

water and a low temperature are responsible for failure often times with agaves and cacti.

CLIVIA AND THE AFRICAN LILY

These plants should be wintered in the pots they are growing in, either in a light cellar or cool room in a temperature of 45 to 50 degrees. The roots must never become really dry; in fact, the foliage should be kept green and growing slightly, if possible, so that a dark cold cellar is not as suitable for them as a cool light cellar or cool room in winter. These are two of the most showy lawn plants we have for partially shaded positions in summer. Their lily-like flowers are very showy and attractive, and are too seldom seen on lawns.

GLADIOLI

The corms or bulbs of these should be dried off partially before being put in the cellar or stored for the winter. A fairly dry cellar and a temperature of 45 degrees will suit them. If the atmosphere of the cellar or room where they are stored is very dry, pack the corms in dry sand. In a damp cellar, tie them up in bunches to the joists, or place in paper bags.

POTTING BULBS

If you did not pot any hyacinths or narcissi in September, there is still plenty of time, but the earlier planted bulbs usually give the best results. A good place to bury the pots is in the garden where they can be protected with leaves if severe frosts set in, or they can be put in the cellar or cold frame and covered as directed in the

last issue of THE HORTICULTURIST. When freesia bulbs are potted place them in the window at once. These do not require a cool damp place to start in. Water freesia bulbs sparingly until growth has well commenced. Freesias are one of the best and sweetest flowering bulbs we have for winter use.

BULBS IN WATER BOWLS

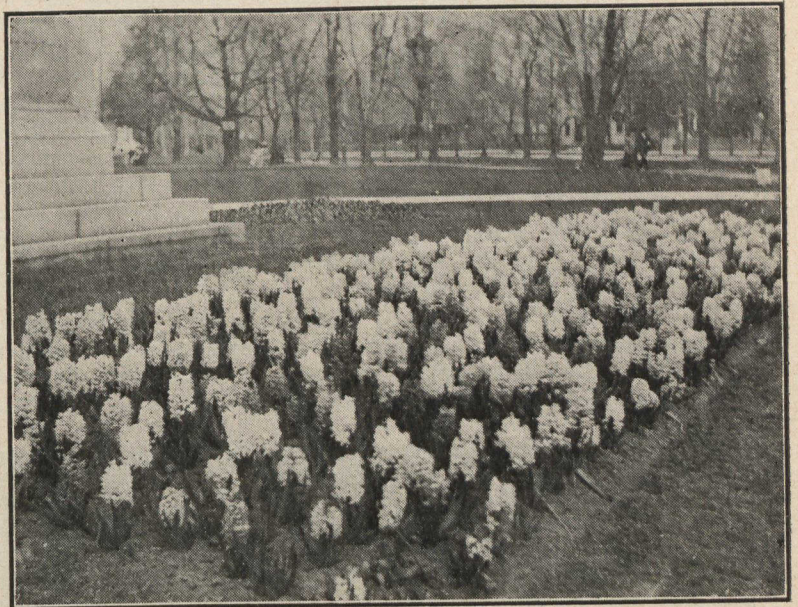
Chinese sacred lilies, the paper white narcissus and some varieties of the polyanthus narcissus may be grown in stones and water. Start them in October or November. Select strong bulbs for best results. A few weeks before the plants come into bloom, add some ammonia to the water.

Hyacinths in glasses are a pleasing addition to the winter window garden. Place the bulbs in a hyacinth glass containing a little rain water and some charcoal. Do not allow the water to rise much above the base of the bulbs but always keep them in contact. Keep the bulbs in a dark, cool place until well rooted; then bring into the

light. Change the water every three days, and never let it freeze.

FALL CARE OF LAWNS

Top-dress the lawn as recommended in another column of this issue. Use



Plant Bulbs for Hyacinths Like These Next Spring

stable manure if you must, but an earth mulch is better. Bone meal is a good fertilizer; it is cheap and lasting.

Most lawns are improved by an occasional dressing of lime. It will sweeten the soil, and rid the lawn of many plants, such as moss, that thrive in sour soil. Apply air-slaked lime, after the ground has frozen, at the rate of 40 bushels to the acre, that is, three quarts to each 100 square feet of turf.

Preparing Grapes for Winter Use

GRAPES constitute a perfect nutriment according to the analysis of a French chemist. Their nutritive qualities are analogous to those of milk. Whether eaten in a fresh state or preserved, they are not only nutritious, but also esteemed as most delicious and palatable fruit. As a winter delicacy, preserved grapes are a boon to the house-keeper.

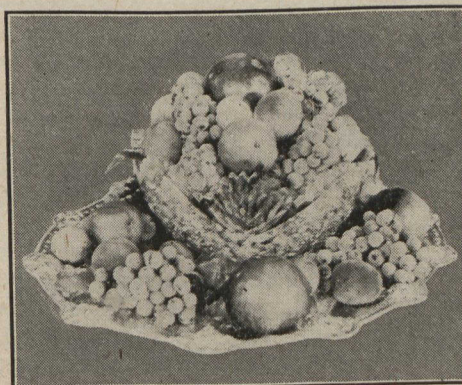
UNFERMENTED WINE

Take 20 pounds of Concord grapes and pick carefully from the stems. Crush the grapes and put with two or three quarts of water in a porcelain kettle on the stove. When at boiling heat, separate the juice from the pulp and skins; then strain through a sieve or colander, using a little more water. Add six pounds of granulated sugar to the grapes and, when it is dissolved, strain very carefully through a thick cloth. Enough water may be added to make three gal-

lons. Then heat and pour immediately into jars and seal up tightly.

GRAPE WINE

To make fermented grape wine, use 20 pounds of grapes, six quarts of boiling water and 10 pounds of sugar.



Fresh Fruits for the Table

Mash the grapes in a stone jar, pour on the boiling water and let it stand three days, covering the jar to keep out dust. Strain the fruit and juice through a cheese-cloth bag, return the juice to the jar, add the sugar and let it remain until fermentation has ceased. Take off the scum, strain the juice and then bottle tightly, pouring melted sealing wax on the corks. Lay the bottles on their sides in a cool place.

SPICED GRAPES

The formula for spiced grapes is five pounds of grapes, four pounds of sugar, one pint of vinegar, one tablespoonful, each, of cloves, allspice, and cinnamon, and one-half tablespoonful of mace. Pulp the grapes; place the pulp on the fire and heat slowly, cooking about five minutes. Turn the fruit into a coarse sieve and press the pulp through, thus separating it from the seeds. Place the skins with this pulp, and weigh the