

ATTRACTIVE YARDS FOR THE FARM

BY GERTRUDE VAUGHN.

A very plain old farmhouse is made attractive, if set in the midst of attractive grounds. A neat, well-arranged lawn will make almost any farmstead attractive. One man who fenced his whole farm with woven wire and supplied running water and other conveniences, did not provide a good lawn for his home. His wife became discontented and said she was going to move her house out to the sheep pasture, because it was nice and grassy out there.

The first requisite for the farm lawn is a chicken-tight fence. The next is a good growth of grass. When the land has been seeded, then attention can be given to adornment. Trees, shrubs and flowers should be planted around the edges, or in corners, but never in the center. An attractive lawn has an open, grassy center.

If shade is desired in a season or two, trees of quick growth must be planted. More beautiful trees of slower growth can be planted at the same time and the less desirable, quick-growing ones cut down when the desirable ones come on.

Sugar or hard maple is a desirable shade and ornamental tree. When mature it can be tapped and will yield sap for making maple sugar or syrup. Other ornamental shade trees are the mountain ash, poplar, honeylocust, linden and the different elms.

One or more nut-bearing trees should be included in the list for the lawn. There are black walnuts, chestnuts and butternuts. Do not plant seedlings, but grafted stock of

improved varieties. The hazelnut is a low-growing bush which produces large quantities of nuts and makes an effective screen.

One of the most essential trees for the farm home is the evergreen, set to form a windbreak. If desired, fruit trees can be planted on the lawn, yielding both fruit and shade. The weeping trees are effective in landscaping. Some desirable ones are cut-leaf weeping birch, weeping elm and weeping willow.

Shrubs can be used successfully for screens, and are very attractive when used as a background for flowers. Perennial flowers can be planted profusely for they do not require much care. Flowers planted next to low-growing shrubs make a pleasing arrangement, the taller varieties bordering the shrubs. Single and double hollyhocks in the different colors are beautiful when bordering shrubs of a higher growth.

The twining, climbing, clinging vines and ivies help to turn our lawns into fairy-land. They produce marvelous effects in landscaping and help to cover more unsightly places than any other class of plants. They are used for ground covers, and to clothe old buildings, porches, archways, arbors and gateways. They are one of the most important of your planting scheme.

Any one planning the farm lawn can have some beautiful landscape effects surrounding his home, if he will make a study of the subject. Almost every nursery catalogue offers suggestions.

THE UTILIZATION OF THE CANNA

By M. B. Davis, Horticultural Division, Experimental Farm, for the Ontario Horticultural Association.

The canna is generally grown for its foliage effect, and when massed in a suitable location lends a very pleasing atmosphere to the garden. There are green leaved cannas and red leaved cannas, the latter being perhaps the more popular. The flowers of both are attractive and show up nicely against some sort of background such as a green hedge or clump of trees.

In the very small informal garden the canna has not much place, but where there is plenty of space and where a formal effect is desired it may be used to excellent advantage. The culture is easy; two essentials, however, must be kept in mind: heat and water. Cannas love plenty of moisture and lots of heat, consequently they do rather indifferently in shady or cool spots or in dry locations.

As the canna is a sort of bulbous plant it is handled something like the dahlia, the roots being stored in a dry cellar during the winter. On account of their susceptibility to frost they should not be set out until late in the spring, so that it becomes necessary to start them inside. This is easily accomplished by cutting the old stool into pieces with two or three good eyes and planting these pieces into 4 or 5 inch pots. The pots may then be kept in a good warm room until ready for transplanting. They may be started in this manner about the first of April or late in March.

In planting for mass effect set about one foot apart each way in the bed. In the fall dig as soon as frost has killed the tops, cut off the old top and dry out the stocks, store in a dry cellar on shelves where potatoes will keep.

OUR YEAR-BY-YEAR WATER-SYSTEM

By T. M. SMITH

Each year we invest part of our income in improvements that not only bring a cash return, but make living conditions better. We raise perishable fruits and vegetables that have to be harvested when ready for market. An hour a day saved at this time may mean the difference between profit and loss. Our busy season is also the time when our stock needs the most water. Pumping used to take two hours a day.

We decided to buy and install a water system, part at a time. Our first purchase was a one-and-one-half-horse-power gas engine, force pump and 420-gallon steel pressure-tank with water and pressure gauge. This was installed and gave good service. We would start the engine before feeding in the morning and by the time we finished the tank would be full. There are several systems in our neighborhood that have been bought and installed part at a time, that use from one-and-one-half to six-horse-power engines for power but use the elevated wooden tank for pressure. Each man thinks his outfit is the best.

After using our system and finding it all right, we built a house 12 x 16 feet, with cellar same size, for pump and tank. They do not freeze and are ready to pump regardless of the weather. The water is pumped from a driven well 25 feet deep, using one-and-one-fourth-inch pipe, which comes in the cellar three feet. The engine drives the pump from a line shaft, and also drives a small gen-

erator for charging the storage battery of the radio. The pump stops as soon as the tank has the pressure required.

Our strawberry field has to be watered at frequent times and this took nearly half a day when we did not have the water piped to it. Now it rarely takes more than a half-hour and can be done without interfering with other work. The garden is watered from the same tap, when necessary, so it does not dry up any more. The chicken houses have water in them, which saves many steps and much carrying of water. We laid the pipes from the pump-house to barn, pasture and dwelling with our own help at different times. The hardware dealers who sold the pipe cut it into proper lengths and threaded it for us at a small extra charge.

After the system had been completed to the dwelling, a plumber installed bathroom fixtures and put hot and cold water in the kitchen. The kitchen range was fitted with a water back for heating water, the boiler being placed in the bathroom. This heats the bathroom fins in winter, so no extra heat is needed. In summer, if one meal is cooked on the range there will be warm water all day.

The waste from kitchen sink and bathroom is disposed of in a steel septic tank. This has given good service and there is no odor.

We paid for each part of our system as installed, adding a little each year. Others may want to try the same plan.

S.S. LESSON

May 23.—Isaac and His Wells, Gen. 26: 12-25. Golden Text—A soft answer turneth away wrath: But grievous words stir up anger.—Prov. 15: 1.

ANALYSIS

I. Isaac's Prosperity, 12-17.
II. The Digging of the Wells, 18-22.
III. The Blessing at Beer-sheba, 23-25.

Introduction—There is a striking contrast between the character of Isaac and that of Abraham, his father. Abraham is shown as the man of strong faith, magnanimous, hospitable, and courteous, wisely and capably governing his household, and prompt and courageous in an emergency, when the life and liberty of a kinsman are imperilled. Isaac is also, no doubt, a deeply pious man, but with much less distinction and strength of character, a lover of peace, meek and yielding when assailed by hostile neighbors, and quite evidently lacking in wise guidance and control of his sons. Both are represented as, on occasion, guilty of the duplicity and falsehood which frequently marked the Semitic character.

I. Isaac's Prosperity, 12-17. Isaac sowed in that land, that is, in the southern part of the Philistine country. It is evident that he and his people are changing, in part at least, their manner of life. They are beginning to cultivate the land, using, no doubt, the water of their wells for purposes of irrigation. The rains in that region can only be depended upon in the winter months, hence the sowing must be done in September or October. There are parts of Palestine to-day in which wheat is said to yield on an average eighty, and barley, an hundredfold.

The wells had been maliciously stopped, or filled up, by the Philistines, who were evidently jealous and unpleasant neighbors. During the long, hot summer months these wells were the only source of supply of water for their flocks and for the irrigation of their gardens and vineyards. Isaac might have put up a stout resistance and might have defended his wells, but for the sake of peace he yielded and moved to the valley of Gerar. This valley, called by the Arabs a wady, had a stream flowing through it which dried up in the summer, but in the bed of which water could be found by digging.

II. The Digging of Wells, 18-22. A well of springing water. The Hebrew words mean "living water," that is, issuing from a spring, and not surface water stored from a rainfall. The herdsmen of Gerar illustrate one of the meanest traits in human character, jealousy or envy at the success of another. The fact that these Philistines had filled up the wells showed clearly that they did not need them. But they are unwilling to let Isaac's herdsmen have them. Isaac calls his well *Esek*, a Hebrew name which means "contention." So also *Sitnah* means "enmity," and *Rehoboth* broad places, or "plenty of room." For none, they said, "the Lord hath made room for us. The patience and forbearance and peace-loving spirit of Isaac, in contrast to the jealous enmity and contentious attitude of his neighbors, are wholly admirable. No doubt he gained much more in the end by the way of peace than he would have gained by war. Did not our Lord say, "Blessed are the meek?" The last named well was, probably, about twenty miles southwest of Beer-sheba.

III. The Blessing, 23-25. Beer-sheba was an important sacred place in Old Testament times, and had given the place its name, which means, "the well of the oath" (21: 31). It was here that Jacob, aided by his mother, cheated Esau of his father's blessing, and so of the headship of his father's house, and it was from this place that Jacob set out on his long journey northward to visit his mother's people (28:10). Elijah fled thither from the anger of Jezebel, and it was a place of pilgrimage in the days of Amos (1 Kings 19:3 and Amos 5:5). It is often spoken of as the extreme southern boundary of Palestine, in the phrase "from Dan to Beer-sheba."

Fear not. The man of peace is blessed of God. In that blessing he is infinitely richer than in the possession of many wells and much pasture land for his flocks and herds. The assurance *I am with thee* is often repeated in the experience of men of faith. See 28:15; 31:3; Exodus 3:12; Deut. 31:8, 23; Josh. 1:5; Judges 6: 12, 16; Ps. 73:23; and many other passages.

He builded an altar, as his father had done, 12:7; 13:18. The home was not made merely by the pitching of his tent. The altar to God must be built. For the altar symbolizes God's presence, and sanctifies and completes the home. Beer-sheba becomes henceforth to every Israelite a sanctuary and a place of sacred memory, a place of refuge and of pilgrimage, for ever associated with the name of Isaac.

Of Isaac it has been said that, "Elasticity of endurance, which does not resist evil nor contend against it, but by patience and yielding overcomes it, constitutes his character, and in this lies his real claim to greatness."

Large asphalt beds have lately been discovered in the Philippines.

"IDEAL FASHIONS"

by Jane Wolfe Hamilton



1034

THE AFTERNOON MODE INCLUDES THE STRAIGHTLINE DRESS.

More and more frequently are we encountering our old favorite, the bateau neckline, these days. Here we find it on a simple and charming frock for afternoon wear, developed in navy and white modera crepe. The dress fastens at the front with a row of small buttons and cord loops. There are gathers either side of the front opening and at the top of the interesting raglan sleeves, which are made to be long or short. A youthful touch is added by the kid belt placed around the hips. The frock would be equally charming if the fabrics chosen were crepe-back satin, flat crepe, and striped or plain broadcloth. No. 1034 is for misses and small women, and is in sizes 16, 18 and 20 years (or 34, 36 and 38 inches bust only). Size 18 years (36 bust) requires 2 1/4 yards 36-inch figured material, and 1/2 yard plain. Price 20 cents.

Our Fashion Book, illustrating the newest and most practical styles, will be of interest to every home dressmaker. Price of the book 10 cents the copy.

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; trap 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.

Return Appetite in Children.

A child without an appetite is such an anomaly that it is no wonder that the mother of such a child should feel alarm. There is of course something wrong with a child who has a sudden distaste for food, but it may not be anything very serious; the distaste itself in most cases is only a rebellion of the stomach against too much or unsuitable food. If the child has been overfed, the digestive organs are tired and are calling out for rest. Or perhaps the food has been of the wrong kind—too much milk and soft food, predigested and overcooked breakfast cereals, mashed potatoes, bread pudding, and the like—or maybe too much candy.

The treatment of a poor appetite from this cause is very simple. Let the child alone, just as you let the puppy alone when he turns from his plate with that funny look of mingled loathing and apology. You have too much sense to coax the puppy; you don't pretend that you are overcome with grief or that you are very angry—you just let him alone. Pretty soon he begins to eat of his own accord, his stomach having regained its tone through a brief rest.

Watch your child's eating habits. If he eats too much, but especially if he eats too fast, not masticating properly, insist that he come to meals regularly and see that he takes time to eat deliberately. His diet must not be too sloppy; he should have crackers and milk not more than once a day, but plenty of whole wheat or Graham bread and butter, water crackers, eggs, legumes, meat only at the noon dinner, and stewed fruits, rice pudding or baked apple for dessert.

When the loss of appetite is a symptom of real illness other signs will soon appear, and the family physician will not long be at a loss. When there is tuberculosis or any other chronic disorder of infancy, the remedy is usually fresh air with cod-liver oil and nourishing but concentrated foods such as eggs, beef and mutton (not meat extracts), chocolate (an ounce or two a day), and one or two glasses of milk a day. The child should sleep in the open air and should be out of doors most of his waking hours.

Many a housewife would be pleased to exchange one-half her weary steps for kitchen conveniences.

THESE NEW KNIVES SAVE TIME IN MY KITCHEN

By NELL B. NICHOLS

Look sharp to your knives, June brides—if I may offer a suggestion. Superstition holds that it is unwise to offer a knife as a gift. Perhaps it is right, but I believe love is cut into more frequently by the lack of proper cutlery than by receiving it from friends.

No article of household equipment is used more frequently than kitchen knives. If dull and inefficient they not only naggle meat and bread but also the worker's nerves. That's why I think every farm woman needs to take an invoice of her knives before the summer rush begins.

Knives of good steel pay in the service they offer. They hold their edges longer and cut cleaner and quicker than the cheaper ones. The best blades usually have a long, slender bevel or sloping edge which sharpens easily.

Before purchasing a knife I grasp it in my hand to see if the handle is smooth and comfortable. The latter quality depends on the individual. A knife that fits my hand might be impossible in my neighbor's palm. The blade must be fastened to the wooden handle with rivets, and securely into the metal handle.

SHARP POINTS

Every well-equipped workshop needs at least one paring knife. Three or four will be found useful. I prefer blades with sharp points, for they are convenient for removing the eyes from potatoes, cutting around the stem of apples and for measuring the pinch of salt or other powder ingredient. The blades and the handles of all paring knives must be short.

No kitchen is complete without the traditional butcher knife. It should be of excellent steel and somewhat heavier than other knives. This means the handle must be well set. At least one bread knife is needed. Both straight and waved edges are satisfactory. I prefer a knife with a sharp, thin, slender blade, for it

always cuts clean. If a blade with indentations in selected the notches must be fine enough that the bread will not be torn into crumbs. Cakes are best cut with long, slender blades. Stainless steel is popular. Its ability not to corrode even when used in cutting acid fruits is a splendid recommendation.

The spatula deserves a position in every kitchen. It is a knife with a flexible blade rounded on the end. Both sides of the blade are alike. While it is not used for cutting proper, I find it is fine for turning eggs, hot cakes and various other foods.

STAINLESS STEEL

In homes where grapefruit is enjoyed a grapefruit knife of stainless steel adds pleasure. It may be also used in preparing oranges for the table. If the blade is rounded at the top it will not pierce the orange or grapefruit shell.

I am sorry for women who have no way of sharpening their knives except to wait until the men-folks perform the magical stunt on the grindstone. There are so many good sharpeners on the market these days that it seems a pity for every home not to have one.

Many of us have the carborundum or steel sharpener which comes with carving sets. It can be purchased alone too. I consider it fine for putting a satisfactory edge on fine steel. An eight-inch blade on the sharpener is a convenient size. Its corrugations should be fine.

As in using any other piece of equipment, there is one right way of using the carborundum. Hold the sharpener with the left hand, pointing it slightly to the right; the knife is held in the right hand with the edge of the blade against the carborundum at about a thirty-degree angle. Beginning near the handle of the knife and close to the point of the sharpener, the knife is drawn down toward the worker and off the sharpener.

Hints for Every Day.

Saturday.—If you have used rubber bands cut from old inner tubes, or other pieces of sheet rubber, try cutting it under cold water. It will cut much easier.

Sunday.—Crackers and nut meats may be broken by putting them in a salt sack and running the rolling pin over them several times. This is quicker than grinding, and no crumbs are lost.

Monday.—Drive a medium-sized nail into the cork of the bluing bottle. The bluing can then be poured into the water in drops without danger of getting too much, or of staining fingers.

Tuesday.—In the spring, boys' houses that are worn at the cuffs and neck can be converted into sport blouses for summer, by cutting off sleeves, and hemming. From the good material in the lower part of the sleeve, make a sport collar to replace the worn one.

Wednesday.—Boil strong soda water in the coffee pot twice weekly, then rinse and air the pot thoroughly. This will keep the pot sweet and clean and improve the flavor of your coffee.

Thursday.—If you have no cupboard in the basement for your jams and jellies, put shelves in an old discarded trunk. Place against the wall. The cover acts as a door and keeps the preserves in the dark without wrapping them in paper.

Friday.—If the seats of your cane chairs are sagging, turn them upside down, wash well with soapy water, soaking thoroughly. When dry they will have shrunk considerably.

Personal Experience Hints.

To save much dust and dirt that flies about the room when filling the coal stove, I fill all the paper sacks I get with coal, then bring them in from the coal shed as needed, and place them in the stove. Beside saving much dirt, I do not wake the baby when filling the stove this way.—Mrs. I. G.

Our youngster is a lively little fellow and I was afraid that he might tip over in his high chair, or pull it over on him. I put an ordinary screen door hook on the back of the chair, and a screw-eye in every room where I usually put the baby. By this little device I just took the high chair to the wall and my worries are ended.—Mrs. B. F. N.

I make the steel wool I use in cleaning pots and pans last much longer by thoroughly washing it after using, and hanging it near my sink by means of a spring clothesline. In this way it dries quickly and never rusts, leaving a bad rust spot where I carelessly put it.—Mrs. F. P. N.

A Cheap Rug Beater.

A three-foot piece of garden hose makes an excellent beater for rugs and carpets. Insert in one end of the hose a two-foot length of broom-handle, and tie securely. Slash the other end into narrow strips a foot long. This is light in weight and easy to use.—Miss Z. M.

Happy hearts and happy faces. Happy play in grassy places. That was how in ancient ages Children grew to Kings and Sages.

YOUTH VERSUS OLD AGE

By W. E. FARVER

Young people, in these days, often look with disdain upon the manners and ideas of the older folks. To brand a thing as "old-fashioned" is to them sufficient reason for discarding it, and to have to follow an out-of-date custom is to them a cause for serious regret.

Rarely is anyone justified in being ashamed of his parents. Although their dispositions may not be agreeable, and they may do unwise or unjust things, yet they are our parents, and we should honor them. It is only narrow minds and selfish hearts that have no toleration for the hobbies and pet ideas of others. So let us remember that some day we shall be aged, if we live long enough, and very likely shall be found clinging to our habits of today quite stubbornly, and we shall be deeply hurt if sneers or laughter meet our remarks and movements.

Nevertheless, perhaps there is some reason for the attitude of youth toward age. It may be that older persons hold too fondly to the long-ago, especially to its faults, and are too continually reminding the young of the "way we used to do."

Mary was a wise young girl who saw that soon she would be moving in a circle of acquaintances in which her mother would be regarded as a "back number," because of her antiquated fashion of dress. This girl did not scoff at old styles, nor ridicule her mother's appearance, as some girls do, for she dearly loved her mother, and besides she knew that would defeat her purpose. Her crusade to break down her mother's prejudice against "modern foolishness" was carried on with the most tactful persuasion—such as mothers may well take to heart if they would hold the confidence of their children today.

She began by giving her mother little presents of dainty neckwear, a stylish hand-bag, "nifty" toilet articles and so forth. She often remarked upon the modish appearance of her chum's mother, and in numerous ways effected a gradual change in her mother's opinion. One day Mary found an old magazine with a story exactly suited to the situation. She read it to her and completed the revolution in her position regarding present-day methods. It was about a good and loving mother who allowed her daughter to outgrow her, resulting in a tragic loss of confidence.

A year later, rummaging through a closet where there was some cast-off clothing, the mother found a dress she had once worn. She tried it on to see if she had grown stouter. It fastened easily and she went and stood before the mirror. "Why, Mary!" she gasped, astonishment and dismay pictured on her face, "did I ever look like this?"

I Bake Cakes for My Neighbors.

I make extra money baking cakes for my neighbors. Last year my account book showed I had taken in \$500 through my bake-day sales.

Angel-food cake is my specialty. I make dozens of them every year of both the 12 and 24 egg size. About half of my cakes are baked on order. These the children deliver before and after school. Two Saturdays a month I hold a bake sale in Centreville, where one of the grocers gives me selling space and lets me show my cakes in his window. Some Saturdays I make as much as \$20, but usually my returns average around \$12.

My cake-baking business started eight years ago when the Ladies' Aid gave a series of bake sales to raise some money for our church. Every week of the sale I contributed an angel-food cake, for that is my pet recipe. People began asking, "Who baked the angel food?" I want another one just like it." By the time the bake sales were over I had several regular customers. Little by little the business grew until now I am giving almost a half of my time to baking.

Maybe our readers would like to try my angel-food recipe. I have never known it to turn out a failure. 1 1/4 cups egg white, 1 1/4 cups sugar, 1 cup flour, 1 pinch salt, 1 teaspoon cream of tartar.

I sift the sugar and flour separately seven times. Next I break and measure the egg white. This is beaten stiff. Add cream of tartar and beat three minutes more before stirring in the sugar and flavoring. Fold in the flour. Bake in a moderate oven.—Mrs. J. E.

No Chance for These.

A lot of the complaining that we hear from the farms today comes from a class of farmers who never have and who never will make good. We can't expect this class of farmers to be prosperous except in boom times, when any farmer can't help but make money. They wear out in five years a machine that ought to last twenty-five years; they keep boarder cows and boarder hens; and they let their swine and their poultry become infested with intestinal parasites. They don't treat their seeds for fungous diseases; neither do they test them before they plant them. It is true that the future holds no hope for such as these.—T. L. W.