

STORING OUR BULBS FOR WINTER

The successful wintering of our summer-flowering bulbous plants requires quite some care and a knowledge of the special requirements of the variety. The most popular and largely grown of these flowers are the dahlia, gladiolus and cannas, and each call for a different method of storing if they are to come through the winter safely.

Before we reach the storing problems let us consider the lifting of the roots and how this work should be done.

We want the dahlias to have large well-developed tubers - sometimes called toes, or again potatoes - that each clump may, when the time comes round, be divided into three to six good planting tubers. That being so, we allow the plants to stay in the ground until the leaves and stems are blackened by frost. Then no time should be lost in getting the roots out of the ground, dried and safely stored.

If at all possible choose a bright, drying day for lifting the roots. The old stalks are cut off two inches above the soil level and the soil loosened around, but well away from the root. With care one person can lift the roots without mishap, but I prefer to have an assistant.

PREPARING DAHLIAS FOR STORING.

Using good stout digging forks, after the soil has been loosened, the forks are pushed deeply into the soil on either side of the root, care being taken not to touch any of the tubers. Then by pressing simultaneously upon the forks the clump is brought to the surface. Turn the clump upside down to drain the water that may be observed in the hollow stem.

If there are only a limited number of roots to handle, the clumps may be left in the open until late afternoon, when they must be taken under cover. Do not pack them permanently for a week or so, but they must be kept free from frost.

Before storing the roots away for their winter rest, every tuber should be carefully examined. If there is any

sign of decay, such parts must be cut out, cutting back to sound flesh and dusting the wound with flowers of sulphur or slaked lime.

The two extremes in temperature, frost and heat, have to be avoided if the roots are to be unpacked in perfect condition next spring. Choose a cool cellar where the temperature is consistent, averaging from 40 to 45 degrees. Roots that are large and plump may be packed in boxes lined and covered with paper, but clumps that have slender tubers should be packed in dry sand or soil.

Cannas require somewhat similar treatment, lifting and drying the roots in the sun just as we do with dahlias.

CANNAS AND GLADIOLI.

Canna bulbs, if stored in too cool a cellar, become chilled and the eyes refuse to grow; therefore they should be stored in a rather warmer place than recommended for the dahlias. That part of the cellar containing the boiler or heater is suitable, but the old roots must be kept well away from the heating apparatus.

Not being so soft as the dahlia and cannas, the tops of the gladioli may be quite green when the time arrives for lifting the roots, and as the sap descending from the stalks has much to do with the flowering qualities of the bulbs next year, part of the stalk is allowed to remain.

We therefore cut the stalks twelve to fifteen inches above the ground and the bulbs when lifted are adhering to that portion. They are placed in baskets or boxes, stalks upright, and stored in a cool, frost-proof room or perfectly dry cellar, where they call for no further attention until the stalks are dry and brown. They are then gone over, cutting the tops off close to the bulb and removing the old bulb and roots. The new bulbs are then ready for their rest until planting time comes round again.

After being cleaned, if the bulbs - or possibly, stems - are quite dry, they may be placed in bags, hanging them from the rafters of the dry and cool cellar.

S.S. LESSON

October 11, Paul in Corinth, Acts 18: 1-7. Golden Text - Be not afraid, but speak, and hold not thy peace. Acts 18: 2.

ANALYSIS.

I. THE PASSIONATE PREACHING OF PAUL AT CORINTH, 1-7.

II. DIVINE ASSURANCE OF GREAT SUCCESS, 8-11.

INTRODUCTION - Leaving Athens, St. Paul made his next halt at Corinth, and now opens perhaps the most interesting chapter in his whole life. The city of Corinth was very different in every way from the city which he had just left. Athens was literary, cultured, philosophical, living on its ancient reputation for learning. Corinth was a commercial city. Its wharves abutting on two different seas, the Gulf of Corinth to the west, and the Lechaean Gulf to the east, swarmed with traders, tackle, ships, and cargoes. Sailors from every part of the Mediterranean strolled in its streets and drank in its taverns. The city which was now to be the scene of Paul's mission was not the ancient Corinth of Greek history, for the ancient Corinth of Greek history had been destroyed by the Romans in B.C. 146. Exactly a hundred years later, however, Julius Caesar rebuilt Corinth on the old site. New streets and warehouses grew up under the shadow of the old ruined temples. Looking tall columns still standing as remnants of the ancient glory. It has to be confessed that Corinth, as Paul found it, was a very immoral city. Vice and debauchery abounded in its streets through the confus of sailors and traders from every nation under heaven.

We can understand, therefore, the passionate earnestness with which Paul flung himself into the Corinthian mission, and how greatly he yearned to bring its people to Christ. Some years afterwards, writing to the Corinthian Christians, he reminds them of the miraculous transformations of character which the gospel had wrought. 1 Cor. 6:9-11.

I. THE PASSIONATE PREACHING OF PAUL AT CORINTH, 1-7.

Vs. 1-3. The first contact of Paul with Corinth was made through his fortunate meeting there with a husband and wife whose names he figures honorably in the pages of the New Testament. As they belonged to the same trade, that of workers in leather, Paul arranged to stay at Aquila's house, and to make this the first centre of operations at Corinth.

The edict of Claudius against the Jews of Rome would seem from a notice in the Roman writer, Suetonius, to have been due to Jewish disorderliness consequent on Messianic excitement.

V. 4. Paul's first appeal at Corinth is to the Jews. He utilizes the opportunities which the synagogue affords, and strives to convince the Jews of the divine mission and Messiahship of Jesus. The Greeks who appear in the synagogue would be proselytes and adherents of Judaism.

V. 5. This verse is supremely interesting. Paul, while at Athens had sent Sias and Timothy back to Thessalonica to report on conditions there. When they returned, he had moved on to Corinth, and the historian relates that he was engaged heart and soul in a passionate proclamation of the word, "arguing to the Jews that the Messiah was Jesus." What is the explanation of his more than usually intense absorption in preaching at this moment? Probably it was because, both at Thessalonica, and at Corinth, the Jews were preparing a desperate opposition to the Christian gospel, and Paul was making an even hour attempt to win them. Either that, or the apostle was pierced to the heart by the awful sinfulness of the great city, and flinging himself into the mission of repentance with unprecedented energy.

In 1 Cor. 2:1-5 St. Paul gives us his own account of his first coming to Corinth. He says he made no pretence, but based all his hope on the message of the crucified Redeemer. He was weak and nervous, when he came, probably as the result of illness. The human factor was at a minimum. Yet how mightily God had used him!

V. 6. The Jews opposed Paul and blasphemed, it is declared the Messiahship of Jesus to be an imposture. Whereupon, Paul, with a significant gesture, and declaring "Your blood be upon your own heads! I am clean," turned to the Gentiles.

II. DIVINE ASSURANCE OF GREAT SUCCESS, 8-11.

Vs. 7, 8. These verses with their mention of converts like Justus, for example, a Gentile adherent of Judaism, and Crispus, late president of the Jewish synagogue, show that Paul's work even among the Jews had not been fruitless.

Vs. 9, 10. And now we find a great divine promise given to Paul as regards the Gentile population of Corinth. Paul had been yearning over these heathen hearts, so-sunk in vice and sin, and he must have asked himself almost in despair if it was possible to bring them to God. Now comes the divine answer in a vision by night. As Peter at Joppa was taught not to think the Gentiles unclean in God's sight, so Paul at Corinth is instructed that the task of winning the heathen is not hopeless. "Fear not, but speak, and never cease, for I am with you," Paul is not to be afraid of dangerous attacks on his life. And then comes the greatest assurance of all: "For I have many people in this city." God has multitudes of his elect even in Corinth!

V. 11. So St. Paul continues preaching in Corinth for a whole year and a half.

History.

Teacher - "Jane, can you tell me who succeeded Edward VII?"
Jane - "Mary."
"Now, Lucy, who followed Mary?"
"Her little lamb."



SIMPLY BUT INTERESTINGLY DRESSED.

The neck-line and sleeves receive a varied treatment in the two simple frocks pictured here. For the autumn term at school, the model with the long sleeves in peasant style, will be found very becoming and serviceable. The neck is finished with a round collar, and the opening at the centre front of the dress, and the pockets, are trimmed with buttons. The fulness is confined at the low waistline by a narrow belt buttoning above the left hip. The little miss wears a very simple version of the frock worn by the bigger girl. Dainty frilling and a bow of ribbon trim the centre front opening, the fulness on either side of which is held in place by a narrow neckband. The short sleeves are finished by little round cuffs. The diagram shows the simple design of No. 1151, which is in sizes 6, 8, 10, 12 and 14 years. Size 10 years requires 2 1/2 yards of 32-inch, or 2 3/4 yards of 36-inch material. Price 20 cents.

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Delay Strawberry Mulching.

Heavy mulching of strawberries in the fall is not a good practice. The correct method is to wait until the ground freezes and then apply the mulch. The idea is to get the frost into the ground and keep it there, thus preventing the buckling out of plants. It is a good idea to put on a light mulch in the fall to prevent any fall buckling, but the heavy mulch should be delayed until the surface of the soil is thoroughly frozen.

The winter mulching of strawberries is a subject that many growers do not fully understand. It is a common belief that the purpose of the mulching is to prevent the plants from being killed by low winter temperatures. This belief is largely false, since the strawberry plants are not seriously injured by low temperatures. Strawberry plants are very shallow rooted and are often buckled out of the ground during periods of alternate freezing and thawing and during the late winter and early spring. The purpose of the mulching is to prevent this buckling out of plants. Because of this, the time that the mulch is applied is a very important matter.

Cheese and Also Butter.

Not for some years, says the News Letter of the Dominion Dairy and Cold Storage Branch, dated September 10, has Canadian cheese commanded as great a premium over the New Zealand product as during the past few months. Cutting off the fractions, the News Letter's quotations are, in shillings per 112 lbs.: White cheese, Canadian 97 to 99, New Zealand 94 to 96; colored cheese, Canadian 96 to 97, New Zealand 93 to 95.

The News Letter also calls attention to the fact that the United States is rigorously enforcing the legal standards of the composition of butter, namely, a maximum water content of 16 per cent. and a minimum fat content of 80 per cent.

One way to economize when eggs are high-priced, is to use rolled crackers in place of eggs in making pumpkin pie. Use two crackers for a medium-sized pie, or use part eggs and part crackers. One can hardly tell the difference. - Mrs. R. W.

To varnish the paper behind the sink so that it can be wiped off with a damp cloth, coat it with a mixture made as follows: One ounce of gum arabic, three ounces of glue and a bar of soap dissolved in one quart of water. This amount will cover not only back of the sink, but back of a kitchen table, or where fat might gather from meat cooking on the stove. - Mrs. L. T.

HOW I CHOOSE MY WALL PAPERS

BY JESSIE CRAWFORD.

I've never had an eye for colors, to select a light color such as gray, especially when applied to walls. If there is anything in the world I once hated to do it was to pick out paper. A half a dozen samples and my eyes would swim with birds and flowers and circles.

It took me ten years to learn that any woman can decorate her own home tastefully if she will use her head and not depend solely on her artistic sense. Straight thinking is all that's necessary in choosing good papers. Louise Fillebrown, a friend of mine who is a New York interior decorator, taught me that.

"You can make a room over with the paper you choose for its walls. I have done it in my house and you can do it in yours," that is what she said to me.

"With wall papers I have created space where there was none before. Bare, scantily furnished rooms I have turned into cheerful, homey places. Low rooms can be made taller and tall rooms lower. To my cold north bedroom I have given an impression of warmth and to the sunny south dining room the illusion of coolness.

"It isn't magic," she said, "but careful planning. Before I buy a roll of paper I sit down and study my room. I buy according to its needs, deciding exactly what the walls must do to make the room the perfect place I want it to be. I consider the exposure of the room, its size, its height, its furniture and, of course, its color scheme. To its needs I apply a bit of common sense boiled down into what I call my wall-paper rules."

It's those rules I want to talk about. They are so simple that most of us would never think of using them. Here they are just as they were written down for me:

For small, cut-up rooms like entrance halls conflicting lines can be unified by a paper with a clear, definite color and design. Floral papers with fairly large white spaces are good, or conventional Colonial patterns with large motifs.

To make a small, closed-up room seem larger use a scenic paper with perspective in the drawing. It is best

to select a light color such as gray, tan, cream or blue, mulberry, green, white or ivory ground. Height can be added to a low room with stripes. Much the same results can be had if you select a design running definitely up and down, as vines or flower branches. Choose light, clear colors.

To unify a room where a gabled ceiling cuts into the wall, use small designs in light, clear colors with no all that's necessary in choosing good papers. Louise Fillebrown, a friend of mine who is a New York interior decorator, taught me that.

Where rooms are paneled remember that panels are framed pictures. One should select a definite, strong design that suggests a picture. An insignificant paper never create the desired effect.

In too sunny south rooms cool colors are needed, such as gray, jade, green, blue, lavender, mulberry, blue-rose or orchid.

Cold north rooms can be warmed with shades of yellow, cream, tan, brown, henna, orange and apricot.

Barnlike, empty-seeming rooms need papers strong enough in design to cheer up the large wall spaces and add interest.

The too high rooms may be given a low effect by running the paper up to about eighteen inches from the ceiling line, bringing the ceiling paper down to meet this and covering with a paper binder.

In too large rooms warm, darker colors make the walls contract.

When using a plate rail and two kinds of paper in a room, the lower paper should be the stronger both in design and color.

If your furniture and upholstery fabrics are rich and heavy it is necessary to select papers that will balance them, such as strong-colored early English designs or modern papers bold and rich in feeling.

Where furniture and upholstery is delicate in design it is wise to use simple light-colored papers such as a delicate floral pattern arranged in stripes, the medallion design or two-toned light-colored papers.

Save Your Heels.

BY WILLA MORSE.

I am convinced that the farm housewife, especially she in whose home there are few, if any, of the modern labor-saving devices, could save herself many unnecessary steps if she would give a little more definite thought to the matter and, by so doing, make her head save her heels.

I, myself have done some good, hard thinking along this line - being one of that unfortunate group of housewives in whose farm home there are comparatively few conveniences.

I began using a tray. It has saved me many hundreds of steps. In setting the dining table and clearing same; in my frequent trips to store-room and fruit closet my faithful tray accompanies me, and I have become so addicted to the habit and so expert in its use, that I believe I could safely qualify anywhere as a waiter.

When I churn, which I do twice a week in one of the regulation old-fashioned stone churns, I first tie a clean newspaper around the upper part of the churn, so that it will come well up around the dash; this paper catches any chance splashes of milk which otherwise would get on the linoleum with which the floor is covered. I also spread newspapers under and around the churn. It is much easier to pick up newspapers than to clean the floor.

After the churning is done and butter put away, I wash all the utensils used in churning. They are then out of the way at the time dinner is to be prepared and afterward, when I face dinner dishes, it is a comfort to know that the churning things are out of the way.

Another way in which I save many steps is by the wearing of a kitchen apron in which for a very special reason there are two roomy pockets.

My kitchen is longer than it is wide and my kitchen cabinet stands at some little distance from the range. There seems to be no way by which this can be remedied. My holders, when most I needed them, seemed to be on or near that cabinet, necessitating a walk across the kitchen and back. To remedy this I took to hanging one or two of them up near the stove but I found this didn't always work. So I put one holder into one of those apron pockets and when through using it, put it back in the pocket, so that now it has become a fixed habit, with the result that no matter in what part of the kitchen I am, I am always sure of one holder being with me. Other things go into the pockets too!

We use wood as a fuel. During the winter months, the man of the house sees to it that the wood box is always well filled and the surplus wood stacked in a near-by convenient shed. During warm weather, however, my wood box was oftener empty than full. I formed the habit of never passing the wood pile without bringing in a few sticks of wood. After a trip to the barn or the poultry house, the sight of the wood pile has halted me, and I have deposited whatever breakables or unbreakables I had in my possession at that time, in my handy apron pockets, and carried in an armful of wood as well.

My Useful Tea Ball.

Do you know the many uses for an aluminum tea ball?

When boiling a single egg, I place it in the tea ball and immerse it in the teakettle where it is so easily lifted out.

When using ball bluing, which is so necessary in many types of hard water, I put the bluing balls in a flannel bag and inclose in the tea ball. I can always get the right quantity of bluing and add more without muss.

When making pickles, I always put my whole spices in a tea ball.

In washing fine silks and lingerie, I put my soap flakes in a tea ball. I can add more to the suds without removing the clothes and without danger of spotting the finest silks.

On camping trips, we put our coffee in a tea ball and then in the pall over the open fire. We never have grounds in our camp coffee.

I use my tea ball for a soap shaker, using up the odds and ends of soap. I especially like to put it in the dishpan, pour hot water on it. Then I can easily lift it out when there is the proper suds.

I put pieces of hand soap through the coarse grinder on my food chopper, mix them with borax, and this mixture, placed in a tea ball and used in the bath water, makes a delightful addition to a hard-water bath.

One member of our family does not like onion but does not object to the flavor in soups and other foods. I immerse my tea ball filled with finely chopped onion in the soup with the other vegetables and by this means I add the flavor, and only those of us who like onion need get it in our soup. This works equally well for adding other strong flavors, especially garlic. - F. E.



Modern. "Say Jim, that's the snappiest looking baby at this party."

"S-h-h! Not so loud, Jack, she's the chaperone."

The Unknown World.

A little while and my eyes too will close forever, and I shall have learnt little more than thou (his dog Mitzel) concerning the mystery of Life and Death. As for that Unknown World think when I was a little child that it was close at hand. The Unknown was outside us. And, since we can't see it, it was outside us. And, since we can never escape from ourselves, we shall never discover it. - Anatole France.

A HOP PICKING BEE IN BUNNY HOLLOW

Poor Granny Hopit - she had the worst kind of a time! First she found that her hops were so ripe they had to be picked at once - wouldn't bear waiting another hour. Then when she scrambled them, vines and all, into the barn loft to dry, she tripped and rolled bumpety bump down the ladder, with a turned ankle! But there - I'd better begin at the beginning.

Well! Granny Hopit lived entirely alone, in a funny little house in the woods. She was a most industrious body - did her own housework and had a fine garden besides.

Her garden did her credit, but her hop-vines were her chief pride. And indeed they were beautiful to look upon. She made hop pillows and gave them to her friends; also she made yeast that she sold to her neighbors.

So! One day, her house neat as a new pin, she betook herself to her hop garden to gather the hops, when in came Flattail Beaver with a message from her sister Wobbenose, who was sick and wanted Granny to spend a few days at her home.

"All right, neighbor Beaver," she said, "you tell sister Wobbenose I'll be along toward evening." Then she set to work the minute his back was turned. "I'll pull the vines up and store them in the barn loft till I come home," she thought.

And there's where the trouble began. She had just about finished when she caught her foot in a bunch of vines, and tripped and rolled all the way down the ladder.

And there she lay, groaning and weeping, and wishing she had at least a hop pillow on which to rest her head. For you see she was afraid to move, not knowing where she was hurt most.

By and by Daddy Tarfoot came loping along and he heard the groans and peered into the barn and exclaimed in astonishment: "Whatever is the matter, neighbor Hopit?"

"Oh! Such a day! Whatever'll I do?" groaned Granny. "Here's sister Wobbenose sick, and my hops are not picked off the vines; and I don't know whether I've broken one leg or two." And she shook her head dismayed.

"Well! Well! It surely is too bad," replied Daddy Tarfoot. "But I guess the first thing to do will be to call on Doctor Pedley. Hey, Jim Crow," he called, "have you seen Doctor Pedley go by?"

Jim Crow flew down from his perch in the tree top and when he found Granny Hopit flat on her back in the barn, he was horrified, and offered to go for the doctor his own self.

Daddy Tarfoot thought something ought to be done before the doctor came, so he hustled round and gathered a handful of herbs and brewed a cup of tea which he pressed on poor Granny. He told her it would settle her nerves.

Settle her nerves indeed! Instead she coughed and choked at such a rate that Doctor Pedley, who had just come in, snatched the cup and tasted it and said: "Whatever made you give her wormwood, man?"

How Granny did laugh, and of course that made her feel better; and she told Daddy Tarfoot not to worry, she'd take the will for the deed.

Jim Crow read the news of Gran-

ny's accident everywhere and great was the excitement in Bunny Hollow, for Granny Hopit was well liked. Susan Cottontail came for the afternoon, and Gemma Hopover spent the night with her. And next day the whole of Bunny Hollow came to Granny's house, wearing their working clothes and carrying baskets of goodness. It was a beautiful Indian summer day and the bunny children had a holiday from school on purpose to help Granny.

First the men-folks hauled the hop-vines from the barn loft - even the teacher was working with the rest of them. And while the ladies were picking the hops from the vines little Molly Cottontail made them all laugh by asking if they were called hops cause they made bunnies hop round so.

Susan Cottontail made a fresh hop pillow for Granny, and the bunny children gathered stacks and stacks of pine cones and chips and stored them in the wood-shed. And while they were in the midst of things who should come along but Granny Wobbenose.

She was feeling much better, she said, and thought she'd better come to take care of her sister until she recovered from her hurt foot.

So the whole thing ended in a regular celebration and Granny Hopit was perfectly delighted. She said: "I never had a better time in all my life." Which shows that "all's well that ends well."

Controlling Hog Cholera in Canada.

Strict adherence to a definite policy in dealing with hog cholera has enabled the Health of Animals Branch of the Dept. of Agriculture to practically eradicate this troublesome disease from Canada. In six provinces there was not a single outbreak in the year ending March 31, 1925, and several slight outbreaks in the other three provinces were controlled and eradicated without any difficulty. The Report of the Veterinary Director General which may be obtained from the Publications Branch, Dept. of Agriculture, Ottawa, describes the procedure followed in coping with the disease. When cholera is found to exist all hogs showing symptoms of illness are promptly slaughtered and the carcasses destroyed and the premises thoroughly cleaned and disinfected. All other hogs on the premises and on those adjoining are quarantined and serum treated. When the quarantine restrictions are removed, compensation is paid for the slaughtered hogs unless it is shown that the owner has been feeding collected garbage, as the feeding of garbage obtained from premises other than those in which it is fed, is prohibited, except under license.

A good idea of saving when making apple sauce is to save the apple peels and boil them until well done, strain, and to every cup of juice add a cup of sugar. Boil the juice about twenty minutes before adding sugar, it makes a lighter colored jelly. Add the sugar in the oven before adding it to the juice. This makes a very good jelly. - Mrs. G. V.

Ballfax, for 1925 is of 1924, or the 1st of barrels is sh bla, Quebec, tario combin barrels from mated yield as follows: bbls.; Nova Quebec, 51 bbls.; and B boxes.

Frederick in this provi factory, acco provincial de Pasturage is be a fair cro not be as g smaller ac Quebec, Q will show a is expected, now being t city assessors of 2,500 from official city Toronto, Mills, Toronto market and their Port Ar book and wri land and Au the results of concluded be Commonwealth the favorable ada will resul nees between Winnipeg, purely exper produced on throughout the portions of t the Red Deer

BRITAIN FLEET No Danger Turkish Disput A despatch The report from the Turks are to the colors ar London that th a strong feeli for the next fo in British offi merely a coin no significance. As far as th is only engin officials say. Official spok the Turkish mo uneasiness, but ance with Turk safeguarding the Unofficial ob press the opin xading up four are making a bluff - with the orable settlement. The case belie that the eastern Medite no unconnected the Turkish ha. All quarters agree that the clash of arms. Amended orde to the Medite strong British nained in Near E the next few we

Siberia and the Buy

A despatch from The Soviet Gov Chita, has pla this week for Canadian wha port.

Besides this w Orient has been of wheat and n with Winnipeg Vancouver. It is 100,000 barrels Vancouver for the past thirty days.

Gca. Klonar M fence ministr who, on his arrival was greeted with stones, sticks, nuts