

MAKING OUR GARDENS READY FOR WINTER

Ways to Frostproof Outdoor Plants and Speed Up Indoor Blooming.

BY AMELIA LEAVITT HILL.

With late summer comes the preparation of the garden for the winter. While it is advisable to wait until after the first frosts before the actual finishing touches are given to "putting the garden to bed for the winter," there is more than enough work for all the autumn hours that can be given to gardening.

Carnations and other plants which are to flower indoors during the coming winter may be lifted in August or September, placed in pots and left outdoors in a cool place to become established.

Young perennials, too, should be moved into the places which have been selected as the scene of their activities next year. Phlox is best divided at this season, each clump being cut in pieces with a sharp spade and the two resulting clumps reset in the spots where they are to make their homes.

PLANTS THAT WILL COME INDOORS.

In moving garden plants indoors, common red earthen pots are the best for the accommodation of the plants, since glazed pots or metal containers permit evaporation only through the earth at the top of the pot, while the clay ones permit this upon every side as well. Whatever the type of container used, an opening should be provided at the bottom for drainage and should be roughly covered by a pebble or a bit of crockery to prevent moisture from leaching away too rapidly.

The soil, of course, should be of the richest and best, since the potted plant cannot forage for itself as can its garden brother.

Many gardeners make the mistake of placing plants in too large pots in order that they may have sufficient room. The pot selected should be large enough to hold the plant without crowding of the roots, but a potted plant will not use its strength in producing bloom unless it be rootbound to some extent.

If, through growth, a change of containers seems advisable, loosen the soil by tapping upon the sides of the pot and remove the plant with its surrounding earth. Do not move it to a larger pot unless you find that the earth has been held so closely together by the roots as to make a compact ball.

Plants which are being moved from the garden to the house should be left in a shady spot outside for some days, then moved to the verandah and then to the house, ample moisture being constantly supplied. When the last stage of their journeying is reached, keep them as close as possible to an open window and away from heat until they become thoroughly acclimated. The longer the time allowed for each "stop-over" mentioned, the better, and it is therefore wise to begin preparing to move garden plants indoors early.

With the progress of the season, as flower after flower disposes itself for its winter rest outdoors, further "putting to bed" is necessary. As the dahlias yield to cold weather their stalks should be cut off just above the roots and the latter dug up, turned upon their stems for a few days to drain and packed away carefully in a cool, frost-proof cellar or garret.

The glory of the gladiolus gone, the bulbs must be dug up and stored in similar environment as must those of the little montbretia, the summer hyacinth and the tuberose.

The chrysanthemums, too, must be lifted and planted close together in boxes or flats and placed in a cool and frostproof spot, surrounded by builder's paper to protect them from drafts and cold, but left exposed to the sun on one side for at least a portion of every day. If watered lightly about every three weeks they will be kept in a semi-dormant condition, and in the spring even the most tender varieties will be found ready to plant outdoors.

If you have dug up your tulips for their summer rest, these may be replanted at any time from October to the freezing of the ground. They should be set from five to six inches deep and from four to six inches apart, according to the size of the bulb. If planted less deeply there is danger that the frosts will throw them out of the ground.

START BULBS IN OCTOBER.

In October, bulbs for the house may be started in pots and placed in a dark cellar, whence at any time after three weeks they may be brought up to furnish a succession of bloom during the winter months. Tulips are not well adapted to culture of this kind, but narcissus and hyacinths may very easily be grown.

The iris may be divided and transplanted at any time after its bloom is passed, but if this has not been done before, early autumn at the latest should mark its accomplishment. The rhinomes should not be buried completely, but should "sit upon the earth like a duck upon water." This important fact in planting does not seem to be so widely understood as it should be, though its neglect causes delay in securing proper bloom. Division of the root should take place at least every six years.

Peonies are planted or transplanted in the autumn, preferably in September, to insure establishment before cold weather. The soil should be prepared to a depth of two feet and the

roots planted so that the top eyes are two or three inches below the surface of the ground. They should be set in a little diagonally, so that, when the earth has packed down about them, not too much of the root is exposed.

Peonies require mulching, and for this leaves or salt hay should be used; never use manure or foliage which has been cut from the plants.

One of the best plants for house culture is the amaryllis, which may be planted in the autumn, the bulb being placed only just beneath the surface of the earth. It will bloom by Christmas.

It should not be watered from the top, but should be allowed to suck up water from the saucer beneath it, which is filled from time to time. During the summer this plant should be placed, still in its pot, upon its side outdoors and watered every now and then, unless kept sufficiently damp by summer rains. When brought indoors in October it is again ready to resume its activities. The amaryllis is best left undisturbed when once established, so plant it in a six-inch pot and leave it there.

Geraniums may be brought indoors with excellent results. Annuals desired for house culture may be sown in flats in the house. Some of these will flower in little more than a month after sowing.

There are, of course, many plants which have come to be considered exclusively as house plants. Among these is the begonia, which may be grown from seed with excellent results. This plant has the advantage that it does not require sunlight and may be used to brighten a dark corner.

While often used outdoors in summer, it is perhaps of all plants the first to feel the frost, and so at the first hint of cold it must be immediately moved indoors.

In preparing the garden for winter, the problem of covering must be considered. This must never be applied until the ground is frozen hard. The object of covering is not to protect the plants from cold, but to protect them from the consequences of possible thaws, which may induce a beginning of growth, fatal to the plant in case of a sudden later freeze.

Though plants should not be covered by too much covering, a lack of this is often enough fatal, and undue exposure to severe cold certainly saps the vitality of any plant to some extent.

The golden mean may be attained by a study of the environment of the variety in question.

The more tender plants, among them the hollyhock, are satisfactorily protected by the inverting of a box or crate of leaves upon them, one side of which has been removed to promote the circulation of air.

An ordinary covering of leaves without such extra protection may be held in place by boughs or stones. Especial care is essential in protecting the tree peony, which forms its flower buds the autumn before they are to bloom, and the hydrangea, whose blossoms are each year borne on last year's stems. Both these plants may be protected by a fence of chicken wire upheld by heavy sticks, the space between the plant and the wire being filled with leaves.

In the same way standard roses may be protected by driving three boards into the earth about them in such a way as to form a triangle, the stem of the rose tree in the centre. The interstices may then be filled with earth and leaves.

Foxgloves and Canterbury bells are best handled by protecting the crowns with branches and piling leaves upon them, in this way preventing the packing and freezing of a covering above the plants, while providing some ventilation. A mulch of manure is beneficial to almost any plant save the peony, although fresh manure is fatal to some varieties and breeds vermin, so should never be employed.

Some authorities advocate the planting of certain kinds of annual seeds in the late autumn to insure an early start next year. Among those which are said to benefit by such treatment are the sweet alyssum, snapdragon, bachelor's button, nigella or love-in-a-mist, calendula, candytuft, annual larkspur, calceolops, California poppy and the other lovely annuals of the Shirley type. Though it is true that this autumn annual sowing is one of Nature's methods, I must say that my own experience is inclined to consider "man-made" autumn planting as a lottery and to prefer the safer method of an early spring sowing in the house or a later one in the garden.

Lilies should be planted in November, and if they cannot be obtained before the ground freezes the place reserved for them should be protected by a covering of leaves, boards or the like so that it may be readily worked.

Shrubs in the colder climates should be staked, tied together and generally made ready to withstand the weight of the winter snow.

These things all done, the garden may be tucked away for its winter sleep with the pleasant certainty that all possible has been done to prepare it for a vigorous awakening and a successful growth in the year to come.



GIRLS' PANTIE DRESS.

Styles for little folk play no small part in the world of fashion to-day. The delightful little pantie frock of dotted material pictured here is well worth considering from a point of fashion as well as comfort. The pattern is all in one piece, and groups of small tucks at the front and back run into a low neck, which is finished with a narrow binding. The sleeves are made long with an extension and gathered into a narrow band. Pockets of plain material are attractively placed on the front. The panties are in two pieces and gathered into knee-bands. The tucks have been omitted in the frock worn by the little tot, and the edge of the neck and short kimono sleeves are trimmed with narrow lace. The diagram shows the simplicity of No. 1160, which is in sizes 1, 2, 4 and 6 years. Size 2 years requires 1 1/2 yards of 32-inch or 36-inch material for the dress, and 1 yard for the bloomers. Price 20 cents.

The garments illustrated in our new Fashion Book are advance styles for the home dressmaker, and the woman or girl who desires to wear garments dependable for taste, simplicity and economy will find her desires fulfilled in our patterns. Price of the book 10 cents the copy. Each copy includes one coupon good for five cents in the purchase of any pattern.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred); wrap it carefully for each number, and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

S.S. LESSON

September 20. Paul Writes to the Thessalonians, 1 Thess. chs. 1-5. Golden Text—In everything give thanks.—1 Thess. 5: 18.

ANALYSIS.—MOTIVES (1-6) AND METHODS (7-12), OF THE CHRISTIAN MISSION.

INTRODUCTION.—The letters of St. Paul to the Thessalonians were written and despatched within a year, possibly within a period of six months, after the visit to Thessalonica. As we saw, the Christian Church at Thessalonica was no sooner founded than a storm of persecution gathered round it, and beat with pitiless force against the infant community. The continuance of this storm is one of the reasons why St. Paul takes up his pen to write these letters of comfort and exhortation. Paul was now at Corinth, but hearing from Timothy, whom he had sent to Thessalonica, that the lamp of Christian faith and love was still burning brightly in spite of discouragements, he sends a personal expression of thankfulness, together with many counsels of wise experience.

His object is briefly to rally the faith and courage of the Thessalonians, to draw the community closer to himself, and to sever it more completely from heathenism; at the same time to comfort them with assurance regarding the coming again of our Lord (4:13 to 5:11), and to correct certain tendencies to unsettlement and idleness which had showed themselves in certain sections of the Church. In the course of the First Letter St. Paul recalls his own visit to Thessalonica, and this recollection, turning chiefly on his motives and methods, forms our lesson to-day.

The letters to the Thessalonians are the earliest writings of St. Paul, and at the same time the first of our New Testament books to be composed. They are for this reason of very great historical interest. The date of writing was probably A.D. 53.

I. MOTIVES OF THE CHRISTIAN MISSION.

V. 1. Paul begins by reminding the Thessalonians that, in spite of persecution and suffering, his appearance at Thessalonica had been fraught with wonderful results.

V. 2. He had suffered before, and very shamefully, at Philippi, and therefore had earned the right to speak to the Thessalonians without any fear. Moreover, when resistance and opposition developed at Thessalonica, it did not take Paul by surprise. He was expecting it, and was prepared.

V. 3. Paul's exhortations at Thessalonica were not of "deceit," for he spoke the very truth of God. They were not of "uncleanliness," for Paul had no mercenary or selfish motives of any kind. They were not of "guile," for Paul had no ulterior interests to serve, but laid the innermost recesses of his soul open to the light as his own glory.

Winter Feeding for Eggs Laying.

In the report of the Dominion Poultry Husbandman for 1924 half a dozen pages or more are devoted to particulars of a series of experiments conducted during the winter of 1923-1924 to test various feeds and their effect upon egg production and hatchability. Such minute details are given that they are far better studied than summarized. Indeed, a mere summary could in no way do justice to the mass of facts supplied, not only as to results but as to cost. With the exception of the special feeds under experiment all pens were handled and fed alike. The scratch grain was a commercial mixture, the mash being the standard home-made mash consisting of equal parts by weight of bran, shorts, cornmeal, ground oats and beef meal. This mash was fed to all pens except those in which protein feeds were under test. Grit, shell and charcoal were kept before the birds in hoppers at all times. Unless otherwise indicated they were also given both milk and water to drink.

The various experiments of which full and clear tables of results are given are as follows: (1) Beef scrap vs. tankage vs. liver tankage vs. raw liver; (2) Animal protein experiment with hatching result; (3) Mangels vs. sprouted oats vs. clover leaves vs. cabbage vs. Epsom salts vs. no green feed. Tabulated summaries are also given in the report, which can be had without cost on addressing the Publications Branch, Ottawa, of two years' experiments with green leaves and substitutes, of a green feed experiment with hatching results and of a clover, clover meal, alfalfa meal and tomato pulp experiment with hatching results.

Cod Liver Oil for Chicks.

An experiment conducted at the Indian Head, Sask., Dominion Experimental Farm, relating to the feeding of cod liver oil to chicks shows that the oil is beneficial. Two lots of chicks, one of 48 and one of 49, were used in the experiment, at the end of which 46 of the oil division were alive and 44 of the no oil division. Also the chicks given the cod liver oil made greater growth and better development than the others. Again none of the chicks given the oil showed leg weakness while ten per cent. of the others did. The oil was given as two per cent. of the wet mash. At the conclusion of the experiment proper the chicks in Lot 2 were given the oil and in a very few days, the Superintendent in his annual report states, all signs of leg weakness had disappeared and the chicks had improved in vigor and general thriftiness.

Apple Filling.

Apples are usually more plentiful than other fruits and are probably not appreciated as they should be, besides being used alone in an endless variety of ways, they can be used in combination with many scarcer fruits. When making jam or marmalade, add one cupful of apples (cooked soft) to every quart of fruit. The jam will thicken with less sugar and the flavor of the fruit will be stronger. The recipes which call for apples can be used now or later when there is less canning to be done.

Apple Filling.—To one pound of sugar add one-fourth pint of water and two pounds of apples, peeled, cored and quartered, and the grated rind of one lemon. Cook for three hours, being careful that the mixture does not burn. Add the juice of the lemon and boil ten minutes longer, stirring constantly. Pour into sterilized glasses and seal with paraffin. Use as a filling for tarts or cake or with chopped nuts as sandwich filling.

Apple Jelly.—To four quarts of apples cut into quarters, add one-half pint of cider vinegar, one-half teaspoonful of ground cloves, one-half teaspoonful of ground allspice, one teaspoonful of ginger, one teaspoonful of cinnamon and one teaspoonful of salt. Add enough water to cover the fruit, and proceed as in making jelly.

Spiced Apples.—If there is any spiced syrup left from sweet pickles, spiced peaches or pears, strain and heat to boiling point. Pare, core and quarter firm apples, and when the syrup is boiling, drop the quarters in until the liquid covers one layer. Remove as soon as the apples can be pierced with a straw, and continue the process as long as the syrup lasts. These are almost as delicious as spiced peaches.

Apple Chutney.—Chop finely twelve sour apples, a mild onion, one red and two green peppers, add a pint of cider vinegar and one-half cupful of currant jelly. Simmer for an hour, stirring often; then add one cupful of seeded and chopped raisins, two cupfuls of sugar, the juice of four lemons, one tablespoonful of ground ginger, one tablespoonful of salt, one-fourth of a teaspoonful of Cayenne pepper. Cook another hour, stirring constantly, then pack in jars and seal.

Cranberry Jelly.—Measure one quart of cranberries and four quarts of cut apples, skins and cores included. Add enough water to start cooking. When fruit is soft, strain through a jelly bag. Add three-fourths of a pound of sugar for each pint of juice and proceed as in making apple jelly. This is much better than cranberry jelly, and can be used all summer with chicken and cold meats.

Apple and Quince Preserve.—Use one-third apples and two-thirds quinces. Pare and core fruit and cut in halves, quarters, or slice across in rings. Cook the quinces until tender in water to which has been added the juice of a lemon. Then place in a syrup made with water and sugar—one cupful of water to three cupfuls of sugar. Bring to boiling point and let the quinces remain in boiling syrup one minute. Remove the quinces, put the apples in the syrup and simmer until clear and red, which may take an hour. Place apples and quinces in alternate layers in the jars and when the syrup has penetrated the apples they will not be distinguishable from the quinces.

Grape-and-Apple Jelly has a pleasing color and delicious flavor. Use equal quantities of grape and apple juice, boil for five minutes, then weigh. To four pounds of juice add three pounds of sugar, return to fire and cook to the jelly stage. Pour jelly into sterilized glasses and seal. The pulp can be used for marmalade. Rub pulp through a sieve, weigh, add three-fourths as much sugar (more if pulp is tart), then cook until it thickens.

Quince-and-Raisin Marmalade.—Six cupfuls of quinces, four cupfuls of water, three cupfuls of sugar, one and one-half cupfuls of seeded raisins. Wash quinces, remove seeds and slice six cupfuls. Cover with water and cook slowly until soft (about one hour), then rub through a strainer. Add sugar and raisins and cook slowly until thick—about 15 minutes. Stir occasionally to prevent burning. Pour into sterilized glasses and seal with paraffin.

SALTING DOWN CUCUMBERS.

To salt down cucumbers for pickles, have ready a perfectly clean stone-ware jar or crock. Use good, firm cucumbers (not too late), cut from the vines with a pair of sharp scissors leaving about one-half inch stem on each. Handle them carefully so as not to bruise them. Wash clean and wipe dry. The scum that forms on top of the brine that covers cucumbers is caused by a gum. The cucumbers can be put first in weak brine until this gum is extracted, then into the strong brine where they are to remain.

For the strong brine, put a two or three-inch layer of coarse salt in the bottom of the jar, then a layer of closely-packed cucumbers, cover with salt, and proceed in this way until all the cucumbers are used, topping off with a layer of salt, and over that a layer of freshly-picked grape or cabbage leaves. Use plenty of salt—there is more danger in using too little than too much. Pour in cold, hard water to cover, put a clean white cloth over the top, tucking in the edges snugly down the sides, then cover with an inverted plate, and weight it down with a large, clean

WITH SUGAR AND SPICE

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water to keep the cucumbers well under the brine. Cover the jar and set away in a cool place. Cucumbers can be added (with more salt) from time to time as they are gathered, until the jar is full. Keep the cucumbers always well under the brine. When removing cloth, plate, and sticks, do so carefully, and if any scum has gathered on them wash thoroughly before returning to the jar. When the pickles are wanted for table use, take out enough to last about one week, freshen them in clear, cold-water baths until they are plump and just right to the taste. Change the water frequently and taste a pickle occasionally to see if it is too salty. The pickles are then ready for the vinegar and spices, and in about ten hours or less they will be ready for use. Keep in a cool place.

The larger cucumbers, after being freshened in cold water, can be peeled and sliced like fresh cucumbers and served with sliced onions. The smaller cucumbers should be packed in glass jars; sprinkle among them whole cloves, allspice, stick cinnamon and mustard-seed, adding half a small red pepper and a piece of horseradish root to each jar. Fill the jars with enough hot vinegar to cover the cucumbers, put the lids in place and stand jars in a cold place. Keep the cucumbers well covered with vinegar. To vary the flavor, add brown sugar to sweeten the vinegar, or add an onion or a few dill seed-stalks. The vinegar can be reheated and used again.

For Dill Pickles, use cucumbers six or more inches in length. Wash and wipe them dry. Add two pounds of coarse salt to three gallons of water, boil and skim, replacing the water that evaporates so as to keep the same quantity. Pack cakes in a stone jar, placing a pepper-pod, a bunch of dill seed-stalks and grape leaves on top of each layer until the cucumbers are all used. Add a root of horseradish, then spread more dill and a layer of cabbage or grape leaves and cherry leaves over the top. Pour on the brine. Cover with a plate weighted down with a heavy stone and leave for two or three weeks while fermentation takes place. At the end of that time the pickles are ready to use.

Ring Pickles are attractive to both eye and palate. To make, select cucumbers measuring about one and one-half inches in diameter. For 35 to 40 such cucumbers make a brine with six quarts of water and two cupfuls of salt. Place cucumbers in this brine overnight. Next day, place in new brine, made with one and one-half cupfuls of salt. On third day, place in a brine made with one cupful of salt. On fourth day, remove from brine, cut across in slices one-inch thick, cover with diluted vinegar, add a few fresh grape leaves and cook gently for two hours, then drain. Make a syrup of two and one-half pounds of brown sugar, three pints of vinegar, and two tablespoonfuls of stick cinnamon. Boil, then pour over the cucumbers. Next day, pour off, boil syrup and again pour over the cucumbers, repeating process on the third day. On the fourth day, pack in jars and seal. The cucumbers become soft in the centre; the outer portion forms rings.

Of Interest to Swine Breeders.

The Dept. of Agriculture at Ottawa has performed good service by publishing in a 60 page pamphlet a full report of the proceedings at the organization meeting of the Western Swine Committee at Saskatoon, Sask., on April 3 and 4 of the present year. This meeting, it will be remembered, was presided over by the Dominion Live Stock Commissioner and attended by the chief live stock officials and swine breeders of the province. Discussions took place on a variety of subjects of value and interest to swine breeders, including Western swine marketing problems, the basis of estimating the ten per cent. premium for selects, educational problems, pig-shrinking and bruising and problems relating to breeding and feeding. It will be acknowledged that all these topics are of importance both to the small and large swine breeder, and, therefore, a study of the publication, which can be had free from the Publications Branch of the Department in Ottawa, is to be commended.

The Advantages of Egg Grading.

Canada was the first country to grade and standardize eggs. Fifty-one inspectors are now employed throughout the country by the Dominion Dept. of Agriculture, looking up on export and interprovincial shipments and on the wholesale and retail trade. Eggs fit for human consumption are divided into four grades on the basis of interior quality, cleanliness and weight. Our system of egg grading is claimed to be the best in the world and has been adopted with slight modification by the United States. This standardization of eggs has established confidence between producer and consumer and between exporter and British importer, and has resulted in a greatly increased demand for the Canadian egg both at home and abroad. Our domestic consumption per capita has increased from 16.76 dozen in 1920 to 26 dozen in 1924. The Canadian people are now approaching a consumption of an egg per person per year and when this is reached we shall require about 270 million dozens to supply our wants.