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Six Wonderful Roses

(Concluded from page 11.)

of velvety crimson is the feature of this somewhat new rose, and a posy of it with buds and the large, open flowers is as sumptuous as the deepest crimson maple leaf. The more one sees of this rose the more its beauty lingers in memory when snow covers the earth.

Frau Karl Druschki. This is an exception to the previous five, as it is called a "Hybrid Perpetual," and unfortunately the flowers are scentless, but their dead whiteness and abundance are sufficient to place this German rose in the most praiseworthy six. Its great flowers are little snow heaps of bloom.

How to Grow Gladiolus

By H. H. GROOF

IN the Year Book of the Toronto Horticultural Society just issued the famous Gladiolus specialist and cultivator, Mr. Groof, writes of the way to grow the modern flower. His remarks are of the utmost practical importance.

The Gladiolus is not exacting in its demands upon the soil. I have grown it on one block of land yearly for over fifteen years, the only fertilizer used being well-rotted stable manure and hard wood ashes applied before ploughing in the autumn. No fertilizers are needed on strong new soils as a rule.

Profuse watering at intervals is desirable where local peculiarities of soil and limited rainfall prevail during the season of active plant growth and blooming. A brief period of ripening before the latter season is beneficial, if not too severe, as this hardens the plant tissues and assures flowers and spikes of increased durability and quality. Excessively succulent growth is not beneficial to plant, flower or corm. For best results, plant in full exposure to the sun, in locations having a free circulation of air, avoid crowding by other plants or overshadowing by trees, buildings or hedges. Plant from two to four inches deep according to the size of the corms—matured corms never less than four inches—two to four inches apart in double rows, which may be made as close as twelve inches in beds or borders. The greatest satisfaction is secured by growing several thousand in the vegetable garden for daily cutting as the first flowers open.

Cut the spike when the first flower opens and place in water without overcrowding. Remove the terminal buds soon, as this checks stalk development and throws the strength into the larger and earlier maturing flowers. The end of the stalk should be shortened and the water renewed daily with frequent cleansing of the vases. In shortening the stalk cut diagonally, to insure free absorption of water by the spike without the contamination and obstruction, caused by sediment, if cut at a right angle. The fact that blooming the spikes in the shade of room or piazza modifies the field colours, from bright shades and tints to delicate flushes and shadings, also reduces the latter types to the faintest tinge of colour or white, is well known to experienced growers.

To ensure this most desirable result, place the vases of these highly coloured types in the early morning sun for an hour or two daily, preferably after renovation and renewal of the water. This practice will also enable the retention and normal presentation of the original delicate tints and shadings referred to in the preceding paragraph, if so desired. As it takes about three days after cutting to bring the spikes into strong blooming condition, this should be allowed for in advance of the date of intended use. The spikes can be shipped a thousand miles by standing them on end in suitable baskets or boxes. On arrival, cut off the end of the stalk, and remove the terminal buds before placing in water, they will then revive quickly and with proper care give pleasure for a week or more.

Dig the corms before the ground freezes, cut off the stalk close to the corm and store in a cool dry place, in

baskets or shallow boxes. The old corm may be removed a few weeks later when convenient. It is not necessary to wait until the plant dies down before harvesting the corms, as a few weeks after blooming is sufficient to mature both for this purpose.

The Love-in-a-Mist

THIS picturesque little flower, which the art of the jeweller has taken note of, has a name suggestive of big eyes of blue peeping through a veil of green. But "Devil-in-a-bush" is another description of this, the Nigella, of which a variety bearing a larger flower of deeper blue is called after that great English amateur gardener, Miss Jekyll, who raised it in her lovely woodland home, Munstead, near Godalming, England. "Love-in-a-Mist" belongs to that class of flower called the "annual," which has been more than once explained. It means that seed sown as soon as spring really begins with a soil free from frost, will bring forth seedlings to flower the same year. It is grown in a number of gardens, but many will not know it, hence the illustration. Seed of it is to be had of all our nurserymen.

"The Green Carnation"

THIS is not the title of a well-known book, but a description of flower monstrosity which is now to be seen in the florists' shops of our cities. We remember this distortion some years ago in London, England, when the furious outcry against the injection of aniline dyes to produce this result meant its speedy disappearance. We hope the same will happen here, and if unsold stuff is evidence this will not be long. It is surely unnecessary to say that "beauty unadorned is adorned the most"; a creed for all to believe. But in this age of crazy fashions one never knows what is going to happen next.

The Perennial Sunflower

PERENNIAL sunflowers (Helianthus) are perennial in the truest sense, almost too vigorous in growth, and all bear a profusion of yellow flowers towards the fall of the year. Where an ugly corner exists or some place it is wished hidden, then put in good clumps of any of the following: H. multiflorus, of which there is a very double form; H. decapetalus, a paler yellow in colour and tiller, 6 ft.; H. oregatis, 6 ft. to 8 ft., and Miss Melish, which has a large lovely flower, half-double, and seems to shine in the sun.

The Study of Vegetable Odours

I DO not know of any other subject so worthy of study as this intricate one of odours or perfumes. We ought to educate our noses better than we do. The nose is really a sensitive organ, placed as a sentinel at the very entrance or gate-house of the lungs; and if our noses are not alert and faithful we lay ourselves open to all sorts of diseases or ills that flesh is heir to. The odours or essential oils of plants are essentially antiseptic, and the wonder is that pathologists have neglected their health-yielding virtues so long. We have had Pfarrer Kneipp with his wonderful water cure; we have had the grape cure; and I hope soon that some clever specialist will start a hospital or "scent cure," in which sweet odours will play a part not inferior to other medicants that act only on the stomach and leave the lungs to the best they can alone. Even in the arts and manufactures the sense of smell is now and then, even if not often, very valuable.—F. W. Burbidge, in the "Book of the Scented Garden."

Exacting Tenant.—Mr. Longsufferer—"Say, janitor, it's down to zero in my flat."

Janitor—"Down to zero, is it? That's nothing."—New York Globe.