

Garden Herbs as Home Remedies.

By Mrs. Anna L. Jack.

The old-fashioned garden contained remedies that men considered, a generation ago, as cures for many ills, and still possess the same virtues, though not so frequently used. The mints are a tribe of aromatic plants, prized for their medicinal properties, as well as for culinary uses; peppermint and pennyroyal have a place in the materia medica that is recognized, and spearmint, the auxiliary of lamb, and necessary to boil with green peas for English palates, was doubtless first used to prevent flatulence.

As a liniment for neuralgia, and a gargle with hot water for sore throat, peppermint is of value, while a drop of the essential oil on the bridge of the nose will give ease of breathing in influenza. Anise seed tea, slightly sweetened, for colic, is a wonderful relief, while catnip will prove its own value as a sedative.

The virtues of sage are seldom understood, but it is renowned for its carminative and astringent properties. As a gargle alone, or with vinegar and honey, the infusion of sage is of the greatest value, and as a wash in eruptions of the mouth. The oil obtained from the fresh plant has long been esteemed an excellent embrocation with sweet oil and turpentine, in cases of chronic rheumatism; but its effect on the small but irritating swelling of the eyelid, called a "stye," is something wonderful, as it will disappear after frequent bathing in an infusion of sage applied warm. The elder is best known as a cosmetic, and in cases of freckles, blotches, or any eruption of the face, the ointment made with the flowers and olive oil is serviceable, while a wash of the freshest blossoms, made with soft water, is of great benefit in slight inflammation of the eyes, and a soothing lotion for the hands and face. Prepared sunflower seeds are said to be a cure for the whooping cough. Among other garden herbs, hops still hold a worthy place, as their uses are many; an infusion is strengthening to the stomach, and pillows filled with hops are sometimes used to produce sleep in cases of fever where narcotics might prove injurious. Parsley is one of the indispensables of the herb garden, and in all affections of the kidneys it has a powerful effect, and can be used with benefit. Horehound is a specific for colds, while the tansy that grows by the wayside is said to be a preventive of moths, if placed among woollen garments. The flavoring herbs, thyme, savory, sweet basil, caraway and coriander are condiments well known, and yarrow will strengthen the limbs of a weakly child, if an infusion is made of the stems, leaves and blossoms. We all recognize the pungent bitter of the chamomile, and a tonic is made by pouring a pint of boiling water over four drams of the dried flowers, steeping it five or six hours, and straining when cold. A small wineglassful taken every morning before breakfast acts as a stomachic, and tones up the system.

What memories are recalled to the older generation by the lavender! Its pale bluish spikes of flowers and dusty leaves are aromatic and refreshing, forming a useful fumigation, that is in a measure a disinfectant when burned in an invalid's chamber. One is apt to think of this sweet-scented plant as English, but its native home is sunny France. It is not only sweet when plucked, but retains its sweetness for many a day, and is a help placed among garments in keeping away moths.

There are many plants called balm, but the true variety is *Melissa officinalis*, a herb often used for healing wounds. It was always used in ancient times in anointing kings, and is mentioned in Richard II.:

"Not all the water in the rough, rude sea
Can wash the balm from an anointed king."

Rosemary and rue have each their uses, and the latter in older times was called the "herb of grace," while in Hamlet, fair Ophelia says:

"There's rosemary, that's for remembrance."

Our beautiful garden flower, the pansy, was at one time esteemed of value in cases of affection of the lungs, made up with honey, in the form of a syrup, and from the ricinus we obtain that unctuous castor oil. Bergamot and southernwood belong to the old-fashioned garden, but are no longer used in medicine, and all these herbs can be easily propagated by dividing roots or cuttings, as well as from seed. If the latter, let the bed be carefully prepared, and they will soon fill it if once established, but each clump should grow distinct and not crowded. The herbs should not be cut for drying until they have blossomed, and be placed in the shade to dry. Most varieties are best to be stripped of their leaves when thoroughly dry, and stored in glass jars. It is unnecessary to say that they must be carefully labeled.

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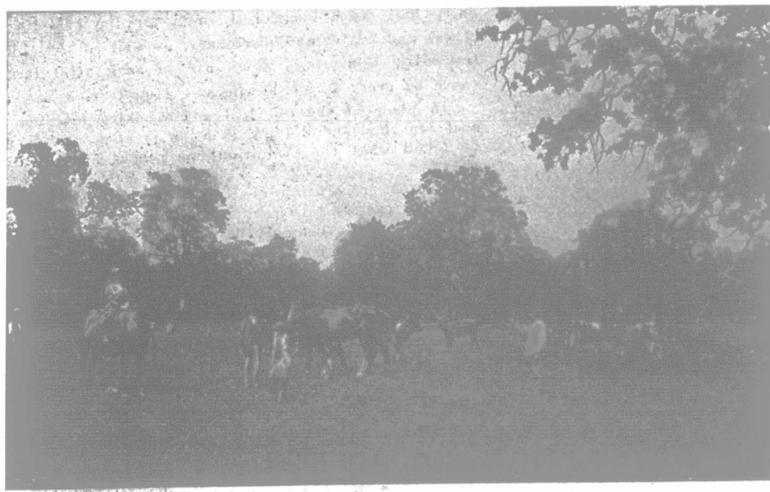
The Apple, from Tree to Market.

The apple, best known of all fruits since the time of Adam, grows prolifically in any one of the five grand divisions of the globe. But Canada might fairly boast of producing the best all-round specimens in the wide world. Flavor, color, size and shape is the combination wherein we have met the world in competition, and carried off well merited laurels. Climatic influence on our fruit is marked, and certainly is one of our great resources. To pick, pack and handle the apple means a number of accessories are necessary to carry out our scheme. The orchardist should, one month before the apple harvest, take his pencil and pad, and, going up



On a Headland Pasture, B. C.

and down each row of apple trees, make an estimate of the number of bushels or barrels on each tree, then, sum up the total outlook, making allowance for culls, xx and xxx, and evaporating. He will then have a good idea how many barrels or boxes he will require to cover his fruit, and should at once order sufficient packages to cover them, and it is far better to have a few too many, than not enough, for you will always find someone who wants a few to fill out his lack. Next, consider how many hands you will require to pick your fruit, and each artist should have a proper basket and ladder. If these precautions are acted upon, the time of harvesting will be a pleasant task. One unpardonable act of the orchardist, which shippers must strongly condemn, is the piling of apples on the ground because it is handy and spacious, but deep regret nearly always follows. No matter how beautiful the sun may shine to-day, the morrow may see these piles wet through and through, and the softening influence under causes them to settle more and more in the earth, which spoils the flavor of all that come in contact, and while waiting to have the sun and wind dry them fit for packing, how great the delay at this busy season, and the fruit never looks as well again. Also, you are never sure of safety from animals, that may break in and cause great destruction. Put at once in a cool, airy place under cover, to shrink and toughen. How often you find carelessness in commencing work with ladders with



A British Columbia Farmyard Scene.

rotten rungs, baskets with holes and splinters to puncture, tin pails with insides like rasps to mar the fruit, not thinking that a puncture the size of a pin will admit enough air to ferment the juice, which means speedy decay, and, coming in contact with others, means ruin. Can we expect such to open up sound in England or other markets? These are some of the causes that make our shipments come out 20, 30 and 40 per cent. slack, which makes returns very unsatisfactory, and loss to the shipper. As many lots of our apples are handed over from fifteen to twenty times before they reach the consumer in England, it becomes those handling this tender commodity to use

all precaution at every turn, in order to have it land in desirable condition, which ensures a good price. Apples should always be drawn to the wharf, car or storehouse on springs. To sum up the whole theory of successful apple handling, is to use the utmost care at every point. The man who observes this law will surely meet with success. Our first grade apples are, in future, likely to go forward in increasing quantities in boxes, and transportation companies may as well commence on the start, and handle with the same care as eggs. There is no excuse for dropping, as it is very discouraging to a careful packer who gets his product in perfect order; one act of a careless freight handler means ruin to such perishable goods. The freight handlers are, as a rule, a don't-care lot. I think transportation companies should, before engaging men for fruit handling, have them give a practical demonstration in piling boxes and barrels of fruit, and the moment they commence the dropping and banging system, should at once order them off the premises, as such men are detrimental to shipowners who want to get their share of the freight. By so doing, we will soon get the proper men in their proper place. Tender fruit should be handled differently from pig iron. I think we can look forward more hopefully in future for careful handling of our fruit, as shipowners are taking cognizance of what they must do to please the fruit exporters of Canada, whose trade is bound to be enormous. E. H. WARTMAN.
Montreal, P. Q.

APIARY.

Uniting Colonies.

Dear Sir,—Will you please answer the following questions through the "Farmer's Advocate." I have two colonies of bees that have thrown off two swarms each, and now are quite weak. I would like to unite them and put them in one new hive, as the old one has not the same size frames as the others and the combs are all crooked. Can I put them in a new hive on a full set of combs, and when is the best time, and how should I do it? The old hives have no brood in at present.

2. How far apart should frames be in brood chambers, also in extracting supers, to give best results?

3. My hives are 13 x 17 inches, inside measurement, and ten inches deep. Is this large enough for brood chamber?

4. How much space should be allowed between frames and wall of hive.

5. When I hived my swarms I took super off of the parent hive, and put it on the new swarm. Was this right?

1. The best way to unite two colonies is to set one on the other, with nothing between, just as though the one were the super of the other. In a few days when the bees have become acquainted, the undesirable hive can be taken away. The sooner the uniting is done now the better. Unless you have fall honey, such as buckwheat or goldenrod, your bees will get practically nothing from now on, and the hives will soon be clear of brood. Then is the time to transfer to the new hive on a full set of combs. If the combs have honey in them, so much the better; if not, you will have to feed them up for winter. Now, if the old hives had no brood on July 25th, the chances are they had no queens. Better give them at once each a comb with eggs or very young brood. If they start queen cells, they are queenless. I would not let them near queens now in their condition, as such queens would be

practically useless. Better simply unite with the weaker of the swarms. The first swarms should be strong enough for winter.

2. In brood chamber, combs should be one and three-quarter inches from center to center. In extracting super, they may be one and one-half inches, or even more.

3. A much discussed question; that size should give good results, but if going into the business you should adopt the standard Langstroth frame.

4. About 1/4 inch from center of top bar of frame.

5. Yes; that was the right thing to do.