

groups be not too large or too exclusive. An odd plant, taller or different from the others, may occasionally stand out or above its companions very effectively; of course, tall growers at the back flanked with smaller and low branching species in the foreground.

It is not advisable to mix evergreen and deciduous shrubs in the same group. A few shrubs seem to be admirably adapted for filling in plants. Tamarix is one of these which may often be used to relieve a too monotonous sky line, or to relieve formality or to add variety in foliage effect, it being a tall, neat, inoffensive plant which will harmonize with almost any other one. For drooping shrubs to be used for carrying foliage from the grass lawn up to tall plants, few are more effective than Spiraea Thunbergii, stephanandra, rhodotypos and Berberis Thunbergii.

KNOWLEDGE OF HABITS ESSENTIAL

The outlines of shrubbery should not be too straight or formal, but irregular and natural. A skilled florist or gardener should almost conceive these ideas without instructions, but definite knowledge of the habits of the different shrubs to be employed is essential to enable one to make a planting which will develop consistently, as they increase in age and size. That such information can only be obtained successfully by observation and experience is evidenced by the very large number of inharmonious combinations that are seen in shrubberies all about the country.

TREATMENT OF SMALL YARDS

A most difficult problem in shrub arrangement, more frequently met with in the practical experience of florists and jobbing gardeners than in the laying out of large lawns where general rules of landscape gardening might be applied, is the requirement of owners of small yards who want one dozen of their old favorites set in a bed or along a garden fence. Perhaps, it will be a lilac, forsythia, snowball, cypripedium, weigela, spiraea, deutzia, chionanthus, dogwood, hydrangea, purple plum, or other such incongruous neighbors. He who can arrange such a group as this tastefully and so it will continue attractive throughout the year, is a master in the art of shrub arrangement. Hopeless as this task may seem, there are plants which we may always look to for help in such emergencies.

*Portion of paper read by Mr. Samuel C. Moore, Morrisville, Pa., at the last convention of the Society of American Florists and Ornamental Horticulturists. It has been held for publication until the next year for planting in Canada. Gardeners will find in it much information of value. The pictures shown are valuable, also, for the planting of town, village and country school and church grounds and parks. The article will be concluded next week.

No Work Washing Clothes With "New Century" Washing Machine

No scalded hands—no tired arms—no strained backs—no rubbing—no all-day spent over the wash tub. The picture shows the "New Century" way of washing. And you can wash a load of clothes in 5 minutes. The New Century Washer-Attacher makes the washing easy, too, and drains the water right into the tub. So you can get it off any laundry in Ontario or Quebec. Write for free booklet that tells all about the "New Century."



Using the Left-Overs

Food both substantial and pleasing may often be made from left-overs seemingly too small to be of any actual use. A very satisfactory one may be prepared with a little cold meat, some stale bread, a little sauce or gravy, and any left-over vegetables there may be. Chop the meat with the vegetables, mix with enough gravy to make slightly moist, season nicely, and bake very hot in a buttered tin. Toast some rounds of stale bread to a crisp golden brown, butter them hot, and spread over them the white hash, dredge brown bread crumbs lightly over them, and serve immediately. This makes an extremely savory dish.

LEFT-OVER VEGETABLES

Left-over potatoes may be mashed, mixed with a little sauce or gravy, well seasoned, a little grated cheese added if liked, and rolled into small balls or cakes. Put them on a buttered tin in the oven and when very hot serve at once. Any green vegetables may be mixed with the potatoes and used in this way. They may be made in readiness for the oven the day before and will require only a few minutes to heat.

When we have left-over carrots, turnips and onions, they are chopped small, nicely seasoned, and warmed over in a little gravy or cream sauce, falling either of these we use milk slightly thickened with a little flour. Spread the hot mixture over slices of hot buttered toast and serve.

When boiled rice is left over mix it with a little chopped meat, a tiny bit of minced onion, and a little gravy. Season well, fry into flat cakes, and fry in butter on both sides.

Croquettes, made from mashed potatoes and minced meat of any kind are almost too appetizing to be considered second-hand. Mash the potatoes thoroughly while hot, and for three cupsful allow two tablespoonsful of hot milk or cream, one tablespoonful of butter, and seasoning to taste. Then add any cold meat on hand, finely minced. About half the quantity makes it very pleasing. Beat up two eggs and mix them well in with the meat and potato mixture. Turn out on a platter and when cold form into croquettes. Cover with egg and bread-crumbs, and fry in very hot fat to a nice brown. These may be made already for frying, in cold weather, the day before.

GOOD BREAKFAST DISH

A nice breakfast dish with eggs is the following: Butter some plates, allowing one for each person, and put on each a large slice of cheese. Break one or two eggs carefully over each, dust with salt and pepper, then sprinkle them with breadcrumbs and grated cheese, and bake in a good oven until the whites of the eggs are set. Serve at once. This is both light and substantial.

Potatoes and tomatoes make a good combination. Cut cold potatoes in small thin slices and mix them with an equal amount of tomatoes, either cooked or raw. Season well with salt, pepper, and a little onion or minced parsley, then cook them in a little melted butter, until very hot, stirring from time to time. Cold fish, if available, served on toast. Flake the fish, season it nicely, and make slightly moist with a little cream sauce or milk. Melt a little butter in a saucepan, put in the fish, and cook and stir until quite hot. Spread thickly over rounds of hot buttered toast, and serve.

OTMEAL CAKES

When a little oatmeal is left over it may be made into excellent cakes. To a cupful of the oatmeal add a cupful of sweet milk, a pinch of salt, a tablespoonful of sugar, a table-

spoonful of melted butter, a tablespoonful of baking powder, and flour to make a thick batter. Sift the baking powder with the flour, before adding to it the oatmeal. Bake in muffin rings for half an hour. Split them open, spread generously with butter, and serve hot with syrup.—Mary Foster Snider.

Ted's Six Days

"Monday, I think is the very best day."

Said Ted, "it's such a good time to play."

On Tuesday too, 'twas the same song. So happy he'd been the whole day long.

"Of Wednesdays, I wish I had a ton, They bring a fellow such heaps of fun Thursday, though raining the morning through."



Happy Ted

Was pleasant he had so much to do, Friday he made a cart for his brothers, And somehow that day surpassed the others.

Saturday, full of errands to run, Really equalled his Wednesday's fun. Don't you think Ted's the wisest way? To make the most out of every day!

A Sweet Pea Trellis

A very satisfactory support for sweet peas is one made of coarse, meshed chicken wire netting, formed into cylinders of about 2½ feet in diameter.

The cylinder is supported by three stout stakes and the peas are sown in a trench around the outside of it, forming in time a solid pillar of foliage and bloom.

The ground in the centre is left lower than at the edges, so as to form a basin, which will facilitate watering or applying liquid manure.

Hints and Helps

Do not iron lace; after washing, press it in books or stretch it out on cardboard. Do not stretch it, but in the last rinsing water, dissolve a little fine sugar.

When hanging sheets out to dry, I fold them together, and hang the hems over the line. This saves the wear on them, especially when hung out on a windy day.—Jessie Athens, York Co., Ont.

To heat flatirons with little fuel, set a large pan—one with a handle preferred so it can come over the edge of the stove—above the iron. Half the usual amount of fuel will keep them at a regular heat, whether you are using coal, wood, or oil for fuel.

An Autograph Cook Book

A gift suitable to any time of the year, original, home made, one that will bring joy to any housewife's heart, was described in the Woman's Home Companion recently. Have you ever thought of making an autograph cook book? It only requires a little care and patience, to have a cook book filled full of original recipes of dishes fit for a king.

First make a list of your intimate friends. Those noted for their good cooking and housewifely virtues of course should head the list. Write each of them a personal note, asking them to write out and send to you their favorite recipe. In each note enclose a stamped envelope with a sheet of paper of uniform size for the written recipe. Then wait.

Presently in will come white flocks of white envelopes, each enclosing the recipe which is the particular pride of the particular housewife who donates it. And before long what a collection you will have! When all the names have been accounted for, you must get to work and bind the sheets into a book. Villum makes a good cover, and if a more serviceable one is desired, oze leather, purchased at a leather shop, may be used. Red leather, lettered in gold or black, looks well, and the initials of the lucky recipient should be added in one corner. Just see what delight this gift will bring, and you will, I am sure, feel amply repaid.

Asked and Answered

Readers are asked to send any questions they desire to this column. The editor will aim to reply as quickly and as fully as possible. Address Household Editor, Canadian Dairyman and Farming World, Peterboro, Ont.

Could I trouble your column, to ask for suggestions for initialing linen: the size of letters used, and quantity of material usually used for sheets and pillow slips?—A. Froese, Ontario.

In initialing your linen, you will find the satin-stitch, well-padded, the most effective. The cross stitch also is effective and very quickly done, while some are merely an outline worked with a very heavy cotton. In all instances, use only white linen floss, not too coarse. It is a great saving of time to use paper mache letters, which are a splendid foundation, and do away with the necessity for padding. However, very few of the shops carry these letters, they are 25 to 60 cents a dozen, according to size. Old English is the favorite style of script.

2. For serviettes from two to three-inch letters, for table cloths from three to five, for pillow covers from three to five inches, worked above the line of the embroidery.

3. Good sheeting can be obtained for about 35 cents a yard, and pillow-cover cotton from 20 to 25 cents.

Would you please tell me of some good linen for a remnant, and a white linen?—Hattie Corser, Essex Co., Ont.

Try using turpentine, and bleaching linen after in sun.

Baby's Own Soap

Best for Baby, best for you.

Avoid substitutes.

Albert Soap Ltd. Mfrs., Montreal.

Try "Albert" Talc-Violet Scented and Antiseptic.