

GARDENS AND GARDENING

By MINA G. HUTT,
Landscape ArchitectGraduate in Landscaping U. of C. American School of Landscape Architecture and
Gardening. Member National Landscape Service.

Originally, practically all the plants now under cultivation were growing wild. As civilization advanced the wild plants, trees, etc., were cultivated and names given to them. Sometimes they were named after the person who discovered them, or after the locality in which they were first found.

For practical purposes the most general division of plants is the family, which in turn is divided into the Genera,—the Genera in turn into Species and Species into Varieties. For example take the American Elm which belongs to the Urticaceae or Nettle Family. Ulmus (or Elm) is the second division called the Genera. Ulmus Americana (American Elm) is the third division called the Species and the next and last division would cover any variations in the kinds of American Elms.

In the professional landscaping and gardening world Latin is the universal language used in naming plants, trees, shrubs, etc., but for the amateur the common or English name is preferable. Latin is used in the profession in order to be able to deal with growers in other countries where English is not the national language.

The proper selection, spacing and arrangement of trees should constitute the foundation upon which all other planting is made, therefore always choose the trees first. In selecting trees, select only the hardiest varieties and in this connection unless you are familiar with the different varieties it is much safer to se-

cure professional assistance as you are choosing something which is likely to be permanent.

Some of the most beautiful trees under cultivation belongs to the Evergreen family. They are picturesque and majestic as single specimens and are wonderfully effective and imposing in masses. They are invaluable for screening objectionable objects and for windbreaks. They make ornamental planting when used to form a background en masse, against which the showy flowers of spring blooming shrubs may be contrasted or bright winter colors of the bark of small trees or undergrowth brought out more noticeably.

NOTE—The writer will consider it a pleasure to answer questions concerning the garden in this column. The questions should be addressed to the writer in care of the Editor. The answer will appear in an early issue or if a personal reply is desired a stamped, self-addressed envelope should be enclosed.

Music Teachers
Re-open Classes

West Vancouver has for a number of years been well known as a musical centre, and its pre-dominance in this regard has had a good deal to do with its recent phenomenal growth. With the approaching end of the holiday season parents are giving their attention again to the question of their children's studies both scholastic and musical, and in the latter they are particularly fortunate in that we have several highly qualified teachers in every department of music.

Announcements by three of the leading teachers of the re-opening of their classes will be found in this issue. These are Miss Margaret McIntyre, Mrs. Clara Wilson and Mrs. F. K. Hodge, who will all resume work on Tuesday, 6th September. These teachers have always been especially successful in bringing their pupils to the front, and musical students can be assured of receiving the very best tuition under their care.

Why the Dog Barked

A man called to see his neighbor and found him in the garden. He had a big dog hitched to the garden plow and was plowing the ground for planting. The dog stood still in his tracks and began to bark with all his might. Afraid of the threatening looking dog, the visitor stopped.

"Needn't mind him," said the gardener: "he's just barking to keep from pulling."

It is easy to find fault with what is being done, but isn't it better to pull?—The First Baptist Advance.

Customer: "You said this blanket is all wool, and yet you can see it is plainly marked cotton."

Clerk: "Well, you see we marked it 'cotton' to fool the moths."—Drexler.

If to be Clever

If to be clever means that I must sneer

At every honest effort to be good,
Must tear to pieces all the brave re-
ver-

And scorn what isn't clearly under-
stood;

If only what is rotten can be art,
Lord, keep me from the sin of being
smart.

If to be clever means that I must jest
At all that men hold secret, and dis-
dain

The simple teachings telling what is
best,
Must serve the passion for my pocket's
gain;

If brilliance means an utter lack of
heart,
Lord save me from the sin of being
smart.

If to be clever means that I must see
All that is base and vile and call
that real,

And finding honor, swear it cannot be
Because I've known some men to lie
and steal;

If wit must tear all gentle worth a-
part,
Lord save me from the sin of being
smart.

—EDGAR A. GUEST

Useful Recipes

Cherry Roly-Poly

Place in a mixing bowl, two and one-half cups of sifted flour, two tablespoons of baking powder, one teaspoon of salt, one-half cup of sugar. Sift to mix. Now rub in one-half cup of shortening and mix to a dough with three-quarters cup of water. Roll out one-quarter inch thick and fill with previously prepared cherries. Roll up like a jelly roll and then place in a well greased and floured pan; bake in a moderate oven for thirty-five minutes, basting every ten minutes with syrup made from one-half cup of brown sugar, three-quarters cup of boiling water. To prepare the cherries; stone two pounds of cherries and place in a saucepan and add one cup of brown sugar, four tablespoons of water. Cook slowly until the cherries are soft and then add two tablespoons of cornstarch dissolved in three tablespoons of water. Bring to a boil for five minutes. Cool and use. This mixture must be very thick.

Carrots and Green Peas

Two cupfuls diced carrots, three cups boiled green peas, two tablespoonfuls oil or drippings, one tablespoonful finely cut parsley, one tablespoonful salt, dash pepper, one tablespoonful flour. Wash, pare and cut the carrots into fine dice, put in saucepan and cover with boiling water; boil twenty-five minutes or until tender; drain and save the stock for the sauce. Put into casserole dish with the green peas, cover with the sauce; mix well. Cover and place in moderate oven twenty-five minutes. The sauce: Put the oil or drippings and onion into small pan and cook until the onion is tender; add the flour, mix well; then add one cupful of the carrot stock and boil three minutes; add the parsley, salt and pepper. Serve in the dish in which they are baked.

Lamb in Mint Jelly

This is a summer lamb dish which will delight the eye and please the palate. Chop fine a bunch of mint cover with vinegar and add sugar to taste. Let stand over night. Rub through a fine sieve and add enough lamb or veal stock to make the required amount of jelly. Tint green with vegetable coloring, if desired. For each quart of stock, add one package of gelatin which has been soaked in cold water and dissolved in hot stock. To the stock add one tablespoon of finely chopped mint leaves, pour a thin layer of jelly into a mold cover with thin slices of cold cooked lamb, let harden. Repeat until the mold is full. Chill; unmold, garnish with fresh mint leaves and serve with mayonnaise.

CARROT PUDDING

Cream one-half cup chopped suet, add one and one-third cup stale bread crumbs. Beat the yolks of two eggs till very light, add two-thirds cup of brown sugar, combine the mixture. Add one-half cup grated carrot, one-half cup raisins, cut in pieces, one-third cup currants, three tablespoons ground cloves, one-fourth teaspoon cinnamon and a little salt. Add grated rind of one lemon, a half tablespoon of vinegar and the whites of two eggs beaten stiff. Put in a mould and steam for two and a half hours. Serve with a sauce.

Ink stains can be removed from linen by putting melted tallow on the mark and then washing the article.

CLASSIFIED ADS.

Gleneagles
Golf CourseNow open to
members for play

Fiscal Agents:

R. P. CLARK & CO., LTD.

823 Hastings St. W. Sey. 7483, 7484

Local Representative

C. J. ARCHER, West 651L

MONEY TO LOAN

\$500.00 up

No delay

West Van. Investment Coy.

Notary Public. West 102

Whimsical Review

He took her in his arms.
"Oh, darling," he murmured,
"I love you so. Please say you'll
be mine. I'm not rich like Perci-
val Brown. I haven't a car, or a
fine house, or a well-stocked cel-
lar; but darling, I love you, and
I cannot live without you!"

Two soft arms stole around
his neck, and two ruby lips whis-
pered in his ear:

"And I love you, too, darling;
but—where is this man Brown?"

"Would your experience con-
firm the popular notion that
there is a sense of honor among
thieves?" said the visitor to the
prison chaplain.

"Well—no. There may be ex-
ceptions," returned the chaplain,
"but generally speaking, I find
thieves just about as bad as other
people."

"What was the trouble at that
house the complaint came from
yesterday?" asked the manager
of the gas works.

"Nothing much," replied the
inspector. "I found a centipeed
in one of the pipes."

"Ah, an extra hundred feet.
See that they're charged for that."

First Actress: Yes, when I
came out the audience sat there
openmouthed.

Second Actress: Oh, nonsense.
They never yawn all at once.

Bore: "Yes, I don't know how
it is, but I feel thoroughly wound
up tonight."

Hostess: "How strange! And
yet you don't seem to go."

Departing Guest: "Enjoyed
ourselves? Oh, yes! What I'm
upset about is leaving your hotel
so soon, after I've bought it."

An Irishman said in a confer-
ence:

"Gentlemen, this is a most in-
sidious proposal. If you accept
it, you will find it neither more
nor less than the thin end of a
white elephant."

"Your wife is very broad-mind-
ed, isn't she?"

"Oh, very! She believes there
are two sides to every question
—her own and her mother's."

"I have always had a presen-
timent," she said, "that I should
die young."

"Well, dearie," remarked her
woman friend, "you didn't after
all, did you?"

"Open that door," cried the
turkey "it's roasting in here."

DRY FIR WOOD—Cut any length.
You can't get better. \$8 per cord.
Phone West 17. Hobb Coal and
Transfer Coy.

NEWMAN & ROBBINS—Build-
ers and Contractors—Painting
paperhanging and kalsomin-
ing, chimneys built. 29th and
Mathers. Phone West 437R3.

DRESSMAKING—Mrs. Robbins, 29th
and Mathers. Phone West 437R3.

NEW AND SECOND HAND Furni-
ture bought, sold, and exchanged.
Fred Tite, Kevill's Old Stand, Am-
bleside.

FOR SALE—Moffat Electric Range
and Wood Heater, Barrymore Rug
9'x10' 6", Steel double bed, walnut
finish, complete; Couch with adjust-
able head rest; Gate-leg table. All
practically new. Phone West 445Y.

LOST—On Sunday, Oxford tan shoe.
Right foot, Marine Drive, Dundar-
ave. Finder phone Seymour 2365.

RENT—Attractive bungalow, semi-
furnished; 5 rooms, garage, modern;
near Marine Drive and Waterfront
on 31st Street. \$35. Phone West
430L2.

FOR RENT—Five room semi-bunga-
low, hot and cold water in bedrooms,
bath and toilet, open fireplace, new-
ly decorated. Cor. 11th and Ingle-
wood. J. Z. Hall & Co., 734 Hast-
ings West, Phone Seymour 658.

FOR BUILDING, Contracting and all
kinds of construction work, Phone
Colin E. Turner, West 679R.

FOR SALE—Singer Sewing Machine
Good condition. Apply "Sea Echo-
es," 43 East Beach, Ambleside.

WOMAN WANTED — For General
housework, a few hours every morn-
ing. Apply Mrs. W. Burton Forster
c/o Mrs. Pearce, 21st and Bellevue,
West 103L.

ACCOMMODATION OFFERED —
Married couple or business lady or
gentleman. Board optional. Apply
"Dundarave," c/o West Van News.

GURNEY OXFORD RANGE for sale.
Cheap. Good condition. Phone
West 66.

PARTLY FURNISHED COTTAGE —
Moderate rent. Apply 1271 Clyde
Street, or phone West 621L.

WANTED—Good cooking range or
stove with hot water attachment.
Apply Range, c/o West Van News.

SMALL FURNISHED HOUSE
to rent Full plumbing. Ap-
ply Burley, West 159L3.

FIVE ROOM COTTAGE, unfinished
attic, full basement, on good view
lot facing south; 5 minutes from
ferry. Snap at only \$1500.00, on
terms.

33-Ft. Lot on Marine Drive, close to
ferry, \$650.00, terms.

LISTINGS WANTED.
GEO. HAY

14th and Marine Drive, Phone West 21
Evenings: W. W. Hay, West 137X

WATER NOTICE

(Use and Storage)

TAKE NOTICE that HOOD POINT
ESTATES, LIMITED, whose address is
303 Rogers Building, 470 Granville
Street, Vancouver, B. C., will apply for
a licence to take and use 100,000 gal-
lons per day and to store thirty acre-
feet of water out of an Unnamed
Stream flowing out of what is locally
known as "Honeymoon Lake" which
flows North-westerly and drains into
Grafton Bay, Howe Sound, about 4
Mile Northerly from South-west corner
Lot 2958; Group 1, N.W.D. on
North side of Bowen Island.
The storage-dam will be located at
the West End of Honeymoon Lake.
The capacity of the reservoir to be
created is about thirty acre-feet, and
it will flood about eight acres of land.
The water will be diverted from the
stream at a point about 1600 feet
north-westerly from Intersection of
East boundary of Lot 2957, G. 1, (and
North boundary of Lot 1674, G. 1.)
and will be used for Domestic purpose
upon the Land described at Lots 823
and 2260; Group 1; New Westminster
District, Bowen Island.

This notice was posted on the
ground on the 26th day of July, 1927.
A copy of this notice and an appli-
cation pursuant thereto and to the
"Water Act" will be filed in the office
of the Water Recorder at Vancouver,
British Columbia.

Objections to the application may
be filed with the said Water Recorder
or with the Comptroller of Water
Rights, Parliament Buildings, Victo-
ria, B. C., within thirty days after
the first appearance of this notice in
a local newspaper.

HOOD POINT ESTATES, LIMITED,
Applicant.