# Suggestion for Laying out a City Dack yard & Japanese ly-Intervals of 5ft - sides A.B.C.

Y parterre!" That is what a Bostonian called her small flower garden many years ago-so long ago that the owner of the circumscribed plot and her generation have passed from the face of the earth as completely as the "parterre" has been swept out of being by the march of city "improvements." I had never heard the word before she used it in my hear-

we returned to the house. "Parterre," I read, "A system of flower beds with intervening spaces of gravel or turf."

ing. I looked it up privately after

Then my prim Bostonian was right. Characteristically, and after the manner of Bostonians, she had made the most of her space. The backyard may have been thirty feet square. The center was occupied by a grass plot. In very truth, it was a drying ground on Monday. My hostess never invited visitors to see her parterre on Monday. Me she allowed to go out of the back door whenever the spirit moved me, for I was staying in the house for some weeks, and I could not be blind to the ignoble use to which the flower garden was put on the second day of the week. She took pains to explain to me that the wet clothes were no disadvantage to her darlings. The lines were cunningly arranged, so that, even in a high wind, the sheets did not touch the borders on the outside of the narrow gravel walk running around the turfy space. In the very center of the grass plot was a FOUNTAIN. I capitalize the word. as she did in speech, and, I doubt not, in thought. A slender stream of water, connected with the city "service," spurted up from a rockery. She spoke that last word in prideful stalics. It was just a little lower than the FOUNTAIN in her esteem. A low mound of stones, irregular in shape and irregularly piled, was draped with running vines, notably Japanese ivy-just then coming into vogue and catalogued by florists as "ampelopsis." Tradescantia and smaller creeping plants clung lovingly to the stones, which were wet

Care of Pets

THERE is no time in the year when

watered properly, for on this depends

Dogs should be given little or no meat

at any time. Dog biscuits are the best

form of food for them: milk and oat-

meal are also good. A bone with very

little meat on it may be given for them

cuits take its place. Dogs should be washed at least once a week to keep them in good condition. A soap con-

mush; and, strange to say, they are very fond of some vegetables. Corn on the cob does not hurt them, and a great many like it very much. There have even been cats who like cantaloupe. These animals also should have

loupe. These animals also should have water where they may get it, and some cats may be washed with good results—to the cat—although it is a very dangerous operation for the unfortunate person who is detailed to perform the feat. Some cool place should be provided for them to sleep, but the cellar is not always good, for it is too damp.

Dogs should not be allowed to sleep in the house, particularly in summer. The stable is the best place, or, lack-ing that, the dog kennel would be all

taining tar is best for the purpo

Cats should be fed mainly on

to chew, but it is better

their health.

animals need so much care as in

the summer. Then they must not only be kept clean, but must be fed and

for six days out of seven. FOUNTAIN did not play on Monday. She always said "play," and looked really hurt when I blundered once

Out of that square of earth my old friend got more pure delight, more food for mind, more healthful occupation for her spare and lonely hours than a millionaire gains from hotouses and conservatories. She arose before the sun in summer, and hied herself forth to prune and dress the parterre. She never spoke of digging and weeding. Looking down upon the becapped and silver-haired Eve in her "diamond edition" of Eden, while I dressed my lazier self in the chamber overlooking the parterre, I learned lessons that have stood me in good stead ever since.

### PLEASURE AND PRACTICE

school of philosophy last week. To descend (or rise!) to practical

conservatory.

ing out on warm nights to sit upon the iron chair-painted green-that stood in one corner of the yard, and dream out dainty fancies that do not outlive youth with a majority of women. I am persuaded that she shut her eyes to the brick walls on four sides of her, and let the whisper and lulling splash of the FOUNTAIN de-

in asking if it "never got out of working order."

Hanging

Flower

Pot is Possible

itty a

The pretty pretense she made of turf, rockery and flowers was a course of study in the pleasures of the imagination and adaptation to circumstance. We touched upon that

detail-I would make the description of the dear philosopher's parterre an object-lesson for the flower lover who sickens over the quick-fading beauty of "street flowers," and cannot afford to purchase what are to her almost a necessary of life from a

The central bit of turf is not to be dispensed with if you have washing done at home. You may omit the rockery (in italics) and the FOUNTAIN from your scheme if you like. But they added to the comeliness and-what was more to the owner-to the suggestiveness of the place.

I more than suspected her of steallude her into the belief that she was in

PANwork placed Top en

a tropical garden.

Begin we with those uncompromising brick walls. Sheath them in trellises of laths or of wire. Either will do. You may buy wire network of varying widths by the yard from dealers in farm implements. Do not try to train creepers directly against the brickwork. They will be scorched by city suns. Set running nasturtiums at the foot of one section of the trellis. They are brave and bright from early June to late October,

indefatigable bloomers and climbers. The bitter-sweet fragrance steals into the windows refreshingly on hot nights. And-a housewifely value of which most cooks are ignorant-the flowers work well into salads, are piquant in sandwiches, garnish gorgeously, and, in running to seed, supply imitation capers when pickled. Whatever else you omit, plant an abundance of my nasturtiums. You may have started the seeds in house boxes. Do not transplant these

or anything else until the earth is w.rm. Nothing is gained by setting roots or seeds in cold soil. I found that out for myself long ago by seeing a German gardener thrust his middle finger down into the brown, soft mould of my prepared flower garden and shake his head

is no good for a week!"

## PLANTING SWEET PEAS

Sweet neas-the darlings among climbers-are an exception. The seed should be buried four inches deep in April in the Middle States. Select several colors and give them ric't soil. They hold on in beauty and fragrance until frost if kept free of weeds and watered in dry

plan of massing colors is far preferable to the fantastic contrasts affected by American florists. Avoid, also, the appearance of "patchiness" consequent upon too small masses of color. Your borders are long, to suit the shape of the yard and the exigency of the central drying-ground. Plant, therefore, in rows. At the back of one border set coreopsis. They will come up in brilliant array year after year, undismayed by time and seasons. In front of the coreopsis sow sweet alyssum as a white fringe for the bed. Set out a line of scarlet salvias at the back of an-

"Not sunwarm yet!" he grunted. "She

In planting your parterre, the English

Give. I pray you, a goodly place to asters. They hold their own against discouragements of divers sorts and come into vivid bloom when earlier plants are on the wane.

Wall sheathed

shine

"Uncompromising brick

Do not fail to plant a row of mignonette. It is not showy, but no flower rivals it in exquisitely delicious and per-

other border. They stand much sun-

I have not recommended roses for the backyard parterre. They require intelligent care; they take up much room; the hardy kinds bloom but once a season After that they are mere shruhbery, and shrubbery is not suitable for a city backyard. It is bristly in winter and scrubby for the greater part of the summer. Moreover, unless you own your own house, you are planting and cultivating for the next tenant in setting out perennial shrubs.

Whether you have a fountain or not, manage to have a flexible hose attached to a hydrant or pipe in a corner of the yard, that you may wash dust from plants and irrigate the earth at pleasure. Dust and drought are the most dangerous enemies of city gardeners. If insects appear, dust the plants with white hellebore early in the day while they are wet with dew.

In odd corners set violet roots. I have in mind a border of single purple violets that are never out of bloom after the spring opens until the snow flies,

Marian Harland

### FAMILY MEALS FOR A WEEK

· Coreopsis

Sweet Alyssum Marigolds & Daisies

SUNDAY

· Wasters

Nasturtium's Half way between Ly-side A.

Moontlowers Morning Glories Sweet Peas - Sides D.D.

Row of Scarlet Sage
Mignonette

A. .....

Court !

3/10/8/

443 200

Moonflowers -

BREAKFAST. Berries, rice cooked in milk, eaten cream, deviled lamb kidneys, graham cuits, toast, tea and coffee.

LUNCHEON. Cold veal, scalloped potatoes, sardine sandwiches, lettuce and cress salad, toasted crackers and cheese, strawberry float, cookles, tea.

Julienne soup, smothered chickens, ric croquettes, mashed potatoes, Bavaria cream, devil's food, black coffee.

MONDAY

Oranges, cereal and cream, bacon and eggs, French rolls (warmed over), toast, tea and coffee.

LUNCHEON. Veal scallop (a left-over) potato souffe (a left-over), potato toast. lettuce salad, crackers and cheese, cake and cocoa. DINNER.

Cream of celery soup, chicken and mush-room pie (a left-over), asparagus, spinach, strawberries and cream, light cake, black coffee.

BREAKFAST. Grapefruit, hominy and cream, fri smelts, potate cake, toast, tea and coffee. LUNCHEON.

Savory omelet, spinach souffle (a left-ver), baked potatoes, bread pudding, tea. DINNER.

TUESDAY

Cream of asparagus soup (a left-over), larded calf's liver, string beans, stuffed to-matpes, canned peach pie, black coffee. WEDNESDAY BREAKFAST.

Berries, cereal and cream, bacon and fried hominy (a left-over), brown and white bread, toast, tea and coffes. LUNCHEON. Cold larded liver (a left-over), minced potatoes, saute (a left-over), warm ginger bread and cheese, tea.

DINNER Macaroni soup with Parmesan cheese, mutton chops en casserole, cauliflower asparagus, strawberry shortcake with whipped cream, black coffee.

THURSDAY

BREAKFAST. Berries, cereal and cream, scrambled eggs, corn meal muffins, toast, tea and coffee.

LUNCHEON. Ragout of mutton and rice (a left-over), fried potatoes, asparagus rolls (a left-over), Indian meal pudding, tea. DINNER

Cauliflower soup (a left-over), baked calf's head, green peas, whipped and browned potatoes, pineapple pie, black coffee,

FRIDAY. BREAKFAST.

Jranges, cereal and cream, fried calf's brain, quick biscuits, toast, tea and coffee. LUNCHEON. Cold calf's tongue and cheek (a left-over), stewed potatoes, salad of lettuce and green peas with mayonnaise, toasted crackers and cheese, cream cakes, tea. DINNER.

Mock turtle soup (founded upon liquor in which calf's head was toiled), baked shad, whipped petatoes, stewed tomatoes, strawberries and cream, cake, black coffee.

### SATURDAY BREAKFAST.

Oranges, cereal and cream, bacon and sweet peppers, rice muffins, toast, tea and coffee.

LUNCHEON. Baked eggs a la cocotte, stuffed potatoes, rice with tomato and cheese sauce, chocolate and cake.

DINNER.

Yesterday's soup, scallop of creamed shad and roes (a left-over), potato souffie, green peas, strawberry ice cream and cake, black

### Gasoline for Washing MANY people tell of their failures

in gasoline washing. In nine cases out of ten, the reason is that too little gasoline is used. If you wash with water, you usually take a good basinful or pailful, but, when you wash with gasoline, you are apt to put a cupful into a generous-sized pail. This, of course, is just enough to stir up the dirt and to dis-tribute it in a gray tone all over the lace, gloves or what not to be cleaned. Take a generous bowlful of gasoline and wash your gloves, laces, veils, neckwear, ribbons and silken accessories; then rinse them in plenty of clean gasoline

After using, if you will let the gaso-line stand for a few moments, all the dirt will settle, and you can carefully pour off the clean gasoline to use at an-other operation. To clean gloves, put them on the hands and scrub with a lit-tle brush, afterward rinsing them like a pocket handkerchief.

a pocket handkerchief.
Silk washed in gasoline loses none of its dressing; feathers lose none of their curl; pleatings stay pleated. Never, of course, use gasoline in a room where there is a burning stove or where the

# THE HOUSEMOTHERS' EXCHANGE

DEQUESTS appeared in the Exchange some time ago for whole wheat bread without yeast and for bran bread. Here is something that will, I think, anduring the warm weather, and water should be kept where they can get it

### Graham Finger Rolls.

Into four cupfuls of graham flour stir one level teaspoonful of salt and one and threequarters of a cupful of sweet cream. Sift graham flour upon the kneading board; roll a tablespoonful of the dough under your palms to the desired thickness and length. Bake in a moderate oven. These rolls are crisp, sweet and of a nutty flavor. Underdone bread and bread

that tastes and smells of yeast will never

Date Wafers. Roll some of the dough made as directed in the preceding recipe as thin as possible and spread on it a layer of washed and seeded dates. Cover these with a stratum of dough of the same thickness as the lower,

do for a weak stomach.

and are better for the children than cookies or cakes Invalids (and in fact, everybody) should practice what is known as "Fletcherization." That is chew, chew, chew! until the food is a soft pulp. Keep this in mind while you eat, and soon your stomach trou-

Cut into squares and bake. These are fine.

ble, indigestion, and even heart trouble. will be cured. will often cure constipation. Don't drink while eating, but manage to take between meals two quarts of water daily, if you can. Don't drink either tea or coffee. I used to drink coffee twice a day. Now I bever touch it. Tea is a stimulant for old geople, but very bad for the young.

Now for a request: Is there any one of

our readers who would kindly send me the Literary Digest when he or she has finished reading it? I would gladly pay the postage, and likewise exchange any periodical I have for it. EMMA C. M. (Franklin Grove, Ill.).

Your recipe is appetizing. At first reading I was inclined to object to it as expensive, even in the country, where cream should be plentiful, but where it is really often hoarded stingily for butter-making. Second thought suggested that, as the recipe calls for neither eggs nor butter, less than a pint of cream for a batch of

rolls and for cookies is reasonable

I indorse your condemnation of tea and coffee as daily drinks for young people. Apart from the inexpediency of forming a habit that may cause inconvenience and even suffering at times, coffee impairs digestion when drunk with cream, and tea is a decided intury to the nerves. Both are detrimental to the complexion-especially coffee. I have seen coffee topers darken visibly from week to week, and watched the bleaching skins and clearing eyes of the same people when the habit was abandoned. No boy or girl under 21 should use tea or coffee as a beverage.

Advice for Mothers

to the table and sit in a highchair I would get a piece of tough shoulder steak, when buying meat for the rest of us, broil it rare, and let her have it. She would suck that little piece contentedly all the while we were eating.

She was a bottle baby and backward in teething, and I thought her food was deficient in lime. Baby foods are expensive, and I bought whole wheat flour, tied up & quart tightly in a clean muslin bag and boiled it about five hours. I cooked it briskly, never letting the boiling cease, and replenishing with boiling water from the kettle to keep the bag covered. When it was done I untied the cloth carefully, rolled out the contents upon a plate and let it get cold. When it was cold and firm I peeled off the outer coating, grated and sifted what remained and put into glass

When I would feed baby I made a porridge by mixing this flour to a paste with water and cooking it five minutes, stirring constantly to prevent lumping. While it was still hot. I mixed it with rich milkone part milk, three parts porridge. I made enough in the morning to last all day, warming a little for each feeding, as it was needed, and keeping the rest in a cool place. One month's trial convinced me that this was just what she needed. She soon had a

mouthful of fine, even teeth. I must add anent the tough steak that it ould be very tough, so that the child cannot bite into it, or tear off bits. Now that she is older, when she has been fed with bread and milk and d poached egg, and frets for more, we give her a nice, juicy bone. When she has sucked it dry she calls her big black dog and gives it to him and asks for another. So we eat in peace. The best

but strong and active.

Please overlook mistakes, as baby has been meddling while I am writing.

A YOUNG MOTHER (Dunkirk, N. Y.). P. S.-Will somebody tell me how to make tallow candles? And if anything may be put into them to prevent the sickening smell they give out while burning?

I refer your request to practical candle makers. Your letter is interesting and helpful. The boiled flour has been for

many years in my repertory of reme-

dies for children's ailments. It is one of the best things I know of for feeding a baby who has any disorder of the bowels incident to "summer complaint" and dysenteric affections. Doughnuts With Cream Filling Will any one tell me how to make dough-

filling? If there are several ways of making these, please let me have the best and the easiest. BERTHA (Harrisburg, Pa.). I have no recipe for cream crullers which I can confidently recommend.

nuts or crullers which contain a cream

One will undoubtedly be sent in. I am sorry to keep you waiting so long. Keeping Cookies From Burning Please say to the member whose cookies

burn in a gas stove oven that I had the same trouble when I began using gas for cooking. I now bake them upon the upper grating, and have no more difficulty ex-cept that the even is hother on one side

around when they are half-done. I bake cake and nearly everything except pies on the upper grate, as the heat is more nearequalized in the upper part of the oven. Instead of baking cookies in the pan, I turn it upside down and bake them on the bottom. It is a great improvement. I use the broiling pan for this, as it fits the oven and holds a good many cookies. HOUSEKEEPER (Buffalo, N. Y.).

than the other, and they must be turned

Recipe for "Tart Pie" May I ask if you have a recipe for

"tart pie," and if so, will you let me have it? I have examined a number of cook books without being able to find it. It is a very delicious ple. I can tell you of but one ingredient, and that is I now hear of tart ple by that name for the first time. We know of hun-

The combination title is a puzzle. Who will send in the solution? A Recipe and a Query A member asks for a recipe for bran

dreds of tarts and thousands of pies.

bread as a relief of constipation and indigestion. I offer my formula for the Bran Bread.

One quart of bran, one pint of flour, one cupful of sour milk, one cupful of N. O. molasses, one teaspoonful, each, of salt and baking soda. If you prefer, substitute for the molasses half a cupful of brown sugar and half a cupful, only, of molasses. Bake an hour and a quarter in

ing that, the dog kennel would be all right.

Canaries should be provided with a Gaily bath. Drinking water should be kept in their cages at all times. Lettuce leaves, celery tops and chickweed should be provided for them about twice a week, and a bit of red pepper will do them no harm. Cuttlefish, of course, is always kept in the cage, which should be lined with gravel. Hempseed is very fattening, and should not be given to the birds very often. They should be fed on bird seed and rape seed, with a sump of sugar as an occasional treat.