

**The Farm.**

**Farmers' Daughters.**

We hear much nowadays about the good-for-nothing girls of the period. To read some of the papers you might think all the girl of today is good for is to swing in the hammock, drum on the piano and ride a bicycle, while her mother is hard at work in the kitchen.

But we are thankful to say that we meet a better class of girls than that every day. Upon visiting an old friend recently, one we had not seen since girlhood, we were struck with the perfect order and neatness that reigned everywhere. My friend sat at some crocheting, while two pretty girls in pink and white were engaged in embroidering.

"You keep help, of course?" I said. One of the young ladies, looking up with an arch smile, replied: "Mamma has two girls—a cook and a chambermaid."

"Yes, my own darlings," replied my friend fondly, and then, to my look of puzzled inquiry, she answered:

"Oh! yes; we are abundantly able to hire all the help we need, but, really, our own girls prefer to do it, and we all find it much nicer not to be bothered by servants, who, ten to one, feel no interest save in the wages they receive."

"Papa says we save him \$500 a year," spoke up the younger.

"Yes, all of that," said my friend. "Do you wonder that we are growing rich?"

"Every one is not blessed with two such girls," I answered, admiringly, but, indeed, there are more such girls than one really thinks. I have in mind a farmer with twin girls. As soon as they were grown up they took entire charge of the work in the house, while their mother had nothing to do but raise chickens. The girls thrives and prospered physically, socially and morally. No one dressed with such taste, no one entertained company so royally, no one was sweeter away from home.

Their father often said he could not run the farm without his girls, and, true enough, when they were both married, he sold out and retired with his wife to a pretty cottage, where, owing to the substantial help given by his two girls, he will have enough to live on all his life, and leave a comfortable margin behind.

I know one farmer who had seven daughters, and every one flitted about as busy as bees, one taking charge of the milk and butter, another of the poultry, one of baking, another of the sewing, clear down to the youngest, a mere child, who made it her duty every day to see that all the rooms and tables were decorated with flowers. How I used to like to visit that farm! It was as good as a tonic.

Oh! yes; there are true-blue, good, noble girls yet, and because there are a few butterflies flitting by on bicycles, and a few loafing away their time in hammocks does not prove the useful girl of the past is no more. If you want to find helpful, earnest girls go into the sanctity of the farm homes, and don't judge all the girls by those you find outside. Farmers' daughters, as a rule, are just as good and faithful as their mothers, in the same place, were before them, and will make as lovely women.—(Mrs. A. E. C. Maskell.)

**Fall Setting of Trees.**

In a recent issue of The Tribune a Pennsylvania correspondent gives some good hints and suggestions about setting trees in the fall. In the main, his statements conform to experience and good practice, and his suggestions may be carried out in practice to good purpose, but for more northern latitudes I would vary somewhat from his practice as to the time of setting trees. The reasons therefor, with some experiences bearing upon the matter, I will give.

What he says about new roots starting from the calloused ends of roots mutilated

in digging the young trees, and trimmed with a smooth cut, is true in all localities if the transplanting is done early enough, as soon as the leaves are killed by the first hard frost, but in the latitude of New York and further north I consider the starting of these tender fibrous roots in the fall, from the newly set trees, more of an injury than an advantage. It is a law of nature that the growth of roots in a plant or tree incites to a corresponding growth of leaves. It is through the reciprocal action of the roots in the soil and the leaves in the air that vitality in all parts of the tree is fostered and growth attained through the circulation of the sap.

It is true a tree may put on a feeble growth of leaves and even make a small amount of wood growth without visible growth of its roots. So also, as in the case of trees transplanted early in the fall, the mutilated roots, smoothly cut back to sound wood, when covered in the warm soil very soon granulate around the cut surface, and, the right conditions of temperature continuing, these granulations develop new roots. The same process is evident just before the leaves burst from the buds in spring. In both cases the new root growth is at the expense of stored nutriment in the wood cells, and consequently can be only temporary; continued growth requires that both roots and leaves should expand together.

The above being true, root growth and the expansion of the leaves are the result of reciprocal action between the two sets of organs, the stem and branches of the tree forming the medium of communication between them as well as being the prime factors why either exist. No healthy, permanent development can take place in either of these organs without perfect reciprocal action between them, yet either may start into life after a period of rest independently of the other, but in each case it is at the expense of the vitality of the tree—borrowed vitality. This, added to the shock of removal, lessens the chances that the tree will live under severe climatic conditions.

For cold latitudes October 10 is early enough for autumn transplanting of fruit trees. The soil will then have time to become compacted about the roots, and granulations to form at the cut-surfaces before freezing weather comes, but fibrous roots will not start. This in my experience seems to be the best time for fall transplanting of fruit trees when the ground is liable to freeze below the roots.

Many years ago a small apple orchard was set, about half the trees in the spring—May—and the remainder the October following. The site was a somewhat rocky hillside, cultivated and planted to potatoes that season. The following season the ground was ploughed lightly, and sown to wheat and seeded to red clover and timothy. The trees were seedlings of my own growing and retopped by grafting. I remember nearly every tree lived, and, in this case there was no perceptible difference between the two lots, but there was this circumstance in the favor of the fall-set lot. The snow came onto the ground before it was much frozen, and continued its protection until the middle of April.

Some twenty years ago I sold a farmer a lot of budded trees, about equally divided between fall and winter sorts. The trees were taken directly from the nursery rows and planted on a rather dry ridge about the middle of October. A part of the contract was that I should help set the trees in their new location. At my suggestion a part of the trees were given a coat of mulch, the material extending two feet or more all around the base of the trees. I would have had all protected in that way, but the farmer thought they would do well enough without it. As I feared, the snow in the exposed situation blew off in the winter, and the ground froze to a considerable depth. The consequence was 50 per cent. of the trees not protected by mulching died, while only about 4 per cent. of the others succumbed to the cold.

This example with other similar experiences in my own practice, points to the conclusion that in our cold latitudes fall-set trees are best protected by a liberal mulching, especially in situations where the snow is likely to blow off and leave the ground bare.—(L. F. Abbot, Maine.)



**Don't work:** let SURPRISE SOAP do the labor for you. It's the way to wash clothes (without boiling or scalding), gives the sweetest, cleanest clothes with the least work. Follow the directions on the wrapper.

**HARPER'S MAGAZINE**

will enter the coming year prepared to give to the reading public that which has made it famous for the past quarter of a century—contributions from the pens of the great literary men and women of the world, illustrated by leading artists. A brief glance over its prospectus announces, such reading as:

- OUR PACIFIC PROSPECT**
- PROJECTS FOR A NICARAGUAN CANAL** By Hon. DAVID TURPIN
- THE COMMERCIAL IMPORTANCE OF AN ISTHMIAN CANAL** By WORTHINGTON C. FORD
- EASTERN SIBERIA AND THE PACIFIC** By STEPHEN BONNAL
- THE DEVELOPMENT OF OUR PACIFIC DOMAINS** By CHARLES F. LUMMIS
- RODEN'S CORNER—THE NOVEL OF THE YEAR**
- By HENRY SETON MERRIMAN, author of "The Sowers." Striking novelties in short fiction will be contributed by such authors as W. D. Howells, Richard Harding Davis, Brander Matthews, Frederic Remington, Ruth McKenry Stuart, and others. There will be a series of articles on THE PROGRESS OF SCIENCE EUROPE, POLITICAL AND SOCIAL ART AND THE DRAMA ARMIES AND NAVIES STUDIES IN AMERICAN SOCIETY AMERICAN CHARACTER SKETCHES
- Postage free to all subscribers in the United States, Canada, and Mexico.
- Sub. \$4 a year. Address HARPER & BROTHERS, Pub's, N. Y. City. Send for free prospectus

**OGILVIE'S Hungarian Flour.**

**THIS FLOUR is the Highest Grade made on this Continent.**

No other Flour will make as much bread to the barrel. Bakers make 150 two-pound loaves from one barrel of Ogilvie's Hungarian. THE PRICE is now so near that of Ontario flour, that you would lose money by buying any other.

IT ABSORBS more water than any other known flour; therefore, the bread will keep moist longer.

HUNGARIAN is made from No. 1 Hard Manitoba Wheat (acknowledged the best in the world), and scientifically milled by the latest improved methods.

MANITOBA WHEAT contains more gluten than any other wheat, and gluten is the property in the wheat which gives strength, and is much more healthful than starch, which is the principal element in winter wheat.

ARE YOU using Hungarian in your home? If not, give it a trial, and you will soon become convinced that it is the best and most wholesome flour that you have ever used.

THE BEST PUBLIC pastry cooks in Montreal use nothing but Hungarian for pastry, as it makes the very best pastry, if you will only use enough water.

FOR BREAD use more water than with any other flour. Give it time to absorb the water and knead it thoroughly; set to rise in a deep pan, and be sure your sponge is soft enough.

IF YOU follow the above directions you will have better bread than it is possible to get out of any other flour.

J. S. HARDING, St. John, N. B., Agent for the Maritime Provinces.

**People** of refined musical taste buy their Pianos and Organs from the W. H. JOHNSON COMPANY, Ltd., 157 Granville Street, Corner of Buckingham, Halifax.