

open to everyone, and when the greatest disgrace of all will be to exist and wax fat at the expense of others' toil.

It is not far-fetched to conclude that even this war may hasten such a new conception of the Things That Are Worth While. Through the very horror of it people have been shaken out of their own selfishness and smugness. A universal conscience has been aroused, and people ask "Why? Why?" and "Who is to blame?" Red Cross work in every part of the civilized world makes still warmer the warm hearts engaged in it, and teaches the joy of doing for others.—Red Cross work, all the more glorious because through it an enemy may be benefited as well as a friend.—And yet not an enemy, for when a man is wounded he is no enemy,—only a poor, suffering mortal, a brother in need of kindly touch and kindly word. Indeed, even before he received that wound, was he not brother to us,—a brother separated from us because of somebody's mistake?

Just here will you be glad if I quote to you a paragraph or two from the words of Rev. Dr. Frederick Lynch, recently returned from the very scene of war? After describing a few of the horrors that he saw, the transformation of men into beasts in the fury of conflict, he says: "Perhaps there has got to be a wholly new presentation of Christianity before these things can be stopped. Perhaps we have got really to teach what Christ Himself taught, namely: that love of all Christians for each other, all men of good will for one another, must transcend race, nationality, every other bond. We have never dared preach this, although it was continually on Christ's lips. He even went further, and said it must transcend family ties. It would be as impossible for one Christian to kill another, did we really believe in Christ and accept His Gospel, as it would be for a man to kill his mother."

And again:

"One thing even the blind can see lies at the root of all this calamity of the nations, and that is our neglect to preach the one truth on which any lasting order of justice or peace can be reared, namely, that nations must be amenable to the same Christian ethics that govern the relationships of men. There can be no double standard of ethics in the kingdom of God. Right must be right and wrong be wrong throughout the whole universe of men. If it is wrong for men to steal, it is just as criminal for big nations to seize little ones. If it is wrong for men to murder, it is wrong for nations to kill and destroy weaker nations, or men in any nation. If it is un-Christian for men to settle their disputes with their fists, it is wrong for nations to adjust their quarrels by iron fists on sea or land. If it is Christian for a man to negotiate all questions with his brother in the sweet Christian spirit of forbearance, charity, even forgiveness, what else can be Christian for nations? We have not believed this, we have not preached it in our pulpits, or taught it in our schools. We are going to learn it now in this year of agony. Every pulpit should reiterate it every week."

JUNIA.

### Preparing for Next Year's Garden.

Are you realizing, these autumn days, that if you are to have a flower-garden of beauty and a vegetable-garden of profit next year, you must begin your gardening NOW? Just think for a moment:

Point Number One.—There is your plot, filled, as soon as frost has come, with brown stalks and blackened trailing vines. Among those pitifully-drooping leaves you might find, had you time to make thorough examination, scores of cocoons, tiny grayish bundles—very inconspicuous, as old Nature intended they should be. Open one very carefully, and you will find inside a yet smaller bundle, a sort of mummified thing to all appearance, yet from the care with which it is encased, you may be rather sure that it contains some germ of life; Nature seldom takes such pains for nothing. You have, indeed, uncovered a "pupa," and had you not interrupted its course of development by your prying, wonderful things would have occurred to it before spring,—wings would have taken shape, eyes appeared, legs, all gradually—so that finally, upon the resurrection day for the creature, a

full-grown moth or butterfly of some sort would be all ready to emerge. Now, butterflies and moths are very interesting, and some of them are very beautiful, but as a good gardener you are bound to remember three things—that the main object of the life of one of these insects, in Nature's great scheme of reproducing, is to try to produce eggs; that eggs of insects invariably hatch out first of all into maggots or caterpillars; and that caterpillars, with their voracious appetites, are the foremost enemies of your plants.

Now, what does all this suggest to you? Is it not that the part of good common sense is to cut down all those sheltering stalks and vines, rake them up and burn them, so that no cocoons may be left, in your garden at all events, to hatch out misfortune for you next year? "I love those little white butterflies!" a woman exclaimed earlier in the summer. She was much surprised to learn that those very same innocent-looking little butterflies hovering over her cabbage plants would be responsible for the green worms soon to give her trouble enough by their ravages on the forming cabbage-heads.

Point Number Two.—If at all possible, have your garden thoroughly worked up and fertilized this fall. In the spring the men will have less time, and the work is likely to be done hurriedly and inefficiently. Besides, the soil will produce much better next year if thus exposed to the mellowing influences of winter. Make it your aim to have the greatest possible production, whether in vegetables or flowers, from every square yard of land. Your own garden may surprise you—if you give it a chance.

Point Number Three.—Remember that you can save time and have a fine start next spring by planting out a number of things this fall. Although tender shrubs and vines are the better of spring plant-

people"; you associate flowers with refinement and kind hearts, and, ninety-nine times out of one hundred you will be right. Flowers are not only an index of fine character in those who grow them; they also help to promote fineness of character, and furnish a new interest in life. . . . Have you been too busy to try them, so far? Then make a point of making ever so little a start this fall. Their own sweet selves will repay you many times over.

JUNIA.

### WEDDING QUERIES.

Dear Ingle Nook,—As I intend having a wedding for about thirty-five guests in October, I should be much pleased if you will kindly write me information as to the following:

1. The setting and decorating of table (simple).
2. The menu, very simple, but nice and inexpensive.

INQUIRER.

Middlesex Co., Ont.

The beauty of the golden-rod will be past in October, but don't you think you could make good use of autumn leaves for decorating? Or if you have a raid upon your friends' gardens, what about late asters, verbenas, garden hydrangea, or fall anemones,—all of which will be "out."

No great elaboration is necessary in the setting of the tables (I infer that you intend to have a good old-fashioned, "sit-down" wedding breakfast); perhaps the accompanying picture will give you some suggestions. It does not, it is true, illustrate especially a wedding-service, but was the only cut on hand, and serves well enough to show the broad principles guiding the setting of all tables,—avoidance of crowding, arrangements of knives, etc. Three courses will be quite enough for a pretty, inexpensive, wedding breakfast, e. g. (1) A fruit



How to Set a Table.

ing, all the hardier varieties may be safely set during October. And just here,—farm folk who wish to have beautiful homes with as little labor as possible, will do well to pin their faith to shrubs, and perennial plants, rather than to annuals. First make your plan of the completed picture, as it is to be when your dream has been all realized,—have it all drawn out on paper, and keep it in a safe place,—then set out the roots as you can afford them; a few varieties of lilac this fall, and, perhaps, a root of the lovely wild clematis, or clematis paniculata, to trail its lace-like blossoms over your veranda; a forsythia and smoke tree next year; with a besprinkling of perennial herbaceous plants all the way along:—perennial larkspur with its tall spikes of brilliant blue; perennial phlox in all shades; some of the new sunflowers; fall anemones in pink and pearly-white, peonies in pink and white and crimson; hundreds more for choice.

Have you ever noticed how flowers about a home seem to label the folk within it? Driving along a country road which you have never seen before, you come to a little house over whose walls vines run riot, and before whose door flowers grow as though tended by loving hands. Involuntarily you think of the people who live there as "nice

cocktail. (2) Sliced fowl, potatoes, and a vegetable. (3) Cake and ice cream; coffee.

Pickles, olives, a salad, nuts and bonbons, may be added at discretion.

### LIME IN KETTLES.

Dear Junia,—You may certainly count me among the strangers in your corner, as this is just the second letter I have written to "The Farmer's Advocate." I live on a farm, and everybody knows what that means. I should like to know how to make mushroom catsup, and not having a good recipe, have resorted to "The Farmer's Advocate," which seldom fails. I have received a great many helps from the Ingle Nook, but, sorry to say, have been a very poor helper, so will try and help "Vanity" out with her tea-kettle trouble. "Vanity," fill your kettle with small potatoes and boil them in soft water until they begin to break. Let them stand for a while in the kettle, then when you turn them out you will find it no trouble to scrape the rock clean off to the tin, unless it is very thickly coated, when it might need a second dose. Wishing all your readers and "The Farmer's Advocate" the best of success, I remain as ever,

Simcoe Co., Ont.

WILL'S WIFE.

Mushroom Catsup.—To 2 gallons of mushrooms allow  $\frac{1}{2}$  lb. salt; to every quart of the juice a small saltspoon of cayenne, a teaspoonful allspice, 1 of ginger, 2 blades powdered mace. Lay the mushrooms in an earthen or granite pan in layers, with the salt between. Let stand six hours, then break to pieces with the hand. Keep in a cold place for three days, mashing occasionally. Press out the juice, add spices as above, put in a covered jar and boil three hours in a saucepan of boiling water. When this is done, pour the juice into a stewpan and let simmer gently for half an hour. Let stand in a cold place over night to settle, then pour off and strain. Bring to boil and seal.

### CLEANING LIME FROM KETTLES.

Dear Junia,—In your issue of August 27th, "Vanity" asked regarding the cleaning of lime from kettles. A simple and good plan is to boil soft water in the kettle at regular intervals. We use our kettle to help warm the soft water from the cistern on wash days, and find the week's accumulation of lime chips off of its own accord, and can be shaken out. Since "Vanity's" kettle is a "hard case," she may require to give the treatment several times in succession for a beginning, and then continue regularly.

Peterboro Co., Ont.

M.

### ANOTHER HINT FOR "VANITY"—CHEESE BALLS.

Dear Junia,—If "Vanity" would only drop a small marble into her tea-kettle, I do not think she would have any more trouble with lime forming. I always keep one in mine, and while little flakes sometimes form, the marble, rolling around, keeps them from adhering to the kettle, and they are very easily rinsed out.

Now, I am going to ask if someone will please tell me how to make the small cheese balls served with salad? I do not think I have ever seen the recipe printed in "The Farmer's Advocate." I wonder what we would do without "The Advocate"? I think everyone will admit it is a pretty constant friend coming to visit us every week, rain or shine, and with such a variety of news. I often think it is more reliable than some of our human friends, for in this age of telephones, they frequently think that a few minutes' chat over the "phone" is a sufficient visit. With best wishes for the Ingle Nook.

BUSYBODY.

Oxford Co., Ont.

I am delighted to be able to give you a recipe or two for cheese balls.

1. Mix together  $1\frac{1}{2}$  cups grated cheese, 1 tablespoonful flour,  $\frac{1}{2}$  teaspoon salt, dash of cayenne, and moisten with the yolks of 3 eggs beaten thoroughly. Shape into small balls, roll in dry cracker dust, fry in deep fat, drain, and serve with dressed lettuce.
2. Rub cream cheese to a paste with a little salad-dressing, add a dash of red pepper, if liked, and form into balls.

### ABOUT THE ROUNDABOUT CLUB.

Dear Junia,—I am very interested in the Ingle Nook, and I, too, like others, have come for help. Can I obtain information from you about the Roundabout Literary Club, which I have read so much about in "The Farmer's Advocate"? Is it a "free-for-all club," or are there charges for membership, and what is the aim of the club? Would like very much to know, as I would like to join, if there is room for a newcomer. We have taken "The Farmer's Advocate" for three years, and we all like it; it's all interesting, especially the Home Department, with its literary selections, "Hope's Quiet Hour," "Children's Page," "Fashions," etc., etc. Thanking you in advance.

NOVA SCOTIAN.

Colchester Co., N. S.

The Roundabout Club is a "free-for-all club," conducted during the winter. The aim is merely to give those who wish to study, write essays, etc., at home, something definite to work for. The prizes—souvenirs, rather, to those who obtain highest marks—are books, but we are glad to find out, each year, that study for the study's sake counts for much more to those who take part, than the winning of prizes. The age limit begins at sixteen. There is no limit the other way.