

SPLITTING BARK ON YOUNG TREES

A fairly common experience with orchardists at this time of year is to find more or less of their young trees with the bark split open along the trunk. Usually this split begins fairly close to the ground and extends upward for from six or eight inches to a foot or more.

This type of injury is especially likely to occur on vigorously growing trees after a winter when the cold weather comes rather early and suddenly in the autumn. This is just the type of season which many of our fruit-growing sections experienced last November and December, and we may therefore expect this trouble to be especially common this present spring.

The injury is produced by the severe cold freezing the water in the younger tissues in the neighborhood of the cambium layer, between the bark and the wood. This of course expands these tissues and the pressure on the bark caused in this way is so great that it splits open.

When this freezing comes on later and more gradually the wood has hardened more, there is less water there, and the trouble does not usually occur. Just what to do? To remedy the trouble depends somewhat on circumstances; but as a rule, the damage is

not discovered till so late that the cambium layer in the region of the crack is killed and all hope is past of making the bark reunite with the wood underneath.

The old separated bark is therefore of no value and should be trimmed away with a sharp knife, back to good sound tissue where the bark and wood are still attached. In the rare cases where one discovers the injury at once after it happens it may be worth while to press the bark down again into place, fill the crack with grafting wax and then bind the whole tightly with strips of cloth to hold it in place until the wound can heal.

This, of course, cannot happen until the following spring, however, and one finds very frequently that even after all the work the bark dies and must be cut away as before suggested.

After the bark has been trimmed away there is a wound to deal with similar to one made in pruning, and the same rules apply to it. If it is not too large the tree will probably heal it over successfully without its being treated in any way. On fairly large wounds—say, two or three inches across and a foot long—it is perhaps well to paint over the exposed wood with a thick, home-mixed paint of white lead and oil.

The Lilac.

The lilac has been greatly improved in recent years. Plant breeders have succeeded in bringing out many beautiful shades running from white to dark purple, through pinks and mauves. Both single and double varieties are found in these colors. The lilac, while an attractive shrub at any season of the year, is prized most when blooming. Occasionally the lilac blooms poorly. This, whether in old or new varieties, may be due to lack of pruning and omitting to cut away the dead flowers. The formation of new growth during the summer is indispensable for the development of bloom the following season, as this growth is considerably checked by the process of maturing seed, it becomes necessary to remove the flowers as soon as they are old. When the bushes have ceased to flower it is also the correct time to do any necessary pruning. This operation consists in cutting away weakly shoots and removing all the suckers, particularly in new varieties as these are likely to have been grafted. The suckers come up from the roots around the base of the trunk. For fine bloom the shrub requires to be well fertilized. A generous dressing of rotten manure, bone-meal, or commercial sheep manure should be dug in about the plant at the time pruning is undertaken.

Hundreds of varieties of lilacs have been tested at the Central Experimental Farm. Among those regarded as very good by the Dominion Horticulturist, are the following:

- SINGLE.
- Alba grandiflora—white.
- Aline Moceris—purplish-mauve, brighter in bud.
- Congo—purplish-mauve, one of the deepest shades.
- Decaise—large, bluish lilac, very fine.
- Delapin—bluish.
- Jacques Calot—purplish-mauve in bud, violet-mauve when opened, flowers large.
- Lovaniensis—almost pink.
- Toussaint-Louverture—bishop's violet, almost purple, one of the darkest in color.
- DOUBLE.
- Charles Joly—vinous mauve; with twisted petals.
- Comte de Kerchove—purplish-mauve changing to lighter shades.
- Edith Cavell—flowers large, white, of good substance. A very fine white variety with large panicles of bloom.
- Emile Lemoine—purplish-mauve changing to heliotrope.
- Georges Bellair—purplish-mauve, petals tipped with white.
- Hippolyte Maringer—lilac and bluish lilac effect, petals twisted.
- Jean Bart—purplish-mauve to violet mauve, flowers with twisted petals.
- Leon Gambetta—pinkish lilac, large panicle.
- Madame Abel Chantenny—white.
- Madame Casimir Perier—white.
- Marc Micheli—violet mauve changing to heliotrope and white, flowers large.
- Michael Buchner—violet-mauve to bluish-violet.
- Olivier de Serres—bluish lilac, large panicle.
- Paul Thirion—later than most, rosy in bud, lilac when open.
- President Fallieres—pinkish lilac, late.
- President Vigier—rosy in bud, lilac when opened, changing to pinkish.
- Wm. Robinson—rosy lilac in bud, lilac when open.

Two other fine hardy lilacs which should be in every collection are *Syringa rothomagensis* and *S. pubescens*.—Can. Hort. Council.

For the Horse.

A teaspoonful of vinegar added to the water in which old potatoes are to be boiled, just before boiling begins, will keep them from turning dark.

This rainy day I have been working in the garden and I learned this trick, which is mentioned in the paper, that to dress or to wash any article which you have washed in water, as I did with my small clamp on

The Sweet Pea.

The sweet pea merits its popularity which has grown with the passing of years. Like other garden flowers, the sweet pea has been greatly improved in grace of form, delicacy and variety of coloring. Its fragrance is a great asset, and with proper culture the best varieties produce such long and fine stems that the sweet pea has become one of the best annuals for cutting purposes.

The sweet pea should be planted as early as possible after the snow is off the ground. At that season it is able to make a fine root growth before the warm weather arrives to develop the top before a strong root system has been established. The sweet pea does best in a rather cool situation. While the soil should be retentive of moisture, it should be well drained. Heavy fertilizing seems to be necessary for insuring crops with long stems and several flowers to the stem. The roots of the sweet pea go deep if the soil has been well loosened up below. It is therefore important that in preparing the ground for sweet peas to dig in a good quantity of well-rotted stable manure. They require full sunlight for at least the major portion of the day.

While abundant flowers can be obtained from the cheapest seed, the size, form, purity, vigor and best colors go with the better strains.

The old practice of sowing in a deep trench is no longer popular. It is well, however, to sow the seed so as to insure the roots being well covered. The method of sowing recommended by the Dominion Horticulturist, from experience on the Experimental Farms, is to plant the seed in a trench from one to two inches deep, the greater depth being in a rather cool situation. While the soil should be retentive of moisture, it should be well drained. Heavy fertilizing seems to be necessary for insuring crops with long stems and several flowers to the stem. The roots of the sweet pea go deep if the soil has been well loosened up below. It is therefore important that in preparing the ground for sweet peas to dig in a good quantity of well-rotted stable manure. They require full sunlight for at least the major portion of the day.

Staking or trellising is necessary. A good trellis is formed by the use of wire netting attached to stakes. The trellis should be from five to eight feet high according to the richness of the soil.

If the soil is kept well cultivated no water will be necessary until bloom commences. As the season advances the peas will need more liberal watering. It is a good practice after the hot weather arrives to mulch the plants with lawn clippings or stable manure. The latter is preferable because it feeds the plants and produces better bloom.

Experimental farms have tested many hundreds of varieties the following list covering the various colors and shades recommended:

- White, King White; cream; Primrose Paradise; chocolate or purplish-maroon; Nubian; light blue; Princess Mary; dark blue, Lord Nelson; rose and lavender, Tennant Spencer; bluish-lavender, Florence Nightingale; scarlet crimson, King Edward Spencer; scarlet, Scarlet Emperor; ruby red, Ruby Palmer; light pink, Lady Evelyn Eyre; creamy pink, W. T. Hutchins; bluish pinks, Dainty; rosy pinks, Margaret Atlee; deep rosy pinks, Mrs. Cuthbertson; salmon pinks, Mrs. R. Hallam; orange and pinkish salmons, Helen Lewis; orange scarlets, Thomas Stevenson; pinkish-salmon flakes, Aurora; pinkish-cerise flakes, Apple Blossom, Spencer.—Can. Hort. Council.

Good fences are essential in raising sheep, and dog-proof corrals should be built for penning the sheep at night.

CLIPSE FASHIONS

Exclusive Patterns
L. H. CLAYTON



A DAINY COMBINATION FOR THE LITTLE MISS.

Care should be taken in choosing the little girl's lingerie. She loves the dainty, and these days of athletics require the practical. The accompanying illustration shows an attractive and practical, yet dainty, combination for the little miss. No. 1030 may be made in nainsook or dimity. Faced with colored bias trimming or lace makes a very pleasing finish. It may be developed in crepe-de-chine for very dressy wear. Cut in sizes 6 to 14 years, size 12 years requires 2 1/2 yards of 36-inch material.

Pattern mailed to any address on receipt of 20¢ in silver, by the Wilson Publishing Co., 73 West Adelaide St. Toronto. Pattern mailed same day order is received.

To Tempt Spring Appetites.

- Rice Fluff—1 cup rice (cooked in plenty of hot water), 1 cup whipped cream, maple syrup.
- Cook the rice in plenty of hot water and when thoroughly done drain and rinse with cold water two or three times to separate the grains well. Add the whipped cream and then pour over this the maple syrup.
- Marshmallow Salad—1 lb. marshmallows (diced), 1/2 lb. dates (pitted and cut up), 2 tart apples (cut into small pieces), few nut meats.
- Blend with the following dressing: 2 eggs (beaten), 1 cup sugar, butter size of egg, 1 tsp salt, 1 tsp. mustard, 2 tbs. flour, 1/2 cup cold water, 1 cup vinegar.
- Cream all together before adding vinegar and cook until thickened. Use about two-thirds cup of dressing to half cup of whipped cream.
- Salmon or Tuna Fish—1 can salmon or tuna fish, 1 cup sliced celery.
- Drain oil from fish, remove bones and bits of skin. Add celery and mayonnaise or salad dressing. Arrange on lettuce leaves and garnish as desired.—E. L. H.

Birds are the best friends the farmer has. Well bred chickens well fed constitute the chief essential of success in the raising of poultry.

CHOOSING THE RIGHT PATTERNS

BY ISABEL DE NYSE CONOVER.

A design that shows thin material to the best advantage is almost sure to ruin a thick one as far as its appearance is concerned. In picking styles consider how they will cut on the goods. Biases aren't nice in sheer stuffs. A bias edge in thin goods is almost sure to be a wibbly-wobbly fluted one.

Now and then there is a smart exception to the rule of straight skirts for sheer material. However, a straight line at the lower edge of the skirt of voile, batiste, organdie, chiffon or georgette assures the hang and a neat appearance, while the circular cut is a thick proposition to handle. You can almost tell by the picture of a dress whether the lower edge is straight or curved. Where there is a joining at a low or normal waistline, and the skirt is gathered or shirred to the waist, the lower edge is usually straight. Some straight-hanging dresses, those that are cut in one piece from shoulder to hem, have straight lower edges.

To look their best, circular skirts or insets need a goods of firm texture. I have seen recently attractive frocks of crepe de chine and crepe satin with circular insets. They were heavy quality, but I know the curved edge in such goods would be tricky to handle. Satin, faille, twill or fine wool poplin would be easier to make up this way.

It's an excellent plan to stay a curved edge in any goods as soon as it is cut. Curved neck edges may be prevented from stretching out of shape by running in a stay thread when the garment is cut. Run the thread in by hand, tightening it just enough to make the edge conform to the edge of the pattern.

If you find it necessary to cut a circular cuff or collar piece in sheer material such as chiffon, not only stay the edge with a thread but also baste the cut-out piece to a piece of stiff paper, the shape of the pattern, until

the edge is bound, or baste the chiffon to stiff paper before cutting.

The amount of fullness is another quality of design to consider in relation to the material. With the same amount of shirring, stiff wavy goods such as Gips de Londres, taffeta or organdy will billow out and look twice as full as slim stuffs such as chiffon or fine voile. Soft crepe de chine and crepe satins make up prettily with gathered skirts.

It is only the thinnest of woollens that will stand gathers. Broadcloth or a very fine twill, or serge may be gathered successfully; but tweed, homespun or any of the medium-weight or coarser stuffs make bunched, awkward gathers.

Weight must be considered in making up sheer materials that haven't much body. You cannot hang much weight on the fragile threads of chiffon or the fine imported voiles. A sheer basque waist of such fabric won't hold up a full-gathered skirt without sinking down under the load, if not all the way round in spots. It's better, if you want that style, to make the waist of silk, and the skirt of sheer stuffs.

For gingham, chambrays, linens, and other cottages of medium weight I like best cut styles and straight-hanging frocks that have straight lower edges. They can be made up with good results in one-piece styles, shaped at the side seam and curved just a little at the lower edge.

My best rule for combining two materials is to have the goods match exactly in texture or to contrast decidedly in texture and weight. Near matches always look like mistakes. A serge and a poplin—even of matching color—cannot be brought into one frock successfully. They are too near to the same weight. But either goods might be trimmed with a plaid rough-surfaced woolen or combined with a crepe silk.

Egg Dishes That Are New.

When fresh meat is not easily obtained, eggs make an excellent substitute. The trouble is that when eggs are plentiful, most of us are likely to serve them too often in the easy, ordinary ways of cooking them. The family tires of them and demands something different. Camouflaged a little and combined with a few other simple ingredients, eggs may still be enjoyed and used in quantities.

For an Egg and Potato Dish use four eggs, two tablespoonfuls of butter, three tablespoonfuls of flour, one scant pint of milk, two or three cupfuls of cooked potato (mashed rice, or finely chopped), one cupful of bread or cracker crumbs soaked until soft in a little milk, salt, pepper a little chili-powder, if desired. Melt the butter over the fire, rub in flour and add milk slowly, stirring constantly to avoid scorching and lumpiness. Cook until it thickens. Season and remove from the fire. Beat the eggs light, stir them into the white sauce just made and add the potato and crumbs. Season to taste with salt, pepper or chili-powder, and beat well together. Put the mixture into a buttered baking dish and cover the top with a thin layer of soaked crumbs. Sprinkle with salt and black pepper and dot with bits of butter. Set the dish in a pan partly filled with hot water, and bake in a moderate oven until it puffs up and is deliciously browned on top. This requires from 40 to 50 minutes usually. Serve hot from the dish in which it was baked. It will furnish liberal portions for from six to eight persons.

A Delicious Pudding can be made with eggs and a can of corn. If the corn seems watery, drain the liquid off, then put the corn through the

meat-grinder, saving any milky fluid that may drip from it. Soak one and one-half cupfuls of bread or cracker crumbs in a scant cupful of sweet milk. They should be soft, but with no excess of milk. Mix corn with soaked crumbs, then add the well-beaten yolks of four small or three large eggs, one teaspoonful of sugar, one-half teaspoonful of salt, one-fourth teaspoonful of pepper. Beat all together until well blended. Whip the egg whites until stiff and add them last of all. They should be lightly folded in without much stirring. Put the mixture into a buttered casserole or enameled baking-dish; set in a shallow pan of hot water and bake in a moderate oven for from 30 to 40 minutes, or until it seems well set and is nicely browned on top. It should be puffy and tender, and with a most delicious flavor. Serve hot.

An Egg and Corn Omelette is quickly made, and is a favorite resort when time presses. Prepare the corn and put it through the meat-grinder, as before described. To it add three or four well-beaten eggs, one cupful of bread or cracker crumbs soaked in three or four tablespoonfuls of cream or rich milk, one tablespoonful of melted butter, one teaspoonful of sugar, one-half teaspoonful of salt, one-fourth teaspoonful of pepper. Beat well together and turn into a large saucenpan. Cover for the first few minutes, and cook rather slowly until the under side begins to thicken and brown. Then roll the edges and turn with a pancake turner. In fact, it is cooked exactly as one cooks an all-egg omelette, except that it requires a little more time in order that the corn and crumbs may be thoroughly cooked, and ingredients and flavors all well blended.

Busy Children.

Busy children are usually good children. Before our family starts out on a visit, whether for an afternoon or for a week, I plan to provide enough different kinds of "work" to keep my children employed much of the time we are away from home.

Here are some of the amusements that keep the hands of my small girls of three and four years out of mischief:

Cards punched with figure, animal and flower forms to be sewn with colored yarn.

A box of puffed wheat with thread and needles provide amusement for a child too young to use a needle. Cube-shaped beads are best, as they do not roll.

A pencil and a roll of thin paper which may be used for tracing give my children many quiet and happy hours. A box of toothpicks is always included in my suitcase. These toothpicks have been dyed with water colors—red, blue, yellow, green, orange, and purple—and they form excellent material for building all sorts of elaborate designs on the floor or table.

The older children love to embroider their everyday bibs. A simple flower form drawn on the material in lead pencil is followed with a running stitch in colored thread.

Our baby's favorite toy is a common wooden potato masher painted in gay colors to represent a doll. The handle represents the head and waist and the large part the skirt. Baby turns the doll over on its side on the floor, gives it a push and it rolls out on the floor in a circle, coming back to the baby to be pushed again. It is the best "come-back" toy I have ever seen.—Mrs. A. E. E.

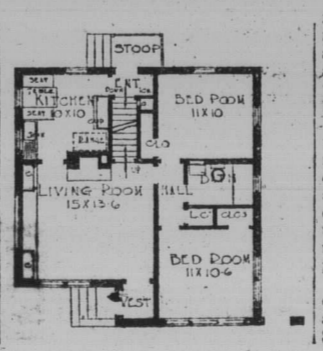
A SMALL TILE HOME

DESIGNED BY W. W. PURDY



This is a small tile house of English design. The exterior walls are tile with brick facing to the first story sills, cement plaster above. Asphalt shingles on the roof.

The floor plan is that of a four room cottage with stairway leading to the attic, where one fair-sized chamber has been finished off, together with additional storage space. The combination living and dining room contains a small built-in space with china closets and a window seat on the end of the entrance. In the kitchen there is a breakfast table space for



refrigerator. The closet off the sun room is equipped with closet bed and is large enough to be used as a dressing room. This together with a bedroom in the rear, and bath open off a small hall.

There is a full basement, half of which is devoted to an amusement room. The balance is partitioned off for laundry and furnace room and fuel room. The floors throughout are hardwood with hardwood trim in the living room and sun room. The balance is pine with paint.

It is estimated that this house can be built, exclusive of heating and plumbing, for about \$3,800 to \$4,500.