

you. You have all the possibilities before you, all the chances to study up different types of architecture, and to think out the little touches that will give individuality to the place, mark it out as belonging especially to you, with your mark upon its lintel.

In starting out, then, it is wise to begin with a few general principles—afterwards detail may be evolved.

In the first place decide that, whatever may follow, your house must be substantial, sanitary, light, convenient, well heated, built on well-drained ground, with a good view, and, if possible, a few ready-grown trees for background and shade. Get it in your mind's eye. See it large enough to be airy, yet not any larger than necessary—a large house with many rooms means much work. Recognize that its effectiveness must depend upon simplicity, without stupid plainness—an over-elaborate house, as an over-elaborate dress, or anything else, confuses, and is distracting rather than pleasing. Decide whether you want to have it imposing and dignified or merely picturesque and cozy, then set to work to plan the particular model that will be your ideal. In either case—whether imposing or cozy—resolve from the beginning that you will not have jig-saw ornaments anywhere. These things cost money and merely make a house ugly. Money that goes into them had much better be put into extra solidity of construction, into little conveniences, or even into good wall paper. You cannot afford to spend good hard cash on trimmings that will only make the place look cheap and common. You need it all for things that count.

If you want your house to express chiefly dignity and stateliness, you had better have it very simple in outline, say an oblong, with pillared veranda or porch, in the Colonial style, or an Elizabethan, rather severe yet good in outline. If you prefer it to be merely picturesque and cozy look well to roof lines, chimneys and windows for the especial effects that may be obtained through them. Stone, brick and cement blocks all lend themselves well to the Colonial and Old English types—brick, plaster in soft sand color with exposed timbers, cement, and shingles, or combinations of these, to the picturesque. Cobblestone may often be very effective, especially when used in conjunction with other materials, but there is a little danger that one tire of it. Pavement brick in dull coloring, and dull buff brick if it can be obtained, are considered more artistic than the other kinds, and dark gray or black mortar are preferred to white for all red bricks.

In choosing paints and stains for exterior woodwork, the main consideration is that the color must never be garish. Select quiet colors, browns, grays, olive greens, whatever harmonizes best with the tint of the brick or stone, or you may like ivory white, which is occasionally quite desirable. Where shingles are used for an entire house, or for the upper portion of it, a stain in soft olive or, for certain situations, dull Indian red, is best. Artists, as a rule, prefer the silver-gray weathered effect, or a simple application of creosote. At all events, do not submit, however urged, to any "funny work," any fanciful figures, or diamonds, stripes, etc., on the shingles. Have them all of a color, as quietly beautiful a color as you can think of, one that will harmonize with the green trees, and the green fields, and the blue sky.

To be continued.

Buffalo Bugs.

Dear Dame Burden, I have always been going to write and thank you for the many helpful little bits I get from your column. Also Amateur, for the help she gave me in painting my dining room. I wrote about it last fall, but was not able to do it until spring. From what I found out from one and another, I made a pretty good job of it at last, they tell me that, considering I never mixed paints before. It took me a long time, for it is a very large room.

I have a young girl, a baby girl, nine months old, and plenty to do. My house is very large. We use the down stairs mostly, and this summer I have discovered an awful pest in the upstairs, which I have come to the conclusion are

the buffalo moths. About a year ago I found a few black hairy little worms in a closet. I inquired from several what they were, but no one seemed to know, and now they are all through that part. I am killing all I can find with a hot flatiron and a wet rag, by ironing the carpet. I am going to take the carpets all up and wash them, and I have said they shall never go down again. Now, if anyone could give me a little help in destroying them, would be so grateful. I'm afraid they will destroy everything.

For about three years past, since I have

Mustard Pickle—2 quarts of small onions, 3 quarts of cucumbers, 3 heads of celery, 3 cauliflowers, 4 green peppers. Put all in brine and let stand twenty-four hours, then put on stove and let come to boil in brine. Remove at once and drain perfectly dry. Take 3 quarts of vinegar, put on stove to warm, and mix together 2 cups of sugar, 1 cup flour, 2 cups of mustard, 1/2 oz. of turmeric, 1/2 oz. of curry powder. Wet with little vinegar till smooth, then add to hot vinegar, and let get boiling, then pour over pickles and bottle hot.



The Cozy Type.

House of sand-colored plaster in the "half-timbered" style. (From House Beautiful.)

been married, have been troubled with brown patches on my face. My sister was greatly alarmed, thinking my kidneys or liver was out of order, so I asked the doctor about it at my last sickness. He said they were all right, and that some people have the patches. I did not urge him for medicine, fearing it might hurt the babies, but they do not seem much better. I feel extra well myself. Now, do you know anything that I could do to help remove them, and oblige.

YOUNG FARMER'S WIFE.

London, Ont.

Gasoline will kill buffalo bugs, but be extremely careful about keeping windows open and no lights or fire near while using, as it is very inflammable. A

Yellow Pickle—1 lb. mustard, 1 gallon of vinegar, 1 cup salt, 2 ozs. bruised ginger, 2 ozs. allspice, 1/2 oz. red pepper, 2 ozs. turmeric, 2 ozs. cloves, 1 oz. whole black peppers. Put the whole spices in a bag, and let all come to boil in vinegar, when cold add cucumbers, onions, cauliflower, after washing and drying well. You can add cucumbers from day to day as you have them, till you think you have what the sauce will cover nicely. Put something on to keep them down in sauce, and stir every day for ten days, then they are ready for use. I am one of "The Farmer's Advocate" friends.

EMERO.

Oxford, Ont.



This House Shows Simplicity and Dignity.

"Alva House," residence of Hon. S. A. Fisher, Minister of Agriculture, Keweenaw, Que.

description of these bugs appeared in a recent Beaver Circle. Has anyone had experience with the brown patches?

Mustard Pickles.

Dear Dame Burden, I have been reading "The Farmer's Advocate" for some time, and enjoy the home part. I have often thought I would like to write, but have not had time. I kept putting

it off. I am going to try a recipe for mustard pickles that I saw in your issue of last week. I am sure it will be of use to someone.

Fruit Cookies.

Dear Dame Burden, Will you allow me to send you some of the fruit cookies I made for the first time and give recipe for fruit cookies as asked in your issue of 14th ed. This recipe I have used many times and have always met with success.

Fruit Cookies of different kinds—1 cup butter, 1 cup sugar, 1 egg, 1/2 cup raisins, 1/2 cup pecan nuts or currants, 1/2 cup sweet milk, 2 teaspoons baking powder, 1 teaspoon cinnamon, 1/2 nutmeg, 3 eggs. Roll thin.

I also give below recipe for ginger drop cakes. At this time of year I find them exceedingly nice.

Ginger Drop Cakes—1/2 cup butter, 1 cup molasses, 1 cup brown sugar, 1 teaspoonful ginger, 1 teaspoonful soda dissolved in 1 cup boiling water, 5 cups unsifted best patent flour. Drop from tablespoon into well greased pan 3 inches square. Bake 15 minutes. CANADA.

Cherry Slugs.

Dear Dame Burden, Your column is always very much read in our home, and a great deal of good information gained thereby. Now, I am writing to you for help. I enclosed you a find a cherry-tree leaf, and you told me what to spray the tree with and when? It is only a few days ago since this insect, very much like a small caterpillar on the tree, and since then the leaves are eaten bare. The tree I am afraid, will die.

I would like very much to know what to spray it with, and as soon as convenient. Thanking you in advance.

A GARDENER.

Leeds, Ont.

The trouble with the cherry leaves is that they are attacked by what we know as the pear and cherry slug, the larva of a sawfly, about the size of an ordinary house fly. This insect begins to attack the leaves of pears and cherries about the 20th of June most years, and may be found on them throughout the season, up to the time of the frost in the fall. There are two broods in a year. It is easy to control, if taken in time, as that is necessary being to spray the tree thoroughly with a mixture of lead about 3 lbs. to 40 gals. of water, or with Paris green about 1 lb. to 40 gals. of water, add a little lime with the Paris green to prevent scorching. Freshly air-slaked lime dusted over the foliage will often destroy the insects. In fact, many fruit-growers simply throw dust over them from time to time, and are able to check it in this way.

Answered by J. C. Green, N. & C. Guelph.

Seasonable Recipes.

Reubarb is good again in September, and it is well to have an open soil of the fact.

Reubarb conserve—Peel and cut into bits. To 1 qt. reubarb add the juice of 1 large orange and 1/2 almonds cut fine. Add a little of the orange skin cut into the fine pieces of reubarb. Measure of weight an equal amount of sugar and cook down over a low fire.

Reubarb Pickle—1 qt. reubarb, 1 qt. vinegar, 1 qt. chopped onions, 1/2 lb. brown sugar, 1 teaspoon salt, 1 teaspoon each a spice of cinnamon, cloves and ginger, 1 teaspoon red pepper. Stew slowly for three hours.

Turned Reubarb—Wash and wipe the stalks of tender reubarb, but do not remove the skin, cut the stalks to the height of the fat, make the neck. Fit in as many as the jar will conveniently take, then lay the fat to overflowing with cold water. Add a new rubber, put on the lid, and keep in a cool place. The jars should be sterilized before using.

Potted Ham—Cook the remnants of cold boiled ham, line with about one eighth fat, cook the rest of the fat slowly on the back of the stove. Pound the chopped ham to a paste, adding a tablespoonful of paprika or one-fourth teaspoon of cayenne to each pound of meat. Press the meat firmly into an earthen dish, then strain over it the fat cooked from the fat ham. Mashed lard may be used instead. The fat must cover the meat completely to the depth of a quarter of an inch. Keep in a cool place, and use with necessity for sandwiches, timbales, croquettes, and with scrambled eggs.

Answered by J. C. Green, N. & C. Guelph.