

THE SOCIAL CORNER

LEARN TO ENDURE AS WELL AS ENJOY

SOCIAL CORNER POETRY.

The Onion.
Dew on his earth waistcoat.
Toss his shirt anarchy.
And, weeping from pleasure.
Creep closer to his heart.

Cemeteries of Nature.
In vain the earth's magnificence is spread.
For him who, seeing has no soul to know.

GUARDING CONFIDENCE OF FRIENDS.
Dear Corner Friends: I enclose a letter from Sammy, one from Harriet, telling all about Mary's visit, and a note from Della.

"JENNIE."
So ended a letter (I saw a short time ago) from one woman to her sister. She is a fine, honorable person.

WANTS MORE MEMBERS TO WRITE.
Dear Corner Sisters: It was a delightful treat to read the letters from so many of the old writers.

WHIRLWIND.
The Corner has lost a most valuable member in the death of "Married and Happy." Her influence was felt wherever it was brought to bear.

IMPORANCE OF CLOTHES.
Dear Social Corner Editor and Sisters: To my mind, nothing is clearer than that it is not always true that "clothes make the man and woman."

A VISIT TO WASHINGTON.
Dear Friends of the Social Corner: After spending one week of my vacation in Connecticut, I proposed a trip to Washington.

CLUB NO. 1 HAS LARGE ATTENDANCE.
Dear Social Corner Sisters: Our first meeting at Franklin hall was well attended despite the weather.

THANKFUL FOR A LITTLE CHILD.
Mrs. Mertz Tells How Lydia E. Pinkham's Vegetable Compound Helped Her.

ORANGE CAKE.
Two eggs well beaten. Juice of a large orange, fill cup with milk, one cup sugar, pinch of salt, large piece of butter, two cups flour, two teaspoons baking powder.

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rooming for many of us. It is a temptation to the business man to remain hardly to be avoided. It is a temptation to the woman to remain hardly to be avoided.

Most women find a touch of white at the hands and throat, most becoming. Watch out for this also that is spots-less. You may be the cleanest of the clean, but your clothes will not equal clean wearing, just the same.

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Dear Editor and Social Cornerists: Just a little description of my visit to Cape Ann, Gloucester, Mass.

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principal proprietors, Lord Say and several others to go in the cemetery there and visit the grave of Lady Fenwick. Years ago there were excursions to Fenwick grove, near Saybrook, and I felt compelled to hurry on to New York.

Parried across the Hudson to Hoboken, where we took Hudson boulevard to Jersey City, then took the Lincoln highway through Newark and reached Princeton at 8 p. m. Stayed overnight at the "Orange Inn." Near the hotel we saw a large monument set up to see it and found out it was erected last June and cost \$200,000, and it took ten years to make it. On one side a battle scene is cut into the stone. We thought it was a masterpiece. On the other side were these words:

Here memory lingers to recall the guiding hand whose destiny is dead. Flashed the foe and (firmed dismay) to hope when Washington with swift resolve marched through the night to fight at Brandywine all in one victorious battle for our freedom.

I've read that Washington had an exceptionally well balanced mind—his judgment of great value. Trenton is 49 miles southwest of New York City and 11 miles northeast of Trenton and is beautifully located upon an elevated ridge, commanding fine views in every direction. It was the scene of the battle of January 3, 1777, where Washington defeated the British forces.

On arriving at Philadelphia, Mr. and Mrs. Mrs. had us "good boys" and took steam cars for New York City to spend the evening there and return home to keep things right side up while I was away. Daisy called on friends—briefly in this line city to see, but V's time was limited, so hastened on, but did see the white marble steps that the tenants are expected to scrub off every morning. Remembering that in 1878 when attending the centennial, a friend of mine moved to and lived in Philadelphia a little time and when she returned inquired, "How did you like the city?" "I liked it very much," she replied, "but they didn't catch me going out every morning to scrub those marble steps, though."

The next large city was Baltimore. I went to the time of the Jamestown Exposition and had had a desire to see Druid Hill park—but both times could not spend any time there. On Monday evening and I thought about the usual greetings of relatives and friends, and being shown to our rooms, as an old lady said, "God bless the man who invented the telephone."

On Tuesday we went to "Mount Vernon." In the year 1874, 5,000 acres situated on the west bank of the Potomac and fifteen miles south of the present city of Washington, comprising the property of John Washington and Nicholas Spencer, 2,500 acres of this tract descending to George Washington, who, in 1743, built a residence on the estate, the Mount Vernon plantation, a British admiral under whom he had served.

At Lawrence Washington's death in 1792, the estate passed to his brother, George Washington, who enlarged the boundaries of his plantation until they included nearly 8,000 acres. In 1799 when George Washington died, the plantation passed to his son, John A. Washington, who divided among her four grandchildren. The estate was purchased by the nation in 1800 and the last named owner offered to sell the property to the national government. This project failed as did the attempt to sell it to the commonwealth of Virginia.

At this juncture the Mount Vernon Ladies' Association of the United States was organized by Mrs. P. M. Cunningham of South Carolina. She appealed to all American women (1871, 1883) and accomplished her noble purpose.

It was contributed from thirty-three states of the Union. Hon. Edward Everett, of Massachusetts, lectured for the benefit of Mount Vernon and realized \$25,000. In 1887 were acquired through the generosity of the late Jay Gould of New York.

In 1893 Christiana Hendrix, of Washington, D. C., gave two acres more, making a total area at the present time of 23 1/2 acres.

What we saw in Washington's home I'll have to reserve for another letter.

AN EVEN TEMPER.
Dear Sisters: Do you ever stop to think what a lubricator the eye has to be? It is so easy to fasten on a safety pin and it is so easy to fasten on a safety pin and it is so easy to fasten on a safety pin.

THANKFUL FOR A LITTLE CHILD.
Mrs. Mertz Tells How Lydia E. Pinkham's Vegetable Compound Helped Her.

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one cup of butter and two cups of sugar. Add four well beaten eggs, one cup of milk, two and one-half cups baking powder. Do not favor. This is one of my favorite cakes.

Cream Frosting: Two teaspoons cream, stirred stiff with pulverized sugar. Flavor with lemon or vanilla.

Apple Sauce for Large Cakes: Pare and core four apples, add the rinds and two cups of sugar; flavor with lemon and beat all together until very white and stiff.

Best wishes for all The Corner sisters. L. V. DORCAS.

LAKES REMINISCENCES.
Dear Corner Friends: Perhaps if you haven't finished your picking and preserving you may be interested in these reminiscences.

Citron Preserve: Peel off green outside skin from a five-pound citron. Remove seeds and sort part, cut in small pieces, add the rinds and one cup of the preservative with one cup of hot water. Cook slowly for one-half hour, then add four pounds of sugar and let simmer four or five hours, stirring often but taking care not to break the cubes of citron as these should be kept as nearly perfect, in shape, as possible.

Sweet Apple Chutney: Boil four pounds of apples pared, cored, and divided in one quart of vinegar till soft. In another pot boil together three pounds of sugar and one quart of vinegar for 15 minutes. Let the two mixtures cool, then combine them; also add one-half cup of water in which a small cube of garlic has been boiled for about half an hour. Add one quart of vinegar, two tablespoons of salt and one teaspoon of ground ginger. This makes a nice chutney for use on the home table, served with cold meats.

Ham and Shakes.
Dear Social Corner Sisters: Well, Jack Frost has snipped the life of the tender plants and only the hardy ones can be left out longer. It has been a grand year for flowers and now comes the time to get the garden ready for the winter.

Ham Shank with Vegetables: Carefully wash a ham shank (about three pounds). Boil slowly two to three hours, adding water as needed. Drain and serve on platter with vegetables, sweet potatoes, squash, cabbage and carrots. Arise sauce made with vinegar or lemon juice makes a delicious addition to the dish.

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Three Things TO BE DONE AT ONCE. Select your Holiday Greeting Cards while the assortments are at their best.

Our lines are the lowest to be secured anywhere and we are right here to adjust any troubles arising through the year.

Photographic Enlargements ordered now will be ready for your Holiday use.

SHARE YOUR PLEASURES WITH YOUR FRIENDS. Select your best films and have enlargements made from them for Holiday Gifts.

All orders for these lines will have our best attention, and if placed at once will save you worry and trouble.

ORDER EARLY The Cranston Co.

en from the rocks and used in the construction of lanterns by the early settlers, and in that way derived its name.

LISBON. In connection with the English and citizenship work at the Learned school in Lisbon the pupils of Grades 5, 6, 7 and 8 held a republican and democratic caucus for the purpose of nominating a representative and a justice of the peace.

WAUREGAN. At the Wauregan Congregational church the morning sermon will be on "The Beauty and Crown of Power." Evening sermon on Moral Microbes and church school at 12.

Unclaimed Letters. Unclaimed letters at Norwich, Conn. post office week ending Oct. 21, 1922: Mrs. Benjamin Brinnot, J. Harrison Cook, Miss Mary Duncan, Mrs. R. W. Reed, Mrs. Rose Root, Miss Helen Ware, Miss Ruth Witter.

THE LITTLE EPINSTER.

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FORD CARS REDUCED \$50.00 ON ALL MODELS EXCEPT NEW FOUR-DOOR SEDAN AND FORDSON TRACTORS. LOWEST PRICES IN HISTORY OF FORD MOTOR CO. Model Regular Demountable Rims Self-Starters Chassis \$235.00 \$260.00 \$330.00 Runabout 269.00 294.00 364.00 Touring 298.00 323.00 393.00 Coupe 530.00 Sedan 595.00 Sedan Four-Door 725.00 1-Ton Truck Chassis 430.00 Fordson Tractor 395.00 All Prices F. O. B. Detroit The Irving E. Bogue Co. AUTHORIZED SALES AND SERVICE 47-61 NORTH MAIN STREET NORWICH, CONN.