am going to drop in and just have a short chat this morning, as this is one of my busy days. I am going out berrying. Come, go with me. Now I suppose you are wondering where the next outdoor picnic will be, so I will say that I will have one on Thursday, Aug. 19th, under the shade of the old apple tree. Come one, come all, and bring your hubbies with you and give them a good time with us. Be sure and don't forget to bring your plate, cup, fork and spoon; also something good to eat at the noon hour, as usual. Now those that don't know the way, I will say that I live in Scotland on the straight road from Willimantic to Providence. Norwich sisters, there is a good state road by the way of South Windham right up to my door. For those who have automobiles it makes a nice ride. Now, Grandma H., put on your bonnet and come with the rest, and hoping the day to be pleasant will look for a large gathering.

C. E. S.

ENJOYED SOCIAL CORNER PICNIC.

Dear Sisters of the oSial Corner: Ever since last Thursday I have been like the old lady my father used to tell about who was on a sleeper and kept everyone awake by continually saying "How dry I am, How dry I am," until they got desperate and someone got up and got her a drink of water; then, trusting she would keep still so they could sleep, went back to their berth. But no sleep for any of them, as very soon the old lady began again. This time it was "How dry I was," and kept that up till morning.

Now all day Thursday at Aunt Mary's picnic I kept thinking what a good time I am having. Ever since I have thought and said many times What a good time I had. All of those who were fortunate enough to get there I am sure will say "Them's my sentiment, too." (Taken from Will Carlton's District Fathers.)

Of course, it was a great disappointment when the news came: No trolley service. And such a beautiful day and plans all made and Aunt Mary's such a delightful place to go and on account of the trolley strike last year, two years since we had been there. It made the old saying seem more true, "We never miss the water till the well runs dry," and so it is with all our blessings.

I was invited to go by auto so was not depending on the trolley but did not know whether enough would be there to have the picnic. We were delayed so could not get started until 11 o'clock, but as it is only a short ride were soon there and found a large company gathered, and more kept coming until a the dinner hour there were between 40 and 50 gathered on the lawn, where after singing of the Doxology every one seemed and really were very busy for the next hour and many a nice bit was exchanged from the different baskets and the hostess served hot tea and coffee to all. There were many of the sisters whom we missed. We had expected to see and quite a few new ones we met for the first time, but trust will meet many times more in the future.

I am sending by request two recipes, one I sent a year ago but was asked to repeat it as several who tested it the 29th were sorry they had not saved it.

Rhubarb Conserve (repeated)—Three pounds of rhubarb peeled and cut into half-inch pieces, 1 pound raisins, 1 pineapple (chopped), 3 pounds sugar, 1-2 teacup water. Cook slowly until thick, add 1 cup broken nuts, pour into tumblers, cover with wax. Makes about 12 tumblers.

Oatmeal Brownies—1 1-2 cups oat flakes, 1-2 cup melted shortening, 1-2 cup sugar, 1-2 cup sweet milk, 1 1-3 cups sifted flour, 1-4 cup walnut meats and 1-4 cup of raisins, chopped, fine, 1-4 teaspoon salt, 1-4 teaspoon ginger, 1-2 teaspoon nutmeg, 1-2 teaspoon cinnamon, 1 teaspoon vanilla, 1 teaspoon (scant) soda, 1 egg. Drop on buttered pan by teaspoonful. Sprinkle with sugar. Bake in quick oven quite brown. Makes four or five dozen, according to size.

DELIAH DEAL.

WANT TO BE WITH CORNERITES.

Dear oScial Corner Sisters: I have with some of you a few times and had such a pleasant time and you are all so jolly that I would like to become one of you. I hope to be with you at the Buckingham Memorial.

Best wishes to each member of the Social Corner.

ADELLA.

ADVICE FROM NORTH DAKOTA

Dear Social Corner Sisters: It is sometime since I have written, but I have read every number. I have missed Mr. Pearson, as have all of us, for though I never met him, he seemed like an old friend. He used to write to my husband—who was a contributor to the paper and two or three times sent us beautiful dahlia tubers. His last letter to me was written February second, and the news of his death so soon after was a shock.

I am glad that our new editor is filling the place so well. If I am not mistaken, he had for some time had a place in the Corner. I recognize him as a former writer.

I see that some of the Sisters say that they cannot can berries or make jam or jelly because they have no sugar. It is not necessary to us sugar in canning—in fact, I never have, even when sugar was plentiful. The only reason for using sugar in canning is to save the trouble of sweetening it as it is used. In the case of cranberries and gooseberries, it is well sometimes to cook them with the sugar, after opening the can. Jam can be made, juice for jelly pressed out and canned, and the jelly easily made when sugar is available. I ate some jelly last week just made from juice pressed out and canned two years ago, and it was good. Berries and small fruit promise to be plentiful this year, and there will probably be sugar next winter, so save your fruit.

We had so little snow here last winter that a good deal of the winter rye and alfalfa winter killed. On this farm the fields of these are being plowed and sowed with millet. Winter rye is usually a sure crop here, and a good deal was put in last fall. It is not only a loss but makes more work for the farmer.

There has been much talk about trouble with in-laws. Now I think it is best for every young couple to have a home of their own, but sometimes this is not advisable. I have had some experience in this way. I lived with my husband's parents for two years after we were married, and for five years more we lived but a few rods from them seeing each other every day, and exchanging help as needed.

I took the place of a daughter in the family, helping about the work and sharing in everything as an own daughter would. But we never had a bit of friction or hard feeling and both of them told others that I was just like an own child to them.

Later, my three children married, and I had one daughter-in-law for thirteen years before we lost her, and have the other for more than twenty years. They never made their homes with me, but have visited me for weeks, and I have often visited them for two months at a time. We never had a word of trouble, or any kind of hard feeling. My daughter-in-law has come to me in sickness and taken charge of the family and the work, sitting up at night to relieve the nurse, doing everything possible to help, no matter how hard. She asks me to come and stay with them, and if there is any difference in her manner between me and her mother, she is kinder to me. And all my in-laws' relatives are very kind and friendly to me. And for four years I have boarded with my daughter and son-in-law, and there has been nothing but kindness from him or his relatives.

There are two things I have always found it well to remember—one is, never "talk over" any one of your family, or your in-laws, with any one else—not even with another relative. If it is necessary for you to say anything just say "Yes, she is a fine woman and I am very fond of her." Or about the in-laws, "es, I like them very much—and they are very kind to me."

And when you are feeling disappointed about anything just think, "No doubt I am just as much of a disappointment to them, and do just as many things they do not like." It is a good thing for husbands and wives to remember—that you have probably changed just as much since marriage, in ways that make you less agreeable to the other, as he or she has. And no doubt you are as unpleasant at times as the other can be. Then check yourself up and do it honestly.

Samantha. I am in your debt for a good letter. I shall write it very soon.

The prairies are covered with flowers now, violets, roses, Queen Ann's lace and a lot of flowers you never see in the east.

NORTH DAKOTA

P. S.—It is nearly time to spray fruit trees, and after that is done we shall begin to hear of the finding of dead birds, the disappearance of numbers of them from their former nesting place.

Then will follow calls for the destruction of the cats—who will be charged with killing flocks of birds.

Isn't it rather strang that birds increased and were seen unharmed all over the country—in spite of the larger numbers of cats kept—until the era of cheap rifles, air guns owned by nearly every boy and the use of poisonous sprays for fruit trees?

Big Peanut Crop.

The peanut crop this year will be almost 6,000,000 bushels larger than last year, according to the forecast of the department of agriculture for July conditions. The total crop is forecast at 39,006,000 bushels. Alabama will have almost 11,000,000 bushels, Georgia 7,500,000 bushels, and Virginia a little more than 5,000,000 bushels.

Cheaper to Pay Rent.

When the railroads have boosted passenger fares 20 per cent. and Pullman rates 50 per cent. the public may decide that after all it is cheaper to stay at home and pay rent.—Seattle Post-Intelligencer.

"Fuel Crisis" Lingers On.

The fuel crisis has several months for discussion before frost sets in. It hould not be permitted to prolong itself like a league-of-nations controversy.—Washington Star.

What He Means.

When a man says he is burning with a desire to save the country he means that he is tired of working for a living. —Saginaw News-Courier.

ASSOCIATION OF CHURCHES OF 50 YEARS AGO

Souvenir William H. Taylor has written The Bulletin as follows in regard to the General Association of Congregational Churches of fifty years ago.

The General Association of Congregational Churches of Connecticut fifty years ago (1870) consisted of 290 churches, 155 pastors, 77 stated supplies, 58 vacant and 36 licentiates. There were 49,189 communicants; non-resident 4791. Rev. Edward A. Rankin was moderator of the association; Rev. W. H. Moore, registrar. The registrar for New London County Association was Rev. Edward W. Gilman, of Stonington; Tolland county, Rev. William E. B. Moore, Bolton; Windham county, Rev. Henry F. Hyde, Pomfret. The pastors of some of the churches in New London county were: Rev. John Avery and Rev. L. B. Lord, Lebanon; Rev. W. M. Burchard, Montville; Rev. Davis S. Brainard, Lyme; Rev. William B. Clarke, Norwich Town; Rev. Neh. B. Cook and Rev. Charles Cutting, Ledyard; Rev. Paul Couch, Rev. J. W. Tuck and Rev. M. Ransom, Jewett City; Rev. Thomas P. Field, New London; Rev. E. W. Gilman, Stonington; Rev. John Haskell, Lisbon; Rev. Daniel Merriman, Norwich; Rev. C. F. Muzzy, Uncasville; Rev. B. F. Northrop, Griswold; Rev. Robert P. Stanton, Greeneville; Rev. A. H. Wilcox, Preston.

Rev. A. P. Buel, New London, was president of the Connecticut Baptist Convention.

There were 111 churches in the convention, 82 pastors, 42 other ministers; communicants, 18,800. Rt. Rev. John Williams, D.D., Middletown, was bishop of the Protestant Episcopal church. There were 140 parishes, 10,875 families; 15,588 communicants.

Rev. George W. Brewster of Danielsonville, was presiding elder of the Norwich district of the Methodist Episcopal church. Rev. William Tracy was pastor of the Presbyterian church of Norwich, Rev. Asher Moore of the Universalist church and Rev. Daniel Mulue of the Roman Catholic church of Norwich.

Ohio "Doing the Honors."

With Ohio doing the honors over all the important candidates for president, the rest of the states can go about their ordinary chores this summer.—Des Moines Register.

Maybe the Door Was Locked.

It is difficult to understand how Colonel Bryan omitted to get into the prohibitionist party long ago.—Columbus Dispatch.

Has Company.

If Mr. Bryan was knocked into a cocked hat at San Francisco he at least has the satisfaction of knowing that somebody got the man who got him.—Detroit News.

The Only Way.

The only way for Germany to get on her feet is to lay down her arms.—Atlanta Constitution.

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The great resources of this large concern enables us to buy for spot cash and save you money. The finest collection of moderate priced furniture will only be found here. This is the greatest money saving month.

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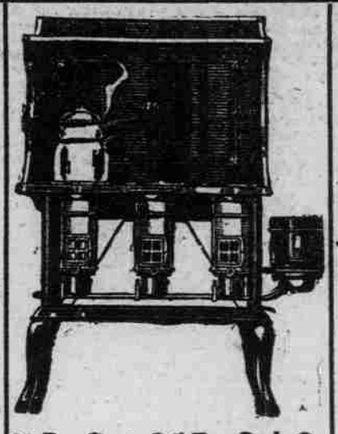

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$30 Silk Floss Roll Edge Mattress, 100 per cent. Pure Silk Floss.... $17.85

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