

THE GARDEN'S SWAN SONG

Here Are Gorgeous Blooms That Will Lengthen the Flower Season Many Weeks.

BY AMELIA LEAVITT HILL.

The praises of "the flowers that bloom in the spring" have been so often sung that their most enthusiastic devotees can hardly grudge a few words of far less frequently voiced praise to the flowers that are at their glory during the sunset hours of the gardening year.

Indeed, it is an open question whether the delightful feeling which comes as we look upon the up-peeping head of the first crocus or daffodil is superior to that which fills us as we look upon the brave bright heads of the persistent flowers which still nod about the brown waste which once was our summer garden. But by a judicious planting of these soldier blossoms, they will make it possible for us to enjoy flowers later in the year than we had ever hoped.

Recently the writer of a most charming garden book boasted that January was the only month from which she had been unable to wrest a little bloom. Though this is an ideal which must be unattainable to those of us who live in more northern latitudes, still considerable care in planting, nursing and selection will lengthen out the flower season.

There are, of course, certain annuals which withstand the ravages of frost far better than others. The rosy morn petunia and the nicotiana will continue to bloom until actual freezing weather sets in. Occasional frosts set them back, but with every cessation of cold they take up their activities where they were forced to lay them down.

LATE BLOOMS.

The little red-and-gold French marigold and the calendula are in the same class, whereas the zinnia is particularly hardy and will make a fine showing until the most severe frost.

The strawflower—helichrysum—with its variegated red, yellow and pink everlasting blossoms not only withstands cold but may be plucked and brought into the house, where it will serve as a memory of the garden during the winter. Since all these blossoms are inhabitants of the summer garden, no especial attention is necessary to secure them for autumn use, save by an original heavy sowing. They are easy of culture and will offer their services as readily in beautifying the autumn garden as they did in the more genial temperature of the earlier season.

You may, too, incorporate a "rainbow bed" by the inclusion of the gladiolus in solid plantings of its many lovely shades. These bloom three months after sowing, so that they may be had in October.

But the varieties which have been mentioned are all properly summer flowers, which only have unusual properties of withstanding the frost. Are there no distinctively late blooming plants which will turn October and even November into a season of beauty?

Indeed there are such plants. First should be mentioned the cosmos—one of the very few autumn blooming annuals. The early variety begins to bloom comparatively small, and therefore is apt to be disappointing at first. In time, as it increases in stature, it produces a most excellent effect, especially when used as a background. The late varieties are apt to be caught by frost. Like other annuals, the cosmos, though properly an autumn flower, does not bear a really cold snap as do the autumn blooming perennials.

The glory given to the garden by the many beautiful and perfect tints of the aster should not be forgotten. Some varieties of the annual aster grow to a height of between two and three feet, bearing magnificent red, pink, white and purple blossoms closely resembling the chrysanthemum. While some types bloom as early as August, there are others which do not come to perfection until late.

The perennial aster, which is native to this country and which is little more than the wild roadside aster with whose gorgeous colorings we are all familiar in crisp September and October days, has justly become very popular as a garden flower. It may be relied upon to beautify your flower beds late in the autumn with its masses of purple, mauve and white bloom.

Among perennials, the helenium is an attractive flower which will endure a considerable amount of cold. It is covered with great masses of flower heads, composed of blossoms suggestive of an all-yellow daisy with the petals cut off at the widest part, and may be had in rich golden yellow or in a very fine deep crimson. Some of its varieties resemble a mass of giant wallflowers. It is absolutely hardy.

DAHLIAS.

Unfortunately, it seems to be admired by the black aphids as much as it is by its human devotees. These pests, however, can readily be driven away by the occasional use of insecticide.

The dahlia is another autumn standby in whose favor too much cannot be said. It is to be had in varieties—show, cactus, single, pom-pom, poney flowered, collarette and decorative. The last of these is the

type so popular in our grandmother's gardens. They may be grown in almost any soil, and though they are frequently described as "gross feeders," expert opinion ascribes a large majority of failures in their growing to over-richness in the soil, which is apt to cause the plant to run to leaves.

A three-inch layer of well-rotted manure spaded into a bed two feet deep every year, with a generous dressing of saked lime in the alternate years, is sufficient nourishment.

The roots, or "toes," as they are called, are obtained from growers and planted just below the surface of the ground in June, though a succession of bloom may be obtained by additional plantings at earlier and later dates. June-planted dahlias will bloom from August until frost, which gives a most satisfactory length of service.

The "toes" should be set in a sunny spot where there is a good circulation of air, and at the very least two feet apart, although four feet and even more will produce the best results. The soil should be kept stirred up about them and never allowed to cake or to become hard.

Buds which appear early—any, indeed, which are visible before the plant has attained its full growth—should be pinched off so that the plant may not dissipate its strength in producing inferior blossoms.

Stout stakes should also be provided early, since the heavy growth is at the mercy of the wind. One strong stake may be used, but a better method is to employ three, connecting them by a heavy cord and tying the dahlia loosely to this support at various points.

Of course the flower of which one is especially apt to think in connection with autumn flowering plants is the chrysanthemum. There has recently been much discussion as to whether there is such a thing as a really hardy chrysanthemum. The wintering of plants with perfect safety, however, is such an easy task that it seems the part of wisdom to indulge ourselves to the full with these lovely flowers and then by taking proper precautions preserve them during the winter.

The process simply consists in lifting the plants and resetting them in boxes in the cellar or some other cool place where they will be untouched by frost. The boxes should be stationed in a spot where they will receive full sun for at least a portion of every day, and they should be surrounded on the three other sides and the top by heavy builders' paper to shut off drafts. They should be lightly watered about every three weeks.

This treatment will preserve them in a comparatively dormant condition and when at the end of the winter they are brought out into the light they will be in excellent condition. Chrysanthemums should be given a rich and well-drained soil and set out a foot apart. When the plants attain a growth of four or five inches the middle stalk should be pinched back to three, and the resulting branches, which will spring from the centre stem, should, upon reaching four inches, be again pinched back. This will result in compact plants.

With both the dahlia and the chrysanthemum, the size of the flowers may be governed by the removal of the lateral buds, leaving the terminal buds on the various branches but pinching off the others. Such pinching and pruning should not be done after the middle of July for fear of injuring the flowers.

Live Stock Trade in Six Months.

The Dominion Live Stock Branch market review shows that during the first six months of 1925 compared with the same period of 1924 there was a decrease in all Canada of a thousand head in the sales of cattle. Toronto showed an increase but the other markets had a decrease. Hogs increased by 95,000 compared with last year, Toronto alone showing a decrease. Increased offerings were particularly noticeable in the West. Sheep supplies dwindled, the markets generally showing a falling off.

A feature of the export trade was the increased shipments of cattle to Britain, they being the largest in June for any month since the embargo was removed in 1923. Exports of calves, hogs and sheep also showed an increase compared with 1924. The trade in live hogs between Western Canada and the Pacific Coast continues good. Great Britain has more than doubled her purchases of beef, but the United States has fallen away 50 per cent. Sales of bacon increased during the six months of 1925 by 10,000,000 lbs. compared with 1924. Exports of pork have doubled andutton and lamb show good gains, although the trade is still rather small.

Infectious abortion, a disease in cattle, is costing nearly as much money as bovine tuberculosis, according to a prominent doctor of veterinary medicine.

Sweet corn is easily canned, but a pressure canner gives the best results.



SENIOR DELEGATE TO THE LEAGUE OF NATIONS

Senator Raoul Dandurand, Minister of State and senior Canadian delegate to the League of Nations, photographed on board the Canadian Pacific steamship "Empress of Scotland" on his way to attend the gathering at Geneva in September. Before returning to Canada, the Senator will visit practically every capital of Europe.

YOUR NOSE EATS WHEN IT SMELLS

BY GRANDFATHER.

To understand why housewives so often claim that after cooking a nice dinner they cannot eat it, one must go away back to a somewhat old tale, but one easily explaining the strange loss of appetite.

In the Dark and Middle Ages all Europe was so steeped in ignorance and superstition that everything that happened was credited to some invisible being in the sky. Ghosts were everywhere, demons were lurking around all corners to trip the unwary, and nothing of any consequence was believed to come from natural causes. Everything was a miracle! For a thousand years and more elf, fairies, witches and such things kept the people busy. They had but one thought and all learning practically disappeared from every portion of the Continent—but not from Southern Spain where the Arabs or Moors were enjoying one of the highest forms of civilization ever known.

These Arabs had enormous universities where science was kept alive for the rest of mankind. They were especially inquisitive into the matter of distilling fluids. Alcohol is the name they gave the almost gaseous material which still bears the Arabian name. One dozen Arab students at that time knew more than a dozen million of the peoples who lived almost a stone's throw from them and it was a natural thing that their knowledge must sooner or later reach the interior of the mass of superstition.

When the Arabs did get into Northern lands with their alcohol and wonderful perfumes, Alcohol is the name they gave the almost gaseous material which still bears the Arabian name. One dozen Arab students at that time knew more than a dozen million of the peoples who lived almost a stone's throw from them and it was a natural thing that their knowledge must sooner or later reach the interior of the mass of superstition.

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smoke because the atoms are in great bunches, but when the smoke thins, in other words when the atoms separate, we cannot see them, we merely say that the "smoke disappears."

Mist and fog are the same, little clusters of atoms, the clusters being much smaller than rain drops. Even gases are solids. When gas is lighted minute atoms of coal expand and explode when they reach a certain degree of heat and the friction of the billions of explosions makes the atoms glow and give out light and heat.

In one flash of gas light millions and millions of explosions are made and each explosion means that a number of atoms have suddenly parted company.

The unexploded atoms of gas, perfumes, onions, flowers and decaying matter, in fact everything that gives forth an odor, these atoms are what we "smell."

But we do not "smell," we actually taste, we eat. The odoriferous atoms are real, they are solids. They are drawn into the nose and against the membranes which are so sensitive that they "taste" the atoms, and if those atoms are agreeable the membranes eat them. If the atoms are not suited the membranes get rid of them by forcing a fluid through the membranes and making the nose "run," the fluid carrying with it the disagreeable "odors."

Now you know why the housewife does not enjoy the meal's which she has cooked, why she is not hungry after having prepared a repast. She has had enough food.

Her lungs and nose membranes have actually consumed so much of the food that her appetite has been satisfied.

Your lungs are eating day and night. They eat every good odor that comes with the air drawn into the lungs. Air is a "gas," nevertheless it is composed of billions of solid particles, numberless pieces of water, salts, nitrates, pieces of anything and everything because all the odors of the whole world are mixed in air and float around the earth until they eventually settle just like the muddy water settles at last.

When all these food-stuffs go to the lungs the little fellows known as "blood" eat what they choose and carry the digested food through the entire system.



James Brown, Indian and former football star, who is said to be the world's champion bricklayer. He puts down 35,000 daily and keeps five men busy handling them over.

PUTTING THE JELL IN JELLY

Plenty of Pectin is Essential to a Firm Jelly.

What puffs a woman up with housewife's pride more than does a row of sparkling jelly jars waiting on the kitchen shelf ready to be stored in the basement for winter use? But many jars of jelly stored to satisfy the family appetite during the fruitless season do not score as high as they might because of some error in the process of making.

The whys and wherefores of jelly making are quite simple and a few rules mastered at the beginning often saves many a glass of syrupy jell.

In the first place it is very essential to have enough pectin in your fruit juice to have it jell. This substance is found in apples and currants and some other fruits. If the fruit is over ripe this valuable jelly making substance is found in a lesser quantity.

Fruit acids also play a very important part in jelly making. These acids are the substance that give edge to the taste of fruit and fruit juices as the tartaric acid in grapes and currants, malic acid in crab apples and sour apples, and citric acid in lemons and oranges. Like pectin, acids are not so abundant in over ripe fruit so jelly made early in the fruit season or fruit juice canned at that time for making jelly during the winter months is much better.

Any fruit that is to be used for jelly making should be thoroughly washed and drained. In objecting to this washing some housewives say that the resulting juices are too watery for jell. However, it is found that the proportion of sugar used according to the pectin in the juice

rather than to the water in the juice will obviate these difficulties.

In extracting the juice, transfer the clean fruit to an enamel kettle, add just enough cold water to keep the fruit from burning. Heat the fruit gradually and allow to cook over a slow fire. When the simmering point is reached mash the fruit and stir while cooking for ten minutes. Drain the juice from the pulp through fine muslin. This is known as the first extraction. By adding more water to the pulp and cooking the second and even the third time enough fruit juice can be extracted to make a very satisfactory jelly, if care is taken.

During the jelly making process, the boiling mass should be carefully skimmed. Most housekeepers have a jelly test when they are in the habit of using, but the one most generally used is "that point at which the boiling mass sheets off or breaks off as a portion of it is allowed to drop from the spoon. This test is more satisfactory than allowing a small portion to cool to note how it jells, because time may spell success or failure toward the end of the process."

Just when to add the sugar to the fruit juice is often puzzling to many inexperienced cooks. One thing should be remembered, that the longer the juice and sugar boil together the darker the jelly will be. With certain rather colorless jellies this darkening is desirable while with others it is not. To become completely dissolved the sugar should be in the juice at least ten minutes and should be added hot (not scorching) so as not to cool down the jelly making process. Rather constant stirring is essential both before and after adding the sugar to prevent burning.

Recipes Worth Trying.

Fresh grape relish is novel. Select bunches of grapes of about the same size and ripeness; they should not be overripe. Leave the grapes on the stems and pack the bunches closely into clean glass jars, but do not try to get too many in the jar, for the fruit should not be bruised. Make a syrup of one and one-half cupsful of sugar to each cupful of white vinegar; boil for five minutes, pour over the grapes to fill the jars, and seal them. These grapes have the appearance of the fresh fruit and make an excellent relish to serve with meat or to use as a garnish for salads.

Clear Honey: Select one dozen fine Bartlett pears. Pare, cut into halves, remove the cores, and grate the pears into one quart of water. Boil gently for a half hour, then add two pounds of granulated sugar. Cook until clear and as thick as good strained honey. Add the juice of two lemons and can in half-pint or pint jars. This is an excellent spread for school luncheons. Quince honey is made in the same way, using five fine quinces, a pint of water and three pounds of sugar.

Fresh Corn Muffins will please. To make, grate enough corn from the cob to make two cupfuls, add a tablespoonful of salt, a tablespoonful of butter, the beaten yolks of two eggs, two cupfuls of milk, and three cupfuls of flour of which two teaspoonfuls of baking-powder have been well sifted. Mix thoroughly and add the beaten whites of the eggs. Have gem pans heated and greased. Half fill with the mixture and bake in a quick oven for a half hour.

Broiled Eggplant is good and wholesome. Pare, cut into quarter-inch slices, lay on a buttered broiler and cook until done. Turn often to keep from burning. Season with salt and pepper and a little melted butter.

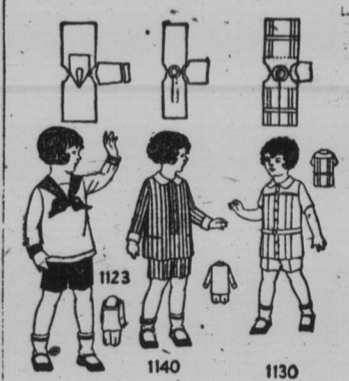
Tomato Chowder: Pare and cut six potatoes into cubes, mince two large onions. Cut into dice two slices of fat salt pork and fry them until golden brown in the kettle in which the chowder is to be made. Add the potato and onion, a teaspoonful of salt, a tablespoonful of black pepper. Cover with boiling water, and add two sliced tomatoes. Simmer for a half hour, then add two quarts of hot milk. Let it come to a boil and add a tablespoonful of butter. Serve very hot.

Tomato and Orange Marmalade is made with yellow tomatoes. To each pound of tomatoes use one orange and one pound of sugar. Boil the tomatoes a few minutes, then add the orange pulp. Boil the orange rinds until tender, then drain and pass through a food chopper and add to the tomatoes. Add the sugar and cook until the marmalade is stiff and transparent. Pour into sterilized glasses and seal with paraffin.

Clean Seed.

In the one million bushels of seed wheat required to sow the wheat fields of Ontario each year, there are a few thousand bushels of weed seeds that grow, not to make more bread, but to add to the misery and take the profits of the farmer. Clean seed is possible for all, and certainly well worth while. Buy clean seed or use a fanning mill of your own, if you can get such; failing this use a long water-tight trough and water to float the chaff, light weed seeds and light grain out. It is of course necessary to dry or partly dry the seed before sowing. This can be done by spreading in the sun for a few hours and shoveling over frequently.

Mixed watercress and green onions added to cottage cheese make a very delightful change.



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Poverty of the Soil.

B. C. O. Huron Co., writes: "Some of my soil seems rather poor. Can you tell me how it can be enriched and improved?"

Answer—Write the Dominion Chemist, who in his report for 1924 states that the employment of crushed limestone is on the increase, especially in Eastern Canada. It is evident, he says, the most popular form of lime for soil treatment and he believes that it is destined to become the most widely used lime compound employed in general farm practice. You might also consult the district agricultural representative.

There are many farmers and fruit growers who would like the birds to pat in about eighteen hours a day destroying insect pests, but never peck at a cherry or a grape or a strawberry or help themselves to a few mouthfuls of grain. Do they know how much the market-basket and dinner-pail have been depleted by the loss of birds?