MAKING OUR GARDENS READY FOR WINTER

Ways to Frostproof Outdoor Plants and Speed Up Indoor Bloomers.

BY AMELIA LEAVITT HILL.

With late summer comes the preparation of the garden for the winter. While it is advisable to wait until after the first frosts before the actual finishing touches are given to "putting the garden to bed for the winter," there is more than enough work for all the autumn hours that can be given to gardening.

Carnations and other plants which are to flower indoors during the coming winter may be lifted in August or September, placed in pots and left outdoors in a cool place to become established.

Young perennials, too, should be moved into the places which have been selected as the scene of their activities next year. Phlox is best divided at this season, each clump being cut in pieces with a sharp spade and the two resulting clumps reset in the spot where they are to make their home.

PLANTS THAT WILL COME INDOORS.

In moving garden plants indoors, pots in red earthen pots are the best for the accommodation of the plants, since glazed pots or metal containers permit evaporation only through the earth at the top of the pot, while the clay ones permit this upon every side as well. Whatever the type of container used, an opening should be provided at the bottom for drainage and should be roughly covered by a potsherd or a bit of crockery to prevent moisture from reaching away too rapidly.

The soil, of course, should be of the richest and best, since the potted plant cannot forage for itself as can its garden brother.

Many gardeners make the mistake of placing plants in too large pots in order that they may have sufficient room. The pot selected should be large enough to hold the plant without crowding of the roots, but a potted plant will not use its strength in producing bloom unless it be toothound to some extent.

If through growth, a change of containers seems advisable, loosen the soil by tapping upon the sides of the pot and remove the plant with its surrounding earth. Do not move it to a larger pot unless you find that the earth has been held so closely together by the roots as to make a compact ball.

Plants which are being moved from the garden to the house should be left in a shady spot outside for some days, then moved to the verandah and then to the house, ample moisture being constantly supplied. When the last stage of their journeying is reached keep them as close as possible to an open window and away from heat until they become thoroughly acclimated. The longer the time allowed for each "stop-over" mentioned, the better, and it is therefore wise to begin preparing to move garden plants indoors early.

With the progress of the season, as flower after flower disposes itself for its winter rest outdoors, further "pruning to lead" is necessary. As the plants yield to cold weather their stalks should be cut off just above the root and the latter dug up, turned upon their stems for a few days to drain and packed away carefully in cool, frost-proof cellar or garret.

The glory of the gladiolus gone, the bulbs must be dug up and stored in similar environment as must those of the little montbretia, the summer hyacinth and the tuberose.

The chrysanthemums, too, must be lifted and planted close together in boxes or flats and placed in a cool and frostproof spot, surrounded by builder's paper to protect them from drafts and cold, but left exposed to the sun on one side for at least a portion of every day. If watered sparingly about every three weeks they will be kept in a semi-dormant condition, and in the spring even the most tender varieties will be found ready to plant outdoors.

If you have dug up your tulips for their summer rest, these may be planted at any time from October to the freezing of the ground. They should be set from five to six inches deep and from four to six inches apart, according to the size of the bulb. If planted less deeply there is danger that the frosts will throw them out of the ground.

START BULBS IN OCTOBER.

In October, bulbs for the house may be started in pots and placed in a dark cellar, whence at any time after three weeks they may be brought up to furnish a succession of bloom during the winter months. Tulips are not well adapted to culture of this kind, but narcissus and hyacinths may very easily be grown.

The iris may be divided and transplanted at any time after its bloom is passed, but if this has not been done before, early autumn at the latest should mark its accomplishment. The rhizomes should not be buried completely, but should "sit upon the earth like a duck upon water." This important fact in planting does not seem to be so widely understood as it should be, though its neglect causes delay in securing proper bloom. Division of the root should take place at least every six years.

Peonies are planted or transplanted in the autumn, preferably in September, to insure establishment before cold weather. The soil should be prepared to a depth of two feet and the roots planted so that the top eyes are two or three inches below the surface of the ground. They should be set in a little diagonally, so that when the earth has packed down about them, not too much of the root is exposed.

Peonies require mulching, and for this leaves or salt hay should be used, never use manure or foliage which has been cut from the plants.

One of the best plants for house culture is the amaryllis, which may be planted in the autumn, the bulb being placed only just beneath the surface of the earth. It will bloom at Christmas.

It should not be watered from the top, but should be allowed to suck up water from the saucer beneath it, which is filled from time to time. During the summer this plant should be placed, still in its pot, upon its side outdoors and watered every now and then, unless kept sufficiently damp by summer rains. When brought indoors in October it is again ready to resume its activities. The amaryllis is best left undisturbed when once established, so plant it in a six-inch pot and leave it there.

Geraniums may be brought indoors with excellent results. Annuals desired for house culture may be sown in flats in the house. Some of these will flower in little more than a month after sowing.

There are, of course, many plants which have come to be considered exclusively as house plants. Among these is the begonia, which may be grown from seed with excellent results. This plant has the advantage that it does not require sunlight and may be used to brighten a dark corner.

While often used outdoors in summer, it is perhaps of all plants the first to feel the frost, and so at the first hint of cold it must be immediately moved indoors.

In preparing the garden for winter the problem of covering must be considered. This must never be applied until the ground is frozen hard. The object of covering is not to protect the plants from cold, but to protect them from the consequences of possible thaws, which may induce a beginning of growth, fatal to the plant in case of a sudden later freeze.

Though plants should not be coddled by too much covering, a lack of this is often enough fatal, and undue exposure to severe cold certainly saps the vitality of any plant to some extent.

The golden mean may be attained by a study of the environment of the variety in question.

The more tender plants, among them the hollyhock, are satisfactorily protected by the inverting of a box or crate of leaves upon them, one side of which has been removed to promote the circulation of air.

An ordinary covering of leaves without such extra protection may be held in place by boughs or stones. Special care is essential in protecting the tree peony, which forms its flower buds the autumn before they are to bloom, and the hydrangea, whose blossoms are each year borne on last year's stems. Both these plants may be protected by a fence of chicken wire upheld by heavy sticks, the space between the plant and the wire being filled with leaves.

In the same way standard roses may be protected by driving three boards into the earth about them in such a way as to form a triangle, the stem of the rose tree in the centre. The interstices may then be filled with earth and leaves.

Foxgloves and Canterbury bells are best handled by protecting the crowns with branches and piling leaves upon them, in this way preventing the packing and freezing of a covering above the plants, while providing some ventilation. A mulch of manure is beneficial to almost any plant save the peony, although fresh manure is fatal to some varieties and breeds vermin, so should never be employed.

Some authorities advocate the planting of certain kinds of annual seed in the late autumn to insure an early start next year. Among those which are said to benefit by such treatment are the sweet alyssum, snapdragon, bachelor's button, nigella or love-in-a-mist, calendula, candytuft, annual larkspur, calliopsis, California poppy and the other lovely annual poppies of the Shirley type. Though it is true that this autumn sowing is one of Nature's methods, I must say that my own experience is inclined to consider "man-made" autumn planting as a lottery and to prefer the safer method of an early spring sowing in the house or a cold one in the garden.

Lilies should be planted in November, and if they cannot be obtained before the ground freezes the place reserved for them should be protected by a covering of leaves, boards or the like so that it may be readily worked.

Shrubs in the colder climates should be staked, tied together and generally made ready to withstand the weight of the winter snow.

These things all done, the garden may be tucked away for its winter sleep with the pleasant certainty that all possible has been done to prepare it for a vigorous awakening and a successful growth in the year to come.

The Advantages of Egg Grading.

Canada was the first country to grade and standardize eggs. Thirty-one inspectors are now employed throughout the country by the Dominion Dept. of Agriculture, checking up on export and interprovincial shipments and on the wholesale and retail trade. Eggs fit for human consumption are divided into four grades on the basis of interior quality, cleanness and weight. Our system of egg grading is claimed to be the best in the world and has been adopted with slight modification by the United States. This standardization of eggs has established confidence between producer and consumer and between exporter and British importer, and has resulted in a greatly increased demand for the Canadian egg both at home and abroad. Our domestic consumption per capita has increased from 16.6 dozen in 1920 to 26 dozen in 1924. The Canadian people are now approaching a consumption of an egg per person per day and when this is reached we shall require about 270 million dozens to supply our wants.

Rubbing patent leather with the inside of a banana peeling is also good to clean it as well as to keep it soft.

S.S. LESSON

September 20. Paul Writes to the Thessalonians, 1 Thess., chs. 1-5. Golden Text—In everything give thanks.—1 Thess. 5: 18.

ANALYSIS.

MOTIVES (1-6) AND METHODS (7-12), OF THE CHRISTIAN MISSION.

INTRODUCTION—The letters of St. Paul to the Thessalonians were written and despatched within a year, possibly within a period of six months, after the visit to Thessalonica. As we saw, the Christian Church at Thessalonica was no sooner founded than a storm of persecution gathered round it, and beat with pitiless force against the infant community. The continuance of this storm is one of the reasons why St. Paul takes up his pen to write these letters of comfort and exhortation. Paul was now at Corinth, but hearing from Timothy, whom he had sent to Thessalonica, that the lamp of Christian faith and love was still burning brightly in spite of discouragements, he sends a personal expression of thankfulness, together with many counsels of wise experience.

His object is briefly to rally the faith and courage of the Thessalonica Christians, "to draw the community closer to himself, and to sever it more completely from heathenism", at the same time to comfort them with assurance regarding the coming again of our Lord (4:13 to 5:11), and to correct certain tendencies to unsettlement and idleness which had showed themselves in certain sections of the Church. In the course of the First Letter St. Paul recalls his own visit to Thessalonica, and this recollection, turning chiefly on his motives and methods, forms our lesson to-day.

The letters to the Thessalonians are the earliest writings of St. Paul, and at the same time the first of our New Testament books to be composed. They are for this reason of very great historical interest. The date of writing was probably A.D. 53.

I. MOTIVES OF THE CHRISTIAN MISSION, 1-6.

V. 1. Paul begins by reminding the Thessalonians that, in spite of persecution and suffering, his appearance at Thessalonica had been fraught with wonderful results.

V. 2. He had suffered before, and very shamefully, at Philippi, and therefore had earned the right to speak to the Thessalonians without any fear. Moreover, when resistance and opposition developed at Thessalonica, it did not take Paul by surprise. He was expecting it, and was prepared.

V. 3. Paul's exhortations at Thessalonica were not of "deceit," for he spoke the very truth of God. They were not of "uncleanness," for Paul had no mercenary or selfish motives of any kind. They were not of "guile," for Paul had no ulterior interests to serve, but laid the innermost recesses of his soul open to the light as he called the Thessalonians to repentance and to faith in the Lord Jesus Christ as Saviour and Judge of all.

V. 4. Paul spoke as a man who felt that God had called him to preach the gospel. He was conscious in God's sight of a very honoring but very solemn responsibility. Therefore, he made it his object never to please men, never, that is, to seek popularity for selfish ends, but always to make the will of God his one reason for everything.

Vs. 5, 6. Paul did not flatter, nor did he make the gospel a pretext or screen for obtaining financial assistance, or reputation, or anything of that kind. He takes God to witness that he never required any kind of support at the hands of the Thessalonians, though as an apostle of Christ he might have done so without discredit.

II. METHODS OF THE CHRISTIAN MISSION, 7-12.

V. 7. Paul knew that in a young Christian community the character of the missionary is all-important, and he recalls the patience and gentleness with which he had nursed the souls of his converts into Christian faith and love.

V. 8. In his yearning over their souls he gave them, not only the gospel, but in a very real sense his own self as well. He loved them devotedly, and counted no sacrifice too great to make for the sake of bringing them into the kingdom.

V. 9. He recalls how hard he worked at his manual trade of tent-maker while at Thessalonica. All day he wrought, and at night his lamp was still burning in the workshop. And all that he might preach the gospel freely on Sabbaths and on other occasions, not requiring any monetary aid from the people among whom he labored.

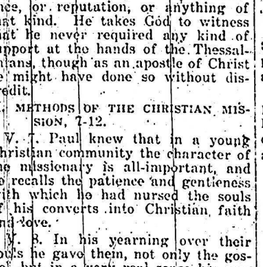
Vs. 10, 11. As for his moral and religious life and character, the Thessalonians saw for themselves, and God also saw, how full of holy zeal and earnestness he had shown himself. No one at Thessalonica could point the finger at him. No father ever labored with a more self-sacrificing love to improve his children's characters than Paul did among his Thessalonian converts, as he counseled, encouraged, and warned.

V. 12. And what was it all for? Simply for this: that the Thessalonians might "walk worthily of God," that having been called by God into his kingdom, and having been shown his purpose for them, having seen his "glory," that is, the glorious things he had in store for those who love him, they might order their lives in such a way as to be worthy, not reflecting any discredit upon the love of Christ their Saviour.

What a message! These Thessalonians had been, not so long before, in heathen darkness. They had been benighted pagans, living gross and superstitious lives. And now they are called to make God their example, and to believe that he has made them sharers in his own kingdom and in his own glory.

The oft-quoted "man in the street" isn't heard of much nowadays. No doubt he's been run over.

Answer to last week's puzzle:



GIRLS' PANTIE DRESS.

Styles for little folk play no small part in the world of fashion to-day. The delightful little pantie frock of dotted material pictured here is well worth considering from a point of fashion as well as comfort. The pattern is all in one piece, and groups of small tucks at the front and back run into a low neck, which is finished with a narrow binding. The sleeves are made long with an extension and gathered into a narrow band. Pockets of plain material are attractively placed on the front. The panties are in two pieces and gathered into kneebands. The tucks have been omitted in the frock worn by the little tot, and the edge of the neck and short kimono sleeves are trimmed with narrow lace. The diagram shows the simplicity of No. 1160, which is in sizes 1, 2, 4 and 6 years. Size 2 years requires 1⅝ yards of 32-inch or 36-inch material for the dress, and 1 yard for the bloomers. Price 20 cents.

The garments illustrated in our new Fashion Book are advance styles for the home dressmaker, and the woman or girl who desires to wear garments dependable for taste, simplicity and economy will find her desires fulfilled in our patterns. Price of the book 10 cents the copy. Each copy includes one coupon good for five cents in the purchase of any pattern.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number, and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

Expert Criticism.

A good story was told recently by Sir John Lavery, the distinguished portrait painter, concerning an old gardener in the employ of a friend of his, who went one day to an exhibition of pictures in London.

Amongst them was one labelled, "The Fall."

The gardener surveyed this solemnly that his employer, happening to pass along just then, was moved to ask his opinion of it.

"I think no great things of the painter," was the reply. "Why, sir, Eve is tempting Adam with an apple of a variety that was not known until about twenty years ago."

Of Interest to Swine Breeders.

The Dept. of Agriculture at Ottawa has performed good service by publishing in a 60 page pamphlet a full report of the proceedings at the organization meeting of the Western Swine Committee at Saskatoon, Sask., on April 3 and 4 of the present year. This meeting, it will be remembered, was presided over by the Dominion Live Stock Commissioner and attended by the chief live stock officials and swine breeders of the provinces. Discussions took place on a variety of subjects of value and interest to swine breeders, including Western swine marketing problems, the basis of estimating the ten per cent. premium for selects, educational problems, filling, shrinking and bruising and problems relating to breeding and feeding. It will be acknowledged that all these topics are of importance both to the small and large swine breeder and, therefore, a study of the publication, which can be had free from the Publications Branch of the Department in Ottawa, is to be commended.

Cod Liver Oil for Chicks.

An experiment conducted at the Indian Head, Sask., Dominion Experimental Farm, relating to the feeding of cod liver oil to chicks shows that the oil is beneficial. Two lots of chicks, one of 48 and one of 49, were used in the experiment, at the end of which 46 of the oil division were alive and 44 of the no oil division. Also the chicks given the cod liver oil made greater growth and better development than the others. Again none of the chicks given the oil showed leg weakness while ten per cent. of others did. The oil was given as two per cent. of the wet mash. At the conclusion of the experiment proper the chicks in Lot 2 were given the oil and in a very few days, the Superintendent in his annual report states, all signs of leg weakness had disappeared and the chicks had improved in vigor and general thriftiness.

Grades of Apples.

F. J. C., Middlesex Co., writes: "I have some extra fine apples and promised more. What constitutes the fancy grades I read about?"

Answer—Better send to the Publications Branch, Ottawa, and get a copy of the Fruit Act. You will find that there are two grades of "fancy." Both grades require the fruit to be firm, mature, clean, smooth hand-picked, well-formed, of one variety, free from all insect pests, diseases, spray burns, visible water core, punctures of the skin, broken at stem, and properly packed. "Extra fancy" has to be free of limb rub and russeting except at the basis of the stem and of good color. "Fancy" must be of fair color, the limb rub must not exceed one-half inch in diameter and leaf rub and russeting not more than 10 per cent. of the surface.

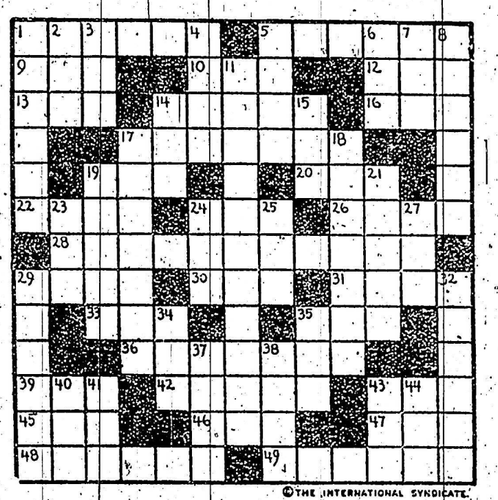
Why Opals Are Unlucky.

There is no astrological reason why opals should be regarded as unlucky. As a matter of fact they should bring luck to people whose birthday falls between September 23rd and October 23rd, as they are the "births one" for that period. Opals contain a certain amount of water, however, and under special conditions this water "evaporates" and the stone loses its color and of course its value. Most likely the old superstition of ill-luck is therefore founded on the liability of the stones suddenly to be worthless.

Car Inspections Needed.

Periodic inspections patch up small repairs before they become big ones.

CROSS-WORD PUZZLE



©THE INTERNATIONAL SYNDICATE

SUGGESTIONS FOR SOLVING CROSS-WORD PUZZLES

Start out by filling in the words of which you feel reasonably sure. These will give you a clue to other words crossing them, and they in turn to still others. A letter belongs in each white space, words starting at the numbered squares and running either horizontally or vertically or both.

HORIZONTAL

1—Commotion
5—Ecclesiastic
9—Individual
10—Non-professional
12—Likewise not
13—Outfit
14—Rushes tumultuously
16—Stain
17—Milk-like
19—Container
20—Yelp
22—Imitation
24—Spanish title
26—Scrupulously exact
28—Looks
29—Novice
30—Large sized
31—To engrave with acid
33—Ionic (abbr.)
35—Scrutinize
36—Announcements
39—Tibetan gazelle
42—Young dog
43—Through
45—Member of ancient Syrian race
46—Employ
47—Hail
48—Taxing the patience
49—Enclosed

VERTICAL

1—Steeds
2—Combining form meaning "one"
3—Implore
4—Group
5—Funeral pile
6—Terminate
7—Kind of bean
8—Threefold
11—Ruling powers
14—Cooking utensil
15—Allege
17—A written satire
18—A dance
19—Mediterranean island
21—Religious devoutness
23—Dried grass
24—Small soft lump
25—Harass
27—Conspicuous Service Cross (abbr.)
29—Instructed
32—Detestation
34—At present
35—Ginger (slang)
37—Ruffian
38—Bait of yarn
40—Belonging to us
41—Bomb
42—Churn
44—Biblical character

WITH SUGAR AND SPICE

Apples are usually more useful than other fruits and are generally not appreciated as they should be, besides being used alone in a great variety of ways, they enter largely into combination with many other fruits. When making jam or jelly add one cupful of apples (cooked) to every quart of fruit. This will thicken with less sugar and the flavor of the fruit will be improved. The recipes which call for apples can be used now or later when canning to be done.

Apple Filling—To [illegible] sugar add one-fourth [illegible] and two pounds of apples, peeled and quartered, and juice of one lemon. Cook slowly being careful that the mixture does not burn. Add the juice of a lemon and boil ten minutes, stirring constantly. Pour into glasses and seal with paraffin. Use as a filling for tarts [illegible]

Apple Jelly—To four pounds cut into quarters add one pint of cider vinegar, one tablespoonful of ground cinnamon, one teaspoonful of ground cloves, one teaspoonful of ginger, one tablespoonful of cinnamon and one teaspoonful of salt. Add enough water to cover the fruit, and proceed as for apple jelly.

Spiced Apples—If spiced syrup left from spiced peaches or pears is at hand to boiling point. Add three or four quarter firm apples. When the syrup is boiling, drop in the apples until the liquid covers them. Remove as soon as the apples can be pierced with a straw. Continue the process as long as the syrup lasts. These are almost equal to spiced peaches.

Apple Chutney—Chop fine two sour apples, a mild onion, one or two green peppers, add one cupful of vinegar and one-half cupful of currant jelly. Simmer for one hour, stirring often; then add one cupful of seeded and chopped raisins, two tablespoonfuls of sugar, the juice of two lemons, one tablespoonful of ginger, one tablespoonful of salt and one-fourth of a teaspoonful of cayenne pepper. Cook another hour, stirring constantly, then pack in glasses.

Crimap Jelly—Mix one cupful of cranberries and four tart apples, skins and cores included, with enough water to start cooking. When fruit is soft, strain through a jelly bag. Add three-fourths cupful of sugar for each cupful of juice and proceed as in making currant jelly. This is much better than it sounds and can be used with roast chicken and cold meats.

Apple and Quince Jelly—Use one-third apples to two-thirds quinces. Pare and core the apples and quinces, quarter, put in a kettle in rings. Cook the quince parings in water to which has been added the juice of a lemon. Then prepare a syrup made with water and sugar, using one cupful of water to three cupfuls of sugar. Bring to the boiling point and let the quinces remain in the syrup one minute. Remove and put the apples in the syrup and cook rapidly until clear and tender, which will take an hour. Put the apples and quinces in alternate layers in a deep dish and when the syrup is ready pour over the apples they will be of a beautiful color and delicious flavor.

Grape-and-Apple Jelly—Use equal quantities of grape juice and apple juice, boil for five minutes and weigh. To four pounds of this mixture add three pounds of sugar, heat the sugar and cook to the jelling point. Pour into sterilized glasses and seal. The apple pulp can be used for jelly, but if the pulp through a sieve (about three-fourths as much as the pulp is tart), the jelly will be clearer and thicken more quickly.

Quince-and-Raisin Jam—Use two cupfuls of quinces, one cupful of water, three cupfuls of sugar, and one-half cupful of seeded raisins. Wash quinces, remove blossom ends, and slice into a saucepan; add six cupfuls. Cover and cook slowly until tender (about one hour), then rub through a sieve. Add sugar and raisins and cook slowly until thick—about one hour—stirring occasionally to prevent burning. Pour into sterilized glasses and cover with paraffin.

SALTING DOWN CUCUMBERS.

To salt down cucumbers for pickles: Have ready a perfectly clean stoneware jar or crock. Wash the cucumbers (not too many at a time), cut the vines with a pair of scissors, leaving about an inch of stem on each. Handle the cucumbers so as not to bruise the skin, and wipe dry. Then put a layer on top of the bright cucumbers is caused by the gum. The cucumbers can be put in the brine until this gum is removed, then into the strong brine for the first [illegible] to remain.

For the strong brine make a three-inch layer of grape leaves in the bottom of the jar, then a layer of closely-packed cucumbers, cover with salt, and proceed in this way until all the cucumbers are used, topping off with a layer of grape leaves, a layer of fresh horseradish and a cabbage leaves. Use a stone jar if there is more danger of breaking a tin than too much. Cover with a weight to cover, put a clean cloth over the top of the jar, tie down edges snugly down and cover with an inverted plate, and weight it down with a clean stone, to keep the cucumbers well under the brine.

Set away in a cool place. More salt can be added (with a weight) from time to time as the brine thickens until the jar is full. Keep the cucumbers always well covered with brine. When removing the cucumbers for use, do so carefully, as the scum has gathered on the brine thoroughly before returning the cucumbers to the jar. When the pickles are ready for table use, take out enough for about one week's use and put in cold-water baths until freshened and just right to eat, changing the water frequently to remove the salt. Test occasionally to see if it is too salty. The pickles are then ready for the vinegar and spices, and in about ten hours or less they will be ready for use. Keep in a cool place.

The larger cucumbers, after being freshened in cold water, can be peeled and sliced like fresh cucumbers and served with sliced onions. The smaller cucumbers should be packed in glass jars; sprinkle among them whole cloves, allspice, stick cinnamon and mustard-seed, adding half a small red pepper and a piece of horseradish root to each jar. Fill the jars with enough hot vinegar to cover the cucumbers, put the lids in place and stand jars in a cold place. Keep the cucumbers well covered with vinegar. To vary the flavor, add brown sugar to sweeten the vinegar, or add an onion or a few dill seed-stalks. The vinegar can be reheated and used again.

For Dill Pickles, use cucumbers six or more inches in length. Wash and wipe them dry. Add two pounds of coarse salt to three gallons of water, boil and skim, replacing the water that evaporates so as to keep the same quantity. Pack cukes in a stone jar, placing a pepper-pod, a bunch of dill seed-stalks and grape leaves on top of each layer until the cucumbers are all used. Add a root of horseradish, then spread more dill and a layer of cabbage or grape leaves and cherry leaves over the top. Pour on the brine. Cover with a plate weighted down with a heavy stone and leave for two or three weeks while fermentation takes place. At the end of that time the pickles are ready to use.

Ring Pickles are attractive to both eye and palate. To make, select cucumbers measuring about one and one-half inches in diameter. For 35 to 40 such cucumbers make a brine with six quarts of water and two cupfuls of salt. Place cucumbers in the brine overnight. Next day take them, rinse in cold water, and pack in jars with one tablespoonful of salt. On third day, place in a brine made with one cupful of salt. On fourth day, remove from brine, cut across in slices one-half inch thick, cover with dilute vinegar, add a few fresh grape leaves and cook gently for two hours, then drain. Make a syrup of two and one-half pounds of brown sugar, three pints of vinegar, and two tablespoonfuls of stick cinnamon. Boil, then pour over the cucumbers. Next day, drain off, boil syrup and again pour over the cucumbers, repeating process on the third day. On the fourth day, pack in jars and seal. The cucumbers become soft in the centre; the outer portion forms rings.

Winter Feeding for Egg Laying.

In the report of the Dominion Poultry Husbandman for 1921 half a dozen pages or more are devoted to particulars of a series of experiments conducted during the winter of 1923-1924 to test various feeds and their effect upon egg production and hatchability. Such minute details are given that they are far better studied than summarized. Indeed, a few, and many could in no way do justice to the mass of facts supplied, are only as to results but as to cost. With the exception of the special lots under experiment all pens were fed and fed alike. The scratch grain was a commercial mixture, the mash being the standard home-made variety consisting of equal parts by weight of bran, shorts, cornmeal, ground oats and beef meal. This mash was fed to all pens except those in which protein feeds were under test. Grit, shell and charcoal were kept before the birds in hoppers at all times. Water was given wise indicated they were given both milk and water to drink.

The various experiments of which full and clear tables of results are given were as follows: (1) Beef scrap vs. tankage vs. liver tankage vs. cod liver; (2) Animal protein experiment with hatching result; (3) Mangels vs. sprouted oats vs. clover leaves vs. cabbage vs. Epsom salts vs. no green feed. Tabulated summaries are also given in the report, which can be had without cost on addressing the Publications Branch, Ottawa. Of two years' experiments with green leaves and substitutes, of a green feed experiment with hatching results and of a clover, clover meal, alfalfa meal and tomato pulp experiment with hatching results.

Ships That Come Home.

When my ship comes home
When my ship comes home!
But shall I wait on shore,
And dream of when my ship comes home
White sail and flashing oar!
I'm going to steer it home myself,
Not wait on land without it!
For no one's ship comes drifting in
Who only dreams about it!

When my ship comes home!
When my ship comes home!
Myself I'll fill the hold
I'll know that when my ship comes home
With white sails flashing bold,
'Twill bring the things I wish. Our flag
To ocean winds we'll fling it!
For each one's ship comes home at last
If he helps Fate to bring it!

—Mary Carolyn Davies.

More or Less.

"Did you marry him for better or worse?"

"Well, more or less."

No. 37—25.