

POULTRY AND EGGS

Condensed advertisements will be inserted under this heading at two cents per word each insertion. Each initial counts for one word, and figures for two words. Names and addresses are counted. Cash must always accompany the order for any advertisement under this heading. Parties having good pure-bred poultry and eggs for sale will find plenty of customers by using our advertising columns. No advertisement inserted for less than 50 cents.

BUFF Cochins, Golden, Silver, White, Buff Wyandottes, Dorkings, Houdans, White, Brown Leghorns, Spanish, Silver Hamburgs, Rouen ducks: Eggs, settings \$1. R. J. Laurie, Wolverton, Ont.

FOR sale: My Stay White Wyandottes, 15 for \$1, 100 for \$4. Cook's Buff Orpingtons, 15 for \$1. W. C. Dempsey, Redderville, Ont.

BUFF Orpington eggs from imported Ontario and Industrial winners, \$2 per 12. Write for free catalogue describing them. J. W. Clark, Cainsville, Ont.

POULTRY, cat, dog and bird supplies. Large catalogue free. Morgan's Incubator Works, London, Ont.

THE Poultry Advocate is the best exclusive poultry monthly published in Canada, telling how to make most money out of chickens, turkeys, ducks and geese. Special attention to practical poultry-raising on the farm; 40 cents per year; sample free. Address Poultry Advocate, London, Canada.

CANADIAN Poultry Review, Toronto, Canada's leading poultry journal. Fifty cents a year; three years, one dollar. Sample free.

BARRED ROCKS Eggs for hatching from a pen headed by a cock bred by E. B. Thompson, N. Y. \$1.00 per setting; also from a pen of Thompson's pullets, \$1.50 per 15. Write to C. & J. CARRUTHERS, Cobourg, Ont.

A. E. SHERRINGTON WALKERTON, ONT. Importer and breeder of **BARRED P. ROCKS** exclusively. Eggs, \$1.00 and \$1.50 per setting of 12.

White Wyandottes and **Buff Orpingtons** Eggs \$1.50 per 15, each with order. O. W. BEAVER, "Pinegrove," Prescott, Ont.

Eggs for hatching from a pen of 42 hens, B. P. Rocks, "National strain"; large, healthy birds, choice markings, persistent layers of large eggs, having run of orchard. Price \$1 per setting, or \$2 for 3 settings. Safely packed. W. C. SHEARER, Bright, Ont.

Fresh and Fertile Mongolian Pheasant Eggs FOR SALE at ten dollars (\$10) per hundred. Delivered to customers as laid. Canadian Pheasantry, Hamilton, Canada.



BRING UP THE CHICKS ON Myers' Royal SPECIALLY PREPARED Poultry Spice

and see what strong, sturdy chickens you have—see how fast they grow and fatten—see how few losses you have through sickness. It saves you money every day in the year.

Write for literature and testimonials. MYERS ROYAL SPICE CO. NIAGARA FALLS, ONT. & N.Y.

Advertisements will be inserted under this heading, such as Farm Properties, Help and Situations Wanted, and miscellaneous advertising. **TERMS**—Three cents per word each insertion. Each initial counts for one word and figures for two words. Names and addresses are counted. Cash must always accompany the order. No advertisement inserted for less than 50 cents.

WANTED—Salesmen for Auto-spray—best compressed-air hand sprayer made. Splendid seller. Liberal terms. Cavers Bros., Galt, Ont.



The other day there was sent to us from a United States firm, a beautifully illustrated catalogue of hardy ferns and flowers. Upon looking it over, we were struck with the great number of "wild" flowers and ferns advertised. In fact, the firm in question makes a specialty of selling "wild flower" seeds and roots. The thought was suggested, why is it, when town and city people are willing to buy such roots, at prices ranging from \$1.00 to \$1.50 per dozen, that so few people on farms ever think of going to the woods and bringing a few home for the garden? Is it because we do not appreciate these "shy, retiring" beauties, as Burroughs loves to call them? I think not; who is there who does not love our native flowers? Is the reason not rather that to many people the possibility of growing them in garden has never presented itself? We have looked upon them as "woods" things, that will grow in the "untamed wilderness" or not at all. That this idea is a fallacy, however, has been proved by many who have tried the experiment, and, indeed, when one really thinks about it, does it not stand to reason that these plants, indigenous to our country, should flourish in it, with a very little supplying of the necessary immediate conditions, quite as well as those more foreign specimens with which we are so fond of filling our gardens?

If you have trees in your garden, about which the soil has become at all "mucky," there to perfection will grow the hepaticas, those dainty little white and bluish tinted flowers, you know, that come out early in spring; dicentra (Dutchman's breeches), bishop's cap, trilliums (the so-called white and red "lilies" of the woods), the golden dog's-tooth violet (known sometimes as spotted-leaved "adder's tongue"), Indian turnip, white snakeroot, bush ferns of various kinds; in fact, one and all of the plants that flourish in similar

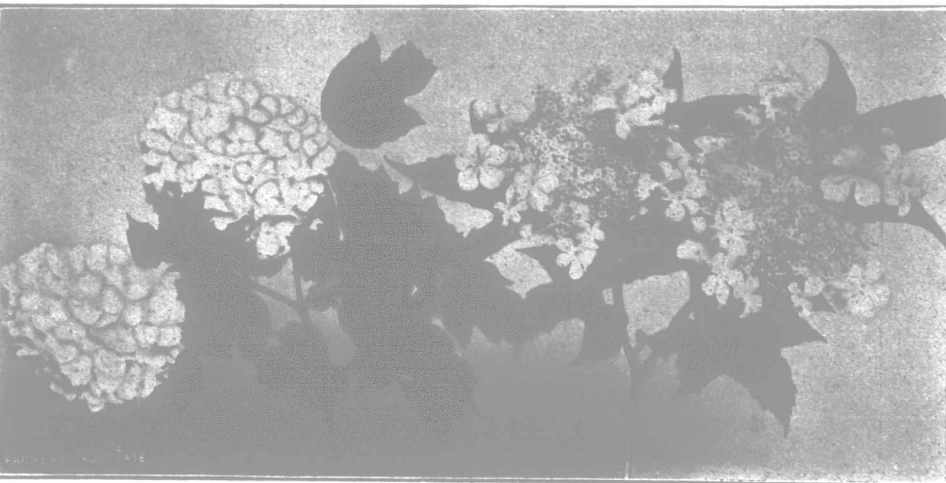
But I must stop, in order to make room for Mrs. Jack's excellent article on the snowball. In conclusion, may I say, try a wild-flower corner. It will not be as showy, perhaps, as the other part of your garden, but will lack nothing in daintiness and interest. First study the conditions under which you find the plants growing in the woods, then apply these conditions as far as possible in your garden. Of course the roots do best if transplanted in early spring or late fall; nevertheless, many of these plants will stand even midsummer moving, if it be carefully done. I have seen hepaticas, columbines, Indian turnips, and herb Robert, which, when transplanted even in their flowering season, grew right on, seeming to suffer nothing at all by the disturbance. Try a few some spare day.

FLORA FERNLEAF.
"Farmer's Advocate" office, London, Ont.

Viburnum Opulus and Sterilis.

By Mrs. Anna L. Jack.
So that queenly snowball blooming
Was of her an emblem given,
For its flower language whispers:
"My thoughts are all of heaven."

It requires a stretch of imagination to understand why Viburnum sterilis should have gained such a meaning in the language of sentiment, for the flowers first appearing are small, greenish and irregular masses, devoid of beauty. A few warmer days of sunshine, however, cause the balls to expand, and the shrub comes a-bloom with heavy-headed clusters of pure white sterile flowers that are very decorative, but without perfume. It is of straggling habit, if left to itself, and apt to grow unshapely; so that it requires judicious pruning to bring an old plant into good form, and rubbing off surplus sprouts in a newly set-out one. Of late years, especially, during hot, dry seasons, it has been attacked by black aphides, and requires the application of



Viburnum Opulus and Sterilis.

situations in the woods. A more exposed situation will suit the scarlet columbine, which will flourish almost anywhere, and a damp corner will do finely for the mauve and purple asters that grow along the edges of swamps, boneset, feathery meadow rue, jewel weed (yellow tou-h-me-not) and such flowers. I have seen wild bittersweet climbing luxuriantly up veranda posts; also the wild clematis, beautiful even after the blossoms go, with its tufts of silvery down. Eben Rexford tells of a clump of golden-rod which, under cultivation in his garden, grew to a remarkable size, becoming an object of such striking beauty as to be admired of all beholders. Then what can be prettier than the cone-flower, the "Brown-eyed Susans" of the hay-

fields? kerosene emulsion before the "balls" have attained full size. If not attended to in time, they wither before opening into bloom. In England, this shrub is known by the name of Guelder rose, and the first plant was brought from Holland.

By contrast, we have the shrub in its wild state, Viburnum opulus, or high-bush cranberry. It is both ornamental and useful, bearing cymes of minute white flowers, surrounded by a row of large sterile blossoms. The flowers are abortive, but beautiful, and the foliage remains clean and abundant all the season on cultivated and well-cared-for plants.

The fertile flowers result in dark red berries that glow with color, and grow in large clumps of healthy-looking shrubs. Their fruit, if gathered, makes a piquant jelly, that is much esteemed to be eaten with game. It has been said that birds

did not eat this fruit; but during the past winter they were often seen pulling at the bunches, and, doubtless, eating the berries. Probably on account of the continuous snow, food was found to be scarce.

The plants attain a height of eight or ten feet, and keep their branches well above the snow line. In the shrubbery, it makes an effective background, and is interesting both in flower and fruit; the former being often adjudged as more beautiful than the cultivated form.

Vegetables for the Farmer's Table.

By Kathleen Merivale Darrel.

The first warm days of spring usually bring with them at least a slight loss of appetite, and a longing for something a little different from what one has been eating all winter. If those who cannot afford to buy hothouse vegetables will try the following recipes for preparing winter vegetables, they will, perhaps, not find it so trying to have to wait a while longer for the fresh garden produce:

Potato Puff.—Heat two cups of cold, mashed potatoes, and half a cup of milk or cream; season with pepper, parsley and celery, salt; beat two eggs, and stir into the potatoes; turn into a buttered baking-dish; sprinkle with grated cheese, and bake twenty minutes.

Potato Pie.—Place alternate layers of mashed potatoes and thin slices of beef in a bake-dish, having a layer of potatoes, dotted with butter, on top; sprinkle each layer with salt and pepper, and pour a very little gravy, seasoned with curry powder, over the meat; care must be taken not to use too much or the pie will be too moist; bake slowly for thirty minutes.

Escalloped Potatoes.—Fill a baking-dish with alternate layers of onions and potatoes, thinly sliced; sprinkle salt and pepper over each layer; partly fill the dish with milk, and dot bits of butter over the top. If raw potatoes are used, bake one hour; if cold, boiled, bake from twenty to thirty minutes.

Saratoga Potatoes.—Peel raw potatoes, and cut them in lengthwise strips, half an inch thick; dry between clean cloths, and fry a few at a time in deep, boiling fat; lift with a skimmer; sprinkle with salt; drain, and serve very hot.

Baked Cabbage.—Boil a small cabbage with a slice of bacon until done; chop finely, and mix with the following: Three eggs (well beaten), one and a half cups sweet milk, half a cup of boiled rice or macaroni, two tablespoons of butter, one chopped onion, one teaspoon of mustard, and salt, pepper, sage and summer savory to suit the taste. Turn into a buttered dish, and cover with bread crumbs, and bits of butter; bake three-quarters of an hour. Grated cheese alternated with layers of this mixture will result in a very appetizing dish.

Stuffed Onions.—Peel and parboil several large onions; drain, and set aside till cold. With a sharp knife, scoop out the center of each onion, taking care to leave rather thick walls about the cavity. Chop the onion taken out, with a little cold meat and bread crumbs; mix into it a little butter, and season with pepper and salt. Fill the onions with this mixture; place in a deep dish; pour a little meat stock about them, and bake half an hour.

Fried Onions.—Slice thinly, and soak in milk for a few minutes; dip in flour, and fry in deep, hot fat; drain, and serve.

Diced Carrots.—Cut in half-inch dice as many carrots as are needed; boil till tender, and drain. Make a cream sauce as follows: Rub together one tablespoon of butter and two of flour; add one pint of boiling water or hot milk, and stir until thickened; season with salt, pepper, and a dash of vinegar, and pour over the carrots. Parsnips, turnips and potatoes are all delicious, served separately in this sauce, and the yellow and white carrots and parsnips or potatoes and turnips makes a pleasing dish. For potatoes, the sauce may be flavored with chopped onions, celery seed, lemon juice or grated cheese.

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