

With the Flowers

Mrs. A. T. Powell writes:
"Would you kindly let me know through your valuable paper how to care for geraniums to have them flower? The buds will come on them, but they will shrivel away instead of coming out. Is liquid ammonia good for plants; if so, how many drops are required to a gallon of water?"

Geraniums are very easy of culture. Give them good drainage, good ordinary soil, and plenty of light; water when the soil becomes dry, and wash the leaves frequently, and your geraniums are likely to do well. If, however, you wish them to bloom at their best in the winter season, you must not let them flower during the preceding summer. Take off the buds according as they form, and nip the ends off the branches, so as to induce a compact growth; then, in the fall, repot into pots which are not too large. It is better to put plants in rather small pots, and shift according as the roots fill them, than to place them in large pots immediately. Diluted liquid manure will be better for your plants than simple ammonia and water. If, however, you object to this, you might try the following, which is recommended by Ida Bennet, a practical florist and writer on floral subjects. Get at the drug store 1 1/2 ozs. nitrate of soda, 1 oz. phosphate of soda, 1 oz. sulphate of potash. Mix and pulverize well. Put a rounding tablespoonful of the mixture in a gallon of hot water and let cool. When you wish to use this fertilizer, put a teaspoonful of the liquid on a six-inch pot; more, in proportion, on larger pots. Do not use oftener than once in two weeks, and do not let the liquid get on the leaves. The fertilizer need not be applied regularly until the plants begin to bloom.

A "PANSY LETTER."

Dear Friends,—I will tell the success we had last summer with pansies. They were called "Mill's Giant Pansies." First we sowed them in the hotbed. After they came up they were very thick, so we transplanted them into boxes. Then we prepared our flower-bed, which was about twenty-five feet by four feet. We manured it well with cow manure, no straw mixed with it; then we put nice black soil on top, and when the plants were about three inches high we planted them in the bed, about six inches apart each way. They grew nicely, and when they began to bloom they kept on blooming till the frost killed them in the fall. They were greatly admired by all who saw them. We had poultry netting, two feet high, around the beds to keep the chickens out. Last fall we put pine boughs over the pansies, and we picked some blossoms the first of April this year. Could you please give any information about these climbers, cypress vine and Cobæa scandens—how to prepare the soil, and how they should be taken care of?
LILLY M. HUETHER.

The seeds of both Cypress vine and Cobæa scandens (Cup-and-saucer vine) should be planted in a hotbed, or in the house, early in spring. When the weather is warm, and all danger of frost past, they should be planted out in rich, mellow soil. The Cobæa scandens does best in a northern or eastern exposure, and requires less water than other vines. The Cypress vine is one of the Ipomœas, which are tender annuals; the Cobæa is a half-hardy annual, hence neither will stand much frost. The Cobæa grows very rapidly, and is much used in some places for covering trellises, fences, etc. Its flowers are at first green, but later they assume a lilac tint. The foliage of the Cypress vine is very pretty, and its flowers are scarlet and white.

FLORA FERNLEAF.
"Farmer's Advocate" office, London, Ont.

Eggs.

By Kathleen Merivale Darrel.

[Note.—Many of our readers were delighted with the article on "Fish and How to Prepare Them," by the same writer, and we are sure this will also prove very helpful and seasonable, now that eggs are becoming more plentiful.]

As a rule, eggs are not given the prominent place upon the farmer's table which they deserve. They are a perfect food, and are highly nutritious, comparing very favorably with meat in this respect, and are really preferable as a hot-weather food, as they are much less heating. A few recipes for preparing several unusual and delicious dishes are given below:

Baked Eggs.—Fry four or five thinly-sliced onions in a tablespoon of butter till they are lightly browned. Stir in one tablespoon of vinegar, and sprinkle the onion in the bottom of a buttered graniteware pan; carefully break in six eggs, and bake till the eggs are set. Mix one tablespoon of dried parsley with one cup of bread crumbs; fry to a golden brown, and sprinkle over the eggs before serving. Another good method of preparing eggs is useful in utilizing leftovers of rice or tomatoes. Press one cup of tomatoes through a colander, and mix into it one cup of boiled rice. Season with pepper, salt and three tablespoons of grated cheese. Simmer gently for eight minutes. Bake six eggs, and serve on a platter, with little mounds of rice dotted between them.

Creamed Eggs.—Boil eight eggs for twenty minutes; dip in cold water; roll, and shell. Divide them in half (crosswise), cutting a thin slice from the round ends to enable them to stand upright. Blend two tablespoons of butter with two of flower in a saucepan; pour in two cups of hot milk, and stir till it bubbles. Add four tablespoons of grated cheese, and season with celery, salt and pepper. Chop the thin slices of egg, and add them to the sauce. Arrange the eggs on a platter, and pour the sauce over them.

Poached Eggs.—Chop one small onion, and cook it in a pint of sweet milk; add butter, the size of an egg, pepper and celery salt. Turn into a frying-pan, and break in as many eggs as are required. Have ready a heated platter, covered with rounds of buttered toast, and when the eggs are set, place them upon the toast. Thicken the milk with two tablespoons of flour, mixed with three of cream, and turn over the eggs. Eggs poached in meat stock, seasoned with curry powder, are also delicious.

Eggs in a Nest.—Separate the yolks and whites of six eggs, being careful to keep the yolks whole. Beat the whites to a stiff froth, and nearly fill six buttered earthenware cups with them. Drop a whole yolk in the center of each cup, sprinkle with salt and pepper; add a dash of lemon juice, and steam for thirty minutes. Serve in the cups placed upon small fruit-plates. This is a most delectable dainty for Sunday tea, and will tempt an invalid's capricious appetite when most foods fail.

Omelette.—Beat six eggs till light; add two cups each of milk and bread crumbs, and season to taste. Melt two tablespoons of butter in a frying-pan; turn in the eggs, and cook till nicely browned beneath. Fold one half over the other; slip on a platter, and serve hot. Endless variety may be secured by mincing cold ham and spreading it over the omelette before folding; dried cheese (grated), chopped cress, onions, radishes, or fresh parsley. Remnants of peas, string beans, tomatoes, corn, asparagus, parsnips or mushrooms may be reheated in a cream sauce and spread on the omelette. For a dessert, omit the seasoning, sweeten, and spread with any variety of jam, or mashed and sweetened stewed fruit. I have found this recipe an excellent one for scrambled eggs; stirring the mixture with a fork till it is sufficiently cooked.

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POULTRY AND EGGS

Condensed advertisements will be inserted under this heading at two cents per word each insertion. Each initial counts for one word, and figures for two words. Names and addresses are counted. Cash must always accompany the order for any advertisement under this heading. Parties having good pure-bred poultry and eggs for sale will find plenty of customers by using our advertising columns. No advertisement inserted for less than 30 cents.

BUFF Cochins, Golden, Silver, White, Buff Wyandottes, Dorkings, Houdans, White, Brown Leghorns, Spanish, Silver Hamburgs, Rouen ducks; Eggs, settings \$1. R. J. Laurie, Wolverson, Ont.

FOR sale: My Stay White Wyandottes, 15 for \$1, 100 for \$4. Cook's Buff Orpingtons, 15 for \$1. W. C. Dempsey, Rednerville, Ont.

BUFF Orpington eggs, \$1 per 15. My own importation. Grand layers. C. E. Brown, Hayville, Ont.

BUFF Orpington eggs from imported Ontario and Industrial winners, \$2 per 13. Write for free catalogue describing them. J. W. Clark, Cainsville, Ont.

POULTRY, cat, dog and bird supplies. Large catalogue free. Morgan's Incubator Works, London, Ont.

EGGS for hatching from White and Golden Wyandottes, Black Langhans, S. C. White Leghorns, White-faced Black Spanish, Silver-spangled Hamburgs and Pekin ducks. \$2 per setting. Bees and honey for sale. Geo. A. Gummer, Colborne, Ont.

THE Poultry Advocate is the best exclusive poultry monthly published in Canada, telling how to make most money out of chickens, turkeys, ducks and geese. Special attention to practical poultry-raising on the farm; 40 cents per year; sample free. Address Poultry Advocate, London, Canada.

BARRED ROCKS Eggs for hatching from a pen headed by a cock bred by E. B. Thompson, N. Y., \$1.00 per setting; also from a pen of Thompson's pullets, \$1.50 per 15. Write to C. & J. CARRUTHERS, Cobourg, Ont.

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Importer and breeder of **BARRED P. ROCKS** exclusively. Eggs, \$1.00 and \$1.50 per setting of 13.

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36 King St. East, Toronto.

GOSSIP.

Mr. D. Milne, Ethel, Ont., writes: "We have a few young Shorthorn bulls for sale, the get of Red Duke (imp.), and from show cows of straight Scotch breeding, that we are pricing at \$80 to \$125 for quick sale, that will compare favorably with bulls that are being sold at \$150 to \$300."

At the combination sale of Aberdeen-Angus cattle at Des Moines, Iowa, April 26th, under the management of Chas. Escher, Jr., 65 head sold for an average of \$104. The bulls out-averaged the females, 24 selling for an average of \$114.30. Black Monarch of Homedale, one year old in March last, contributed by Silas Igo, brought \$305, the highest price of the sale.

The entire string of Thoroughbred horses—some 18 or 20 in all—the property of the late Joseph Duggan, owner of the Woodbine Race Track, Toronto, who died recently, are to be disposed of by private sale. Mrs. Dixon, daughter of the deceased, and the inheritor of his estate, does not intend to maintain a racing stable.

The annual meeting of the Holstein-Friesian Association of America will be held at Syracuse, N. Y., June 1st. Propositions will be offered relating to increasing the fees for registry of imported cattle; to increase the penalty fee for registering animals over one year old; to discontinue the use of all equivalents of estimated butter-fat, and establish a butter-fat basis for all official records, and to express fractions of a pound in official tests in decimals of a pound instead of in ounces.

The joint sale of Shorthorns belonging to Messrs. John Kelly and J. K. Campbell, to be held near Shakespeare, Ont., on June 1st, is another opportunity that "Advocate" readers and lovers of good cattle have of building up and improving their herds. While the number being offered is not large, they are the choice of both the above mentioned herds. The sires that have been used in the building of these herds have not only been of special individual merit, but were richly bred, mostly Watt-bred bulls, notably among which were: Wallace Chief =21049=; Donald D. =22605=; Clan Campbell =33094=, and Captain Watt =26141=, by that noted sire, Royal Sailor (imp.). Among the females that are to be sold, we noticed the fine, strong, smooth, young cows, Jean of Broomie Knowe and Mary, both by Captain Watt, cows that are not only richly bred, but are good individuals and good milkers. Among the heifers are some choice ones, notably Maggie Durno, by Lord Durno (imp.), and Millie, of Golden Consul breeding; also May Violet 4th and May Violet 5th, by Clan Campbell, a Royal Sailor. Most of the young stock is got by Lord Durno (imp.) =40394=, a bull whose stock is very good. Jim Durno, the bull calf that is to be sold, is by this sire, and it has not been our pleasure to inspect a better one. He is a wonderful calf for his age. The females that are of breeding age are bred to Nonpareil Fame (imp.), bred by Alex. Campbell, Deystone, Aberdeenshire. This bull is richly bred, being of the Cruickshank Nonpareil family, and is a choice individual. The stock being offered has not been at all pampered, but has been kept in useful breeding condition. They are a thrifty, strong-constituted lot. Parties wanting to get a few will consult their own interests by attending this sale. See the advertisement in this issue.

SMOOTH SAUCES.

If a brisk beating with an egg-beater is given as the sauce begins to boil, the unsightly lumps will usually disappear. Similarly, a boiled salad dressing, a plain cornstarch pudding, a boiled custard, any of which have curdled in inexperienced hands, may have their texture restored by a rapid use of the egg-beater after they are removed from the fire.

In answering any advertisement on this page, kindly mention the FARMER'S ADVOCATE.