THE SOCIAL CORNER

A CONTENTED SPIRIT IS THE SWEETNESS OF EXISTENCE.

SOCIAL CORNER POETRY.
HE DEPENDS ON US.

rist has no hands but our hands to
do His work today;
has no feet but our feet to lead men
in His way;
has no tongue but our tongue to tell
men how He died;
has no help but our help to bring
them to His side.

e are the only Bible the careless
world will read;
are the sinner's gospel; we are the
scoffer's creed;
are the Lord's last message, given in
deed and word.
at if the type is crooked? What if
the print is blurred?

hat if our hands are busy with other work than His?
at if our feet are walking where sin's allurement is?
at if our tongues are speaking of things His lips would spurn?
w can we hope to help Him and hasten His return?"
—Annie Johnson Flint in The Sunday School Journal.

THE FINAL GIFT.

at glorious marvels life spreads for our gaze
hen first we look, with comprehending eye,
pon the beauty of the star-set skies,
trees that burn with autumn's ruddy blaze.
w beautiful seem life's inviting ways,
hen bliss she offers, and no joy denies;
mpatiently we dream, while childhood flies;
the fair future, seen through rainbow haze.

after years, when we grow tired and old,
e turn the book of Days far back, to see
earth again wreathed in its rose and gold,
nd veiled enchantment in each flower and tree.
y is the final gift life holds in store—
live again the wonder-days of yore.
—Ninette M. Lowater.

ANSWERS AND INQUIRIES.

RIMROSE: Card received and forded as requested.

MILES: Many thanks for the card greeting.

AIR HAIR: Your name has been ed to the membership of the Social ner.

AULA: Card received and forwarded as requested.

EST-A-WHILE: Your name has added to the Social Corner roll.

ED CLOVER: The Social Corner list been increased by the addition of r name.

HOTOGRAPHER: Card received sent as directed.

LD FASHIONED MOTHER: Name ing been received you have been listmong the Corner members.

ELIAH DEAL: Many thanks for the ter greeting.

LA: Letter received and forwardas desired.

ASTER LILY: Kindly accept thanks the card.

ITTY LOU: Many thanks, and especfor the picture.

OUNDED OUT AT FULL LIFE.

ear Social Corner Editor and Sisters: n almost a stranger among the sis as it is nearly two years since I e met with you at the Buckingham morial, and a much longer time since ave written.

iness in my family, and also of myand other causes have prevented me n meeting with you.

had just recovered from illress n a little ice on the porch caused to slip and I fell eleven feet to the nd which fractured three ribs. Alugh it was some time before I regred, I was very thankful my ins were not more serious.

feel it was worth while to be a Se Corner member just for pleasure of ting Aunt Mary. Her beautiful life character will have its influence n y homes.

ullness of life can only be m asured deeds, not years, and Aunt Mary nded out a full life

en Pedro: Sometime ago you sent cipe for raisin cookies and you wish a report. They are fine. I have making some this morning, alugh raisins are thirty-five cents a kage, which is a great advance when war prices were three packages for nty-five cents, yet I am making raisookies. I used one teaspoon of se the recipe calls for two, which may a misprint.

have now responded to the roll call, ose the name of Elizabeth for my pen e, it being my middle name. Mver called me Libbie, as it was cusary at that time to clip long names. aster greetings to our new editor Social Corner friends.

ELIZABETH.

MOLASSES COOKIES.

ear Social Corner Editor: I thank very much for the nice welcome I lived and am glad I am a member of Corner. I have not been to any the meetings yet, but hope I can May.

ar Sister Rainbow No. 2, wished for cipe for ginger cookies. I will send that I think is very good. I have e a good many cookies by this recipe they were always good.

am sorry Aunt Mary has passed y. She was so sweet and nice. I am all must miss her.

lasses Cookies: One cup of sugar, cup of molasses, one cup of shortenalt, two-thirds cup of cold water, tablespoon vinegar, one tablespoon da, one tablespoon of ginger, vanilFlour to mix as soft as possible.

SMILES.

A RECIPE FOR COOKIES.

ear Corner Editor and Sisters: I been a guest at two of your meetin Franklin hall and have enjoyed elf so much I would like very much come one of you. I am sending in cipe for cookies which I think you like.

ree eggs, two cups of sugar, one of butter, two tablespoons sour milk, level teaspoon baking soda, one of ng powder, salt, vanilla and flour ugh to roll.

ours with best wishes.

REST-A-WHILE.

A GOOD CITIZEN.

cial Corner Friends: It has been said od citizen is one who is doing someg to help make better conditions in wn community.

was interested to see how much notwas taken of that chance remark of hospital physician that it would be me to put such incurable mental rers out of their misery.

w why don't we say more about tryto prevent all needless trouble?

th the exception of the few caused jury in accidents, nearly all mental ders are caused by worry, trouble, ndency, financial losses or too close ention to work or business, without necessary rest and change. Lack of ght by someone until the damage is

hen the juvenile courts find a boy or girl criminal they look for the cause of their delinquency in home surroundings or lack of right training and habits in the home.

Why not demand that the cause of the mental trouble be traced back each time to its beginning and someone be held responsible for the wrong conditions?

The same with tuberculosis. Why not make greater efforts in the community to prevent it?

One of the most surprising things I ever knew was the general profiteering of American business men during and after the world war. To me this seems the most heartless thing I have ever known. For the majority of our citizens now are at the middle class, with fixed incomes, and in a great many families where there were children the high prices have meant that these ungrown children have been deprived of meat, milk, eggs, butter and fruit, or at the best have not been able to have the usual amount of these necessary foods.

It seems as if each church should take up this matter as a regular part of their church work, seeing that the children of their section are well nourished and specialize on prevention more than on cure.

I hope the time will come when our state hospitals can be used mostly for rest and recuperative homes for those unable to take expensive changes and cures when most needed to prevent disease. What a blessing they might be if used in this way instead of being filled with hopeless cases that might have been prevented.

Of course, we cannot change the home conditions directly, but we can, if we wish, control the teaching in our schools. Everything wrong has its beginning in wrong training, wrong ideas and bad habits in childhood, lack of character building. Very few homes give the child the preparation he will need to live an honest, healthy, happy, efficient life in the world.

A child or person has nothing to guide his life and actions except the animal instincts, except as someone teaches him ideas.

Where and of whom is he getting those ideas?

Our school system should be planned to make of each child a good citizen, and to give to each child as much as possible the right training and ideas and habits that he ought to have received in the home, before school age.

A child who is not taught and got into the habit of deciding everything by careful thought and right reason and fairness will make a very unpleasant and unsafe person to live with.

JEREMY.

TONIC AND LINIMENT.

Dear Editor of the Social Corner: A short time ago some one of the Social Corner sisters asked for the tonic and liniment for neuritis, and if any of them had it would they please send it in. As I have it, will send it:

Tonic: One ounce package of catnip, one ounce package of skullcap, one ounce package of boneset, one ounce package of ladyslipper. Put to soak at night in two quarts of cold water; in the morning put on the stove to simmer (not boil) for four hours, then strain, put in porcelain or agate saucepan to simmer—not tin. Dose: One wineglass before meals and at bedtime.

Liniment: Two ounces olive oil, one ounce of turpentine, and one ounce of ammonia. Rub briskly for 15 minutes and continue with both until entirely cured.

Hoping this will help someone, I will close for this time. With best wishes for the Social Corner.

MOUNTAIN VIEW.

A TRIBUTE TO AUNT MARY.

Dear Editor and Sisters: So many have expressed their esteem and kindly sentiments to the memory of our late sister, Aunt Mary, that I would also like to add a few words. It was my pleasure to have met her on two occasions, the first time on the trolley car as we were leaving Willimantic going to Coventry lake for our annual picnic. I sat beside her all the way and enjoyed her friendly conversation very much. More than a year later I was privileged to meet her again at the club meeting held at Buckingham Memorial in Norwich; also to occupy the seat next to her at the dinner table.

Aunt Mary appealed to me as the type of a sincere Christian character. I admired the influence which she endeavored to promote at those social gatherings, also through the efforts of her pen. I am glad to have known her personally, even so limited, and I regarded her as one worthy of the many kind attentions she received from the family of Corner sisters. And to her it was pleasing at the eventide of her life.

As Aunt Mary's daughter has expressed that her mother enjoyed the cards and letters from all those who kindly remembered her during her last illness, it seems to me such a satisfaction that she realized with grateful appreciation to her eleventh hour. It means much to us all to fulfill our duty, while it is yet day, either to those whom the tie of friendship or association has connected us as well as the kindred circle.

My personal sympathy is extended to Aunt Mary's daughter, for I, too, have realized the loss of a mother, and I would say to her, as it may be a consolation to her as it was to me, "I am glad I was privileged to have my mother with me during those younger years of my life when I needed her the most." We shall miss Aunt Mary's cheerful letters from The Corner page but we shall ever think of her with kind remembrance.

JENNIE.

ANOTHER NEW CORNER MEMBER.

Dear Editor of the Social Corner: I have always enjoyed reading the Social Corner page and wished I was one of them, but have not asked to have my name enrolled. I visited the eleventh anniversary social March 2d and enjoyed it very much. I met many I knew, some when I was young. All gave me a cordial welcome. The dinner was delicious, also the ice cream sent by The Bulletin.

Edna Marie: I am interested in your recipe for Yum-Yum cake. I will try it and report.

Snowflake No. 2: I think I have met you somewhere. Your brown bread looks good, and will try it soon.

I would like to have my name added to the list of Corner members, as I think they have good times at their meetings.

OLD FASHIONED MOTHER.

GREETINGS FROM PHOTOGRAPHER.

Dear Social Corner Friends: Yes, here I am, back again—that terrible Photographer. But please rest easy; no pictures this week. O, yes, I still have my camera.

Stillwater: Who are you? I am wondering if you ever lived up this way near me.

Blue Baby: You seem to know the history of Gay Head. I enjoyed reading it.

Polly Anna: Yes, where are you? I have wondered where you were so many times. Please write.

Best wishes to all.

PHOTOGRAPHER.

GLAD OF MEMBERSHIP INCREASE

Dear Social Cornerites: I, too, studied the Webster speller and had to study in those days the free and back part for the abbreviation rules. It was considered a good work if you could pronounce every syllable of the long words like incomprehensibility and not miss a syllable when spelling.

Did you ever lick the corner of the envelope instead of the stamp when affixing a stamp? I prefer to lick or wet the corner of the envelope. It is a quicker done that way. Did you know the gum on the stamps is made from sweet potatoes? One lot is for summer and one for winter use.

I am glad to see the number of Corner members increase although I cannot attend the meetings.

O. H. O.

CORNER MEMBERSHIP INCREASED

Dear Editor and Social Corner Sisters: I have long been a reader of the Social Corner page in The Bulletin and have used a great many of the recipes. The letters are interesting and often times very helpful. I would like to become a member also.

FAIR HAIR.

SOFT MOLASSES COOKIES

Dear Social Corners: Sister Rainbow No. 2 asked for a ginger cookie recipe. Here is one that has been used and it is all right:

Soft Molasses Cookies: 2 cups molasses, 1 cup brown sugar, 1 cup lard, 1 cup of sour milk or buttermilk, 1 teaspoon ginger, 2 even tablespoons of soda, stir together and mix as stiff as possible and let stand over night. Roll out fairly thick, sprinkle with sugar and bake in a quick oven. I hope the sister will try these and report.

MID CLOVER.

FINE TIME AT ANNIVERSARY.

Dear Sisters of the Corner: I had a delightful time at our anniversary meeting. First one I met on the square was Lonesome Pine. She did look so good to me as it is a long time since I have seen her.

Was so sorry to hear that Aunt Mary had passed away. Her pleasant face will be always in my memory.

Clara of Canterbury: Was glad to hear from you. Will send you a postal.

A Good Fighter: Westminster is a great place. If I wrote what I knew about it the editor would not print it. All I will say is I got stung awfully in Westminster. I lived there two years. The roads did not bother me.

Starlight: Why don't you write? How are your little babies?

Uncle Charlie: Don't you live in Waterford? I'll send you a postal but you must give it to Rebecca.

Ma of Waterford: Write and tell us about your hens. Got any setters? Am going to send a postal to you. Wonder if you live near me. I met you once at Aunt Abby's.

J. E. T.: Come down and have some dandelion greens. Three big ones are growing in the entrance of the cellar way.

All of my plants look lovely and the windows are full of blossoms. Did any of the sisters ever have a plant named Mesembryanthemumcrystallinum, well I had a lovely one and it up and died; think it was the name that killed it.

I will send an old reliable recipe for Plain Fruit Cake:

One-half cup molasses, filled up with sugar, one-half cup butter, one-half cup milk, one egg, one teaspoon saleratus, one teaspoon of cloves, cinnamon and nutmeg and two cups of floured raisins.

LUCY ACORN.

CLEANING HOUSE EASILY.

Dear Cornerites: Well, Ma has come again and I will say right now after all the "worry" I had finding Mrs. Sure, Jack's Wife has appeared on the scene saying she talked with me the other day. Now I must go on guessing again.

Now Silent Partner those macaroons are good. I have no trouble taking them from the pan. I butter the pan well before putting them in and take them out before cool and use a pan cake turnover to take them out with. The only trouble I have is keeping them after they are out of the pan.

Silver Locks: How very nice to ask your company in to eat pudding and milk. I am sure they felt much better and you, too, than if you had passed around and prepared something else. It was the welcome, not the food, they wanted. I know, for I've been there myself.

Now what are we to do about those spoons! Shall we all bring one and leave it at the next picnic? I think it is a grand way to get spoons for most all of us have an odd spoon we can spare, so let's all get spooney at the next meeting at the Buckingham. What say all of you? I want to be there if possible and I'll try to bring a "Bug" with me, but a harmless one. I would like to ask where is Rainen's Wife? I suppose she is a very busy woman now days and several in her family and herself as well, have been mumping and that takes quite a lot of time. I found it so this winter.

I wonder how many of the sisters have learned how to clean house. I mean to do it easy. I used to tear everything to pieces myself as well and oh, be so tired and I am afraid, cross. Now I find it is all unnecessary. Just go through your rooms, wash windows, curtains, sweep thoroughly, settle and dust and call it done. Take up carpets only when very necessary and wipe off paint. Take your time, don't hurry, and don't worry. If a room is not all done in one day, finish it the next. I have a very large pantry and I've been known to take three days doing it and I had a daughter-in-law to help, too.

My mother used to take everything out of the pantry and clean. I take things off one shelf at a time, clean and put back, so you see I can stop any time. I don't see but what it looks just as well to do it that way.

Best wishes to all.

MA OF GREENE GABLES.

PUTTING MEN'S SUITS INTO PROPER CONDITION

Dear Sisters of the Corner: Spring is almost here and it makes our thoughts turn to putting the clothes in a wearable condition and I am going to forward a few suggestions, which I hope some of the Corner will try.

I take the men's suits before cleaning and turn all the pockets wrong side out, brush all the dust out the pockets. If the knees of the trousers, the sleeves or the back, are shiny, I get the spots off first then I hang them out and brush the dust out.

I always take a clear day as it seems when they bask in the sunshine it loosens the dirt. I have a cotton batten that I cover my ironing board with first, then a piece of black percaline over that, ready to press the suits, but first we have to get rid of the shiny knees and shiny back of the coat and sleeves. I have a pad to put under the suit when rubbing and cleaning. As you rub the spots the dirt seems to force through. Take one-half cup of witch hazel and about one quart of water and wring a piece of percaline and hold over the part that is shiny and steam the trousers and coats by holding the iron above them. It is rather tiresome, I know, but it will well pay you. Then hang them out on the line. Repeat this process twice before pressing for the last time.

To press trousers first I baste the two seams together in the legs of the trousers to get the creases straight down the leg front. Now lay the trousers on the board fixed for pressing, and pull the leg down straight. Take your pressing cloth wet (do not press with a dry cloth as it will make your suit shiny again), and lay over the trousers and press until dry, but do not bear down hard. As you press, always brush, the pressing and brushing go hand in hand. Be sure and not bear down too hard with the iron.

In ironing a man's coat I always rip up the lining of the coat and get all the dust and dirt out, then iron sleeves, and then I begin with the left front and go right around the coat leaving the top of the sleeves and collar until last. I have two sleeve boards, but I have an old shawl and I just roll the shawl up and poke it in the top of the sleeve, until it is firm and you can press right over the shoulder. You will find by brushing while pressing the suit will look like new. I am careful about the pocket flaps, to iron them smoothly and in order to do that you want to adjust them so that there will be no wrinkles before putting the iron on them.

ETHELYN.

LOOKING BACK OVER 90 YEARS.

To the Social Corner: It is so long since you heard from me you will not remember me, but my 90th birthday is coming the 24th and I presume I am your oldest member. I thought I would try to write once more and as I look back on the 90 years of my life I see such a change that has taken place. If the 90 years to come bring as many for the good of the people they will bring work, but you will have so many things to save work. If we had to go back 90 years and take things as they were then after having the good things we have now I don't know what would become of us. About the first of my memory was my mother making matches. She melted brimstone and dipped the ends of little sticks in it and lighted them at a candle. To get the candle lit she had what she called tender linen rags burned to a tinder and then with a piece of steel and a flint such as was used in the flint lock guns, she would strike the steel with that until a spark of fire fell on the tinder and ignited it. Then the matches could be lit and a candle would get a good fire. This was in the country but they were no better off in the cities for the Lucifer matches had not come. She moved to the city when I was three years old and when the Lucifer matches came peddlers came around with them to sell from tin trunks. They were square blocks. What should we do now without matches if we had to wait for breakfast if the fire went out.

Railroads and cars have come since my memory. Mother came to Lebanon in 1840. She was a widow and we were in Newport for a week and there were no cars there. We were in Providence as long and there were no cars there or in Fall River. They were building the Norwich and Worcester road at that time and had got as far as Danielsonville. Now you can take the cars and go all over the world.

The telegraph came and then you could communicate with people in Europe. The steamship line also came since my memory, but they had steamboats. In later days the telephone was invented. Now you can talk to the Sandwich Islands. We can get news from all over the world. We did not know as much about the other countries as we do now. There have been four wars in my memory, the Mexican war, war with spain, the Civil war and the great World war, which has given the world a terrible shaking up. It has made us better acquainted with other nations and I think we have more respect for them. I presume it was for some good we can't see. "God moves in a mysterious way His wonders to perform."

Stoves have come into general use since I can remember. Father got one of the first. It was called the Tastly stove as I remember. It was flat on top with no place to set in anything to boil and no covers as we have now. What could we do now without stoves? Perhaps if we should count our blessings we would find we were pretty well off. Then there are the automobiles. How convenient they are to take us in a hurry when we want to go and so it is something new all the time to benefit the world.

If the next 90 years bring as many changes for the better as the last, and they will, but few of us will be left to see them.

Lebanon has been repeopled since I first knew it. I do not know but two besides myself living.

Black-Eyed Susan: Do you remember when you caught the big bumblebee in your little A. B. C. handkerchief doubled. You did not keep him long.

All my brothers and sisters and all my near relations have passed away and I am alone in the world. I think it would be very pleasing to receive birthday cards from the Social circle. You have my best wishes and I am glad to see you prosper. My address is Acadia Villa, Leonard Bridge, Conn. R. F. D.

HETTIE MARIA.

MORE WAYS TO SERVE HAM.

Social Corner Sisters: Here are some other ways to serve ham:

No. 1—Chop ham fine, take one-half cup vinegar, one tablespoon mustard and one egg. Beat all together and pour into the frying pan and let it boil up. Then stir in the chopped meat. Cook about three minutes and put in a deep dish to cool. Cut in slices.

No. 2—Chop ham, heat in the spider with some sweet milk, thicken with a little flour, with milk, and when done, pour into a deep dish in which is a piece of butter and one or more eggs, beating the eggs as you pour the hot liquid into it. Nice with baked potatoes.

No. 3—Ham Salad. Take about one-half pound cooked ham, remove all fat and cut into very small dice; mix this with two very hard boiled eggs and enough cream or cold, thick white sauce to bind it to a soft paste. Season with some made mustard, a saltspoon of sugar, a dust of pepper and two teaspoons chopped parsley. Put lettuce in a bowl, heap the ham in the center. Decorate with tomatoes and parsley. Pass salad dressing.

Slices of raw potatoes and slices of raw ham placed alternately in a buttered dish and covered with milk and baked is good with side dish of radishes or macaroni and cheese.

A cup of chopped ham, creamed, and when hot stir in two well beaten eggs and little pepper. Stir constantly. Serve on toast.

Ham timbals are good served either hot or cold. Mix one cup chopped meat with two eggs and one-fourth cup stale bread crumbs, two tablespoons butter, one and one-half tablespoons chopped parsley, salt and pepper and two-thirds cup milk. Pack in custard cups and bake in pan of water about twenty minutes. Serve with sauce.

Hope some of you who have lots of ham on hand can use some of these rules.

DON'T WORRY.

EASTER DAY.

Dear Sisters of the Social Corner: Easter day, one of the milestones in the year, ought not to be a day for new bonnets, but one for new resolutions. When we think of this season, the word "risen" is always brought to our minds. Christ rose from the dead, then how can we keep the day any better, than to rise from our sin to our best selves? It is not so easy to fight our faults; and so it is well to have this season, for one of our new beginnings. Every time we make an effort to do better, we get a step ahead, and I hardly think there is a time in our lives, when we fall wholly back; or at least, when we are not a little better, than if we had not taken that higher step.

All winter the earth has seemed dead. The naked trees, and the grass and woods seemed lifeless, and the birds had gone away. But now the first signs of life are seen, patches of green are appearing in places, the birds have come back, and we know that pastures, orchards and woods are all ready to burst into life once more. And this returning of growing things might be called "nature's annual resurrection." If people would make as great an effort to rise to the highest, at this season, as nature does, we could indeed have a perfect Easter day!

BETSEY BRAT.

EASTER GREETINGS FROM PRIMROSE.

Dear Social Cornerites: How good it sees to be from so many of the old writers and I do not wonder, after reading the reports of the gatherings at Franklin hall and Buckingham Memorial, that we have new additions to our membership every week. The social life and the helpful letters combine to make our Corner an ideal one. Long may it live!

Here is a recipe in reply to Rosalind's inquiry of March 5th:

Mocha Pie: Two tablespoons butter, three-fourths cup sugar, one egg, one-half cup milk, one and one-fourth cups flour, two teaspoons baking powder. Cream butter, add sugar, gradually, and egg well beaten. Mix and sift flour and baking powder and add alternately with milk to first mixture. Bake in two Washington pie plates, and when cool spread each with mocha frosting and put together.

Mocha Frosting: One-third cup butter, one and one-half cups confectioner's sugar, one tablespoon cocoa, coffee infusion. Cream butter, add sugar and cocoa, then coffee infusion until of right consistency to spread.

A happy Easter to the editor and all members and readers of the Social Corner.

May sunshine in your hearts abide,
This and every Eastertide.

PRIMROSE.

REMINISCENCES REGARDING WESTMINSTER.

To the Editor and Social Corner Friends: It has been such a long time since I have written The Corner no doubt I have long since been forgotten, but have enjoyed reading your letters.

The reminiscences of Westminster and Gay Head have lifted for me memory's curtain; the years roll back, and in the background of days long gone by appear scenes of my early childhood, which was spent around Westminster and Gay Head. As a little girl I attended the Westminster church, sitting on the high seat with my feet dangling some inches from the floor. As I was too young to enjoy the speaking, I would take my little library book and start reading, when a hand would reach over from back of me, and Grandma Dewing would very gently close the book, taking it from my hand, and laying it one side, that I might give my undivided attention fo the preacher, who was Rev. Mr. Sessions. The service began at 10.30, continued until 12, then Sunday school for an hour, then another service until 2.30.

Deacon Albert Green was the bass singer in the choir, a tall, stalwart man, and how the deep voice would roll out in "Rock of Ages, cleft for me!" I read in The Bulletin a few weeks ago that he was still living in Danielson at the age of 94, and still maintains his interest in the old church.

The Dewing family lived under the hill east of the church. One of the sons, Stephen Dewing, taught one term in the old red schoolhouse, soon after going to California, where he has since resided, and as far as I know is still living there.

I attended school at the red schoolhouse. My first teacher was Mrs. Lizzie Hyde Smith, who passed away at her home in Plainfield last summer. I was not 4 years of age until the winter following my first summer in school. I can scarcely remember my teacher, but have a faint recollection, on a hot summer day, of a shawl being folded and placed under my head for me to lie on the bench and take a nap, and another day, when a thunder storm came just before closing, and how dark the schoolroom became, and she kept the children after the closing hour, gathering the little ones around her, telling them little stories to quiet and calm their fears, until the storm had passed, and the sun came out, and it was safe for them to go to their homes.

Merritt Williams lived in the old house, painted white front and red back, at that time. One hot summer day he was very suddenly stricken in the field where he was working and passed away without regaining consciousness. The school was in session at the time. Word came to the teacher, and I have never forgotten the gloom that was cast over the scholars. The home was broken up and different people lived there before Mellen Smith.

Grace No. 2: I think I recognize the little girl who was put in her teacher's desk, and the cover shut down, in the old red schoolhouse. Your home is in South Windham, is it not? When you attended school your initials were G. L. L., and was not Elsie Ladd your favorite schoolmate? You father lived on the hill, where the beautiful elm trees shaded the spacious lawn. Am I not right? I could write more, but fear this is getting too long and may not be printed, and so the

Years have come and passed away,
Golden locks have turned to gray;
Golden ringlets once so fair
Time has changed to silvery hair.

With kind regards to all.

WILD CHERRY.

RECIPE FOR GINGER PUFFS.

Dear Editor and All the Sisters of Our Corner: I have been absent for so long I really feel like a new member. I received a calendar from a Social Corner Member a long time ago and am ashamed to say I never thanked her for it. But sickness has been in my family since Christmas time and I have neglected to do so, but I thank her or him, whoever it is, for it.

Rock Maple: Did you enjoy "Tom?" You know what I mean.

Rural Delivery: Why don't you come to some of our meetings? I am anxious to see you, as I told you long ago. Who owes the letter?

Cherisetta: See you often. How about Sunday night meetings at the church? Do you get me?

Becky: I see you often and am going to speak some day. I love to look at you, as you remind me of my dear girl friend who passed away over a year ago. She was a lovely girl and you are so near to looking like her I hope you won't mind. Do you remember me? See you on Park street quite often.

Rainbow No. 2: Here is a ginger puff recipe which doesn't last long in this home: Beat together one egg, four tablespoons of butter, one-half cup sugar, then add two cups of flour, one teaspoon of soda, one-half teaspoon salt, one-half cup molasses, one-half cup warm water and one teaspoon of cinnamon and ginger. It makes around two dozen. Drop with a spoon and bake in a hot oven. Let me know how you succeed.

I will ring off now. Hope to see you all at our next meeting.

PAPA'S BOY.

LIKES THE IDEA OF A FULL PAGE.

Dear Editor of the Social Corner: I wish to beg the pardon of Rainbow No. 1 for taking the same name, as I did not know there was a member by that name. I will withdraw as Rainbow No. 1 and select another pen name.

I hope all of the sisters will get busy this week and have a full page of letters so that no space for advertising will be left on the page. Wishing the editor and members a joyous Easter.

RED CLOVER.

WE SHALL MISS HER.

Dear Editor of the Social Corner: It was so kind and thoughtful of you to use the notice of our Sister Floradora's sickness as soon as possible after receiving it. But about the time the sisters of the Corner were reading their Bulletins Saturday morning, our sister's spirit took its flight to the land whose inhabitants never say: "I am sick," and before the sisters had any chance to send her any word of comfort or cheer. But there is one incident, I think worthy of our notice. She had made the remark to a dear friend when she knew she must go to the hospital that she wished some one would send her a pot of red tulips. "Red ones," she said, "I want them all red." She was there only about four days, and one day this friend went in and saw a beautiful pot of all red tulips, sent in by a sister of the church, who knew nothing of the wish expressed by our sister to her friend.

Isn't that a literal answer to the promise in Isiah: "And it shall come to pass, that before they call I will answer, and while they are yet speaking, I will hear."

The bright, sunny ways of our sister, and her witty remarks will be greatly missed in our meetings.

It can be truly said of her as it was of Aunt Mary: "We shall meet, but we shall miss her."

Meanwhile those who are left need our comfort and cheer.

LITTLE SISTER.

HOW CAN A CORDUROY SKIRT BE CLEANED?

Dear Editor and Social Corner Sisters: It has been so long since I have written I thought it about time I wrote a few lines to let you know Foxy is still alive. I was asked by a friend if Ma of Greene Gables would send in her recipe for sugar cookies again as she has lost her recipe and claimed it was the best one she had ever had.

Another one of our good sisters has passed away and I wish to extend my sympathy to R. L. J., in the loss of one who was dear to her.

Is there any of the sisters who can tell me a good way to clean a corduroy skirt?

Do you know a good way to take the burned part off from a cake, or the like, is to grate it off with a grater? Try it once and you will be surprised with the results.

Yours with best wishes.

FOXY.

ANOTHER RAISED CAKE RECIPE.

Dear Corner Family: There are as many different recipes for raised cake that they will be good any way.

To one cup of bread dough was added one-half cup of milk at 6 a.m. and blended with a knife in a short time, one cup of sugar, three tablespoons of shortening, little salt, spice and vanilla to taste, pinch of soda, one egg, one and a half cups bread flour, one-half cup raisins, dropped over the top. Chopped ones are good stirred in, as they season better. One hour to rise, bake in moderate oven.

Raisins being a healthy food I use them often. The seedless will go twice as far as the seeded ones, the latter are apt now and then to be a little buggy.

This past winter I have at night used milk and cream on my hands and they have not chapped. A tablespoon or less is enough and it soon dries. The mild weather makes a difference in this respect also.

Joan: Your window chums must be lovely. Call again when in this part of the city.

Keep the Corner brightening, the different letters add spice to the page.

BLANCHE.

BETTER LATE THAN NEVER.

Social Corner Sisters: I suppose a good many of you are busy this lovely morning cleaning house. I am just beginning. If Little Sister who asked a remedy for white flies on plants will get a cake of sulpho-tobacco soap at the druggist's and wash them in it, she will not be troubled with them. I take, about once a month, two quarts of water and a tablespoon of wood ashes in it and water my plants. If there are any worms or any kind in the dirt it will bring them up in sight.

Bob White: Where are you keeping yourself? I miss meeting you when I am shopping and have a little chat.

Merry Widow: Caught a glimpse of you Saturday. Didn't have a chance to speak.

Deliah Deal: Hope you are feeling better this nice weather.

Best wishes to the editor and all of the Social Corner sisters.

DELIGHT.

RECIPE FOR GINGER COOKIES.

Dear Social Corner Sisters: I will send a ginger cookie recipe for Rainbow No. 2: One cup molasses and one cup lard, one-half cup sugar, one teaspoon soda, one-half cup boiling water, one teaspoon of ginger. Flour enough to roll out.

Many thanks for birthday card.

Joan: Will you send a card for me to Cherisette and will make it right with you, as I do not know where to send.

Calla Lily: I will bring some butter to the next meeting, if I am not sick. Thought you would want to know, so as not to buy any.

Hope to see you all at the April meeting of Club No. 2.

WILD FLOWER.

ENDORSEMENT OF DON'T WORRY'S LETTER.

Editor of the Social Corner: Thought I would help fill up the page. I liked and was very much impressed with the piece written by Don't Worry in the Social Corner of Feb. 12, 1921. I don't think we would say so much about people if we only knew their circumstances, and I think if we didn't repeat things we heard but find out for ourselves it would be the better way. But we don't always do it!

Joan: Thank you! Did I hear somebody say you made nice doughnuts? Two for me, please, at the next meeting. Enjoyed your visit very much. Seemed like old times a few years ago.

Sorry Rainbow No. 2 had to change her name. Hope she has found another by this time.

RED ROSE.

AN ENGLISH PUDDING RECIPE.

Dear Social Corner Friends: It is about time to hear from this Social Corner firend. I have moved again and now live at Plainfield, a growing town with the mill running full time. I hope other members of The Corner are enjoying life and no members of their family out of work. I have gotten along fairly well by counting the pennies closer.

We had some trouble from the heavy snow which blocked us in so we had to get out of a window. I suppose everyone is having a new Easter dress, hat or suit. I am not. I made a new one just a short time ago which will have to serve. The only one in my family having a new hat is the baby. I do about all of my dressmaking and have just finised a new dress for my oldest girl, who was 13 the 14th of March, which she celebrated with a party.

I had a jolly time on my last visit to The Corner club meeting. How we will miss Aunt Mary. I am sorry for her family, for I know how they will miss her more as the days go by.

I wish some of the sisters would send in their recipe for potato and other salads. Has anyone a recipe for carrot jell? If they have, I wish they would send it in.

Blue Baby: You wrote about Gay Head. I have also been there. I worked for a niece of Mr. and Mrs. Mellen Smith before I was married. She lived on Black Hill. The mother of the woman I worked for lived there, so I was at Gay Head with the family, the house being near the school. My husband boarded there, so we know the place quite well. I am anxiously looking for your letter about the nice tea parties.

Here is a recipe for an English pudding: One cup molasses, one cup sweet milk, one-half cup butter, teaspoon soda, teaspoon each of all kinds of spice, cup of chopped or seedless raisins, three and one-half cups flour. Steam two and one-half hours and bake one-half hour. Use any kind of sauce you like.

Hearty wishes to all the sisters.

HINK.

TREATMENT OF PLANTS

Dear Editor and Friends: I was surprised to see so few letters on our page last week. One would never think there were several hundred of us.

I miss Aunt Mary and her helpful letters and I know just how to sympathize with her daughter and friends.

Flower Lover and Little Sister: I intended to tell you before, what I do for plants that are blighted or infested with pests of all kinds, white flies, green lice, spiders, scale or worms. I have a bleeding heart begonia that started to go as yours did but I saved it with tobacco stems steeped in hot water until real strong with the addition of a good yellow soap, or slice thin whale oil and tobacco soap into hot water and melt till the water is quite brown. Use a vessel large enough to immerse the plant holding the pot at the edge of the vessel and laying the plant sideways under the solution. See that you reach under all the leaves as well as the upperside of them. Once in three weeks will keep them in good trim. For worms in the soil get a lump of lime and melt in a small quantity of water or you can buy lime water at the drug store and when watering put in enough of the lime water so you can taste it in the water. If you get it right and there are worms you will see them on the surface after a liberal watering with lime water. Also strong soot tea will kill worms in the soil. Plants such as fuchsias, heliotrope, petunias and others are quite troublesome with white flies and must be carried to the wash very carefully or they fly away. But, never mind they won't come back to the whole oil wash right away.

Doris: Where are you? Now is the time to move your lupines, iris, foxgloves, my favorites (Canterbury bells) chrysanthemums, etc.

Also to start the seed flats, have them about 1 1-2 to 2 inches deep of sifted soil and keep slightly moist in sunny windows and nearly any kind of seeds will grow now.

If these remedies are not handy enough that I have mentioned, pin a paper all around the infested plant leaves

(Continued on Last Page, Col. Seven)

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