

## THE NEWER FRUITS AND VEGETABLES FOR THE HOME GARDEN

Two of the main things to consider when planting fruits and vegetables in the home garden are quality and season. Productiveness and color are not so important in these products as if grown for sale. Hardiness in fruits is, of course, of great importance.

**Strawberries**—There have been few outstanding new varieties of strawberries introduced in recent years, and the main dependence is still on such well known sorts of good quality as Senator Dunlap, Parsons Beauty and Glen Mary. Of newer varieties, the Portia, originated by the Dominion Experimental Farms, is one of the best, being an excellent variety both for eating raw and canning. Delicious, Willard, and Vanguard are well worth a test for home use.

**Raspberries**—There are several new varieties of red raspberries which should be mentioned. Brighton is a hardy early sort, which is one of the best to open the raspberry season. Newman is a hardy variety, bearing large fruit of good quality, especially valuable for canning. Viking is another of good quality and vigorous constitution, which is very promising. Latham, a Minnesota variety, bears very large fruit, but the quality is not so good as some others. None of these, however, surpasses the Herbert for home use, a well known reliable hardy variety of good quality.

**Grapes**—The older varieties of grapes are still the popular ones, and it is only in parts of Canada where early ripening sorts are necessary in order that they may mature before frost that newer varieties have, so far, proved valuable. At Ottawa, the Early Day, a rather small black grape, ripens very regularly, and should prove good for home use. Portland, an early white variety, originated in New York State, is very promising. Some of the best of the older varieties for home use are: Winchell (Green Mountain), Moore's Early, Brighton, Delaware, Lindley, Agawam, Vergennes, Niagara, Concord.

**Plums**—The European or Domestic plums have been under cultivation so long that it is rarely that a new variety appears that is any better than those already cultivated, but, when plums of this type can be made harder by crossing with other species, there will be a great probability that new sorts of merit will be originated and made available. There is none of these at present, but, in the crossing of the Japanese plum and the American, hybrids have been obtained of great value as the quality of the best of the hybrids is better than the American and the varieties are harder than the Japanese. Among the best of these are the Waneta, Kahinta, Emerald, Omaha, and Elliott.

**Pears**—There are no new outstanding varieties of pears of recent introduction. Many plant breeders are, however, at work, and it is expected that before many years are over some harder and more blight resistant varieties will be introduced.

**Peaches**—The Experimental Station, Vineland, Ont., has done much work in the breeding of new varieties of peaches, and several new sorts are being introduced as a result of the work of this station.

**Apples**—There have been several new apples introduced in recent years especially valuable for the home garden. The Melba apple, introduced by the Dominion Experimental Farms, is a very important addition. This is a summer variety as good as McIntosh in quality, which should take the place of the Duchess of Oldenburg in the home garden. The Rupert apple, also introduced by the Dominion Experimental Farms, is somewhat like Yellow Transparent in appearance, but is better in quality than that variety and a little earlier. There are several varieties better in quality than Wealthy to follow the Rupert and Melba, some of the best being Joyce, Petrel, Lobo, Pedro, and Patricia. The Wealthy should still be planted, however, especially for cooking. For parts of Canada, where the climate is milder than at Ottawa, the Crimson Gravenstein, a red sport of Gravenstein, is a valuable recent introduction, and, for winter, the Starking, a red sport of Delicious, and Golden Delicious are two of very fine quality, as is also Noble, and Lawman, the two latter introduced by the Dominion Experimental Farms.

**Gooseberries**—Some of the newer varieties of gooseberries, which are superior to Downing in size are: Poorman, Clark, and Silvia. Mabel is a very productive variety, but little different in size from Downing.

**Currants**—There are no very new varieties of red currants, which are better than the older ones, but the Perfection, though introduced quite a few years ago, is not as well known as it might be. It is one of the best. Among black currants, the newer varieties, Saunders, Magnus, Climax, and Kerry are all excellent for home use.

**Vegetables**—There have been several new varieties of vegetables introduced in recent years, which should be planted in preference, or, in addition, to the older sorts. Dealing with the vegetables alphabetically, the Mary Washington asparagus is more vigorous and freer from disease than the older varieties. In beans, beets and carrots there is nothing very new that is better than the older ones. The Golden Acre cabbage is an early sort, the best strains of which are a little

earlier than the Copenhagen Market and otherwise as good as that variety. The Easy Blanching celery and Golden Plume, sometimes known as Wonderful, are two good varieties of comparatively recent introduction. Among varieties of corn, the new early sorts introduced by the Horticultural Division, Ottawa, have proved very valuable. Pickaninny and Early Malcolm are two of the best tested of these early sorts, but the Banting, an early yellow variety, is very promising. No new varieties of cauliflowers, lettuce, onions, or radish of greater merit than the older ones have been introduced in recent years. The muskmelon known as Heart of Gold is an improvement on the ordinary type of Hoodoo. Among the many new varieties of peas introduced in recent years, the Lincoln is one of the most outstanding. A good new variety of rhubarb now on the market is the MacDonald, and Ruby, originated in the Horticultural Division, and being widely tested, is a good one. Victoria spinach used to be the best variety, but now is surpassed by King of Denmark, which stays in condition longer. New Zealand spinach, which can be used all summer, is not yet as generally planted as it should be. It must be a very good new variety of tomato to be better than Bonny Best and Chalks Early Jewel, two of the best standard sorts. John Baer, which is very similar to them, is considered better by some, but there is very little difference between it and the best strains of Bonny Best. Perhaps the best extra early sort of the Earliana type is the Avon Early. There are, yet, no new varieties of potatoes to replace the Irish Cobbler, Early Ohio, Early Rose, and Green Mountain, and Dooley of the Rural type, which are excellent sorts for the home garden.

### Canada's Dairy Production.

There was an increased production last year of 1,769,846 lbs. of butter and 18,361,364 lbs. of cheese in Canada compared with that of the previous year. All the provinces excepting Ontario, which was stationary, and Alberta, which shows a decrease of 12.8 per cent, show an increase in butter. Saskatchewan taking the lead with 17.7 per cent. of an increase. In cheese Prince Edward Island shows a decrease of 2.4 per cent. and Alberta 19.9 per cent. All the other provinces show an increase, Quebec of 33.4 per cent., Manitoba of 28.3 per cent., Saskatchewan of 70.2 per cent., New Brunswick of 18.1 per cent., Ontario of 4.8 per cent., British Columbia of 2.3 per cent., and Nova Scotia of 1 per cent. These figures are taken from a recent issue of the News Letter published by the Dominion Dairy and Cold Storage Branch. The Commissioner requests all cheese factories and creameries to send in statements annually of their production to him at Ottawa for compilation and publication in the News Letter.

### Beneficial Effect of Grading.

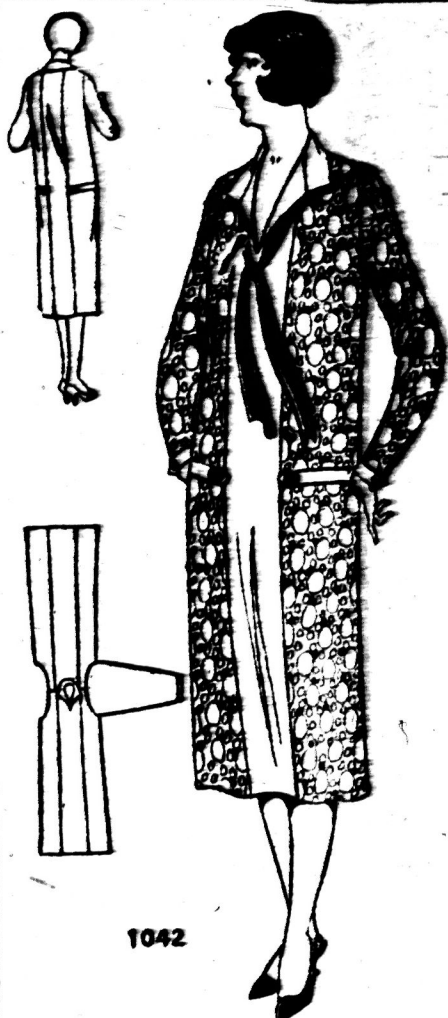
There is abundance of evidence that the system of grading adopted in Canada is having a beneficial effect. To this fact, Dr. J. A. Ruddick, Dominion Dairy and Cold Storage Commissioner, bears testimony. He further says that improvement in marketing conditions has also aided in raising the status of butter and cheese. As regards butter, he declares that nowhere is the improvement in quality more noticeable than in Ontario. Under the old conditions before grading was established, continues Dr. Ruddick, exporters were not always too careful of the quality of the different lots with which they filled orders for "finest" cheese or butter. With the grades marked on the packages the quality turns out more uniformly as represented. In recent years grading has greatly extended and is now applied in the marketing of many farm products, including grain, fruit, wool, meats, and eggs as well as butter and cheese.

### Lilies I Have Grown.

I like lilies and have grown several kinds in the garden; but only three that I really can say are satisfactory to the full extent I have expected. The candidum is my favorite. It is a pure-white lily that blooms from June to the middle of July, according to the locality. The stem of this variety is straight and stands erect, with the flowers surrounding the top, as many as a dozen, sometimes, on old bulbs. My next choice is the speciosum, and there are three varieties of these I have grown—the rubrum, album, and melampomum, varying in shade from pure white in the album to white with a wide stripe of deep wine-red down the middle of each petal and red spots on the white ground in the rubrum. The other favorite is the old-fashioned tiger lily—hardy and rugged as an oak and beautiful at that.—A. H.

### My Concrete Hog Floor.

My concrete hog-feeding floor paid for itself inside of two years by saving about one-third of the corn I give my hogs while they are on full feed. I built the floor myself after I found that unless the ground was frozen hard most of the corn that spilled out of the feeder was trampled into the ground before the hogs could pick it up.—C. C.



1042

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### Dry Rot in Gladioli.

Dry rot is a disease which is likely to cause considerable loss in the gladioli. Mr. F. L. Drayton, Plant Pathologist at the Central Experimental Farm, has been making investigations into its cause and extent. It has been found in shipments from Holland and therefore importers are advised to inspect their importations carefully. Gladioli have greatly increased in popularity in recent years, a fact that is proven by the increase in the number of growers in Ontario alone from two or three in 1920 issuing catalogues to 18 or 20 in 1925. In dealing with symptoms of the disease, Mr. Drayton says that plants that ultimately become affected grow without external symptoms for six or eight weeks, then the leaves of the plant in groups in the rows turn yellow and later become brown and dry. At this stage the stem bends, decays at the surface of the soil and numerous small hardened spots are found at base of the leaf sheath.

As to measures of control, Mr. Drayton points out that areas where the disease has been found must be avoided, as the fungus which causes it lives there for years. Corms having infected spots should not be planted and to make sure that they are healthy the corm scales should be removed just before planting. During the growing season, when cultivation or flower cutting is being done, a sharp root should be kept for all plants showing the first symptom of the trouble—a leaf yellowing. Plants that are found to be affected should be removed and destroyed. The surrounding soil should also be taken away so as to prevent further contamination. It is also advised as a double safeguard, to soak corms, even though they appear to be healthy, in a five percent. solution of formalin for half an hour.

### Children's Parties.

Cook any good fudge mixture. When taken from the fire, dip into it any small round crackers. Place these in a cool place on waxed paper. They are delicious with ice cream.

Children also enjoy seeing their names on their little individual cakes at parties. Paint them on with colored frostings and a clean brush.

Another good recipe is to place marshmallows on round thin crackers. Put them in a hot oven and brown.

It has been figured that a nickel's worth of gas will separate 8,000 pounds of milk, pump 6,000 gallons of water, grind twelve bushels of feed, shell fifty bushels of corn, cut two tons of ensilage, churn 400 pounds of butter, or bale a ton of hay.

## S.S. LESSON

April 18. The Beginning of Sin. Gen. 3: 1-24. Golden Text—For as in Adam all die, so also in Christ shall all be made alive.—1 Cor. 15: 22.

### ANALYSIS.

I. THE TEMPTATION, 1-5.  
II. THE SIN, 6, 7.  
III. THE JUDGMENT AND PENALTY, 8-19.

**INTRODUCTION**—In this chapter we have an account of the temptation (vs. 1-5), the sinful act (vs. 6, 7), the divine judgment and penalty (vs. 8-19), and other incidents of the primitive story, including the expulsion from the garden, vs. 20-24. It is a continuation of the second story of creation which begins in chapter two, v. 4, and is, apparently, from the hand of the same author. This Hebrew writer, a man of prophetic understanding and vision, uses the ancient story of the garden, and the first man and woman, and the trees, and the serpent, to convey profoundly true lessons regarding man in his relation to God, and the origin and character of sin, and the consequences of sin. It was quite evidently not his intention that it should be taken as a literal and detailed history. The details are to him symbols of man's spiritual history: the garden his state of primitive innocence in a life like that of the animals about him, the inbreathing by God of the breath of life, the favor of and communion with God, the tree of the knowledge of good and evil the law of God through obedience to which that spiritual nature would be rightly and normally developed. The serpent represents the power of temptation acting through the appetites and passions of the lower or animal nature, and the heritage of pain and toil which falls to the human lot becomes a significant figure of the evil consequences of the sin of disobedience. Finally, banishment from the garden and exclusion from the tree of life symbolizes that spiritual death which results from disobedience to God's law, which is the law of man's true life, and alienation from God who is the source and stay of that life. Compare Ps. 20:5; Prov. 3:18; 8: 35, 36; 11:30; Rev. 2:7 and 22:2.

### I. THE TEMPTATION, 1-5.

The serpent, v. 1, is a part of God's creation and is not to be thought of as in itself an evil thing. Here, however, it becomes the symbol of temptation, that is of the assertion of the lower part of man's nature as against the higher or spiritual part. The appetite craves for the luscious fruit, which the law of God forbids. The higher nature, the will, which should have been disposed to obedience, dallies with the temptation, indulges the desire by looking, then entertains doubt of the goodness and justice of God and the suggestion that something very good and very desirable is being withheld. Then one eats and tempts the other to the same disobedience.

Of the fruit, v. 2. In Luther's "Table Talk," this passage occurs, "How rich a God is our God! He gives enough. But we do not heed this. He gave Adam the whole world; that was nothing. He was only concerned about the one tree; he had to ask why God had forbidden him to eat of it. So it is to-day. In his revealed word God has given us enough to learn. We leave that alone and search into his secret will, and yet we fail to learn it. It serves us right if we perish through such conduct." A rebuke to the false intellectualism of his, and perhaps also of our time.

Let ye die, v. 3. The sequel shows that they ate, but did not immediately die. The meaning can hardly be that they lost some primitive gift of immortality (Rom. 5:12-21), for there is in the story no suggestion of that. It seems more likely that the writer, a Hebrew prophet, is thinking of the loss of that life of childlike innocence and communion with God which is symbolized by the garden and its fruits. Compare the use of the words "live" and "die" in Ezekiel, chaps. 18 and 32. See also, Gal. 3:11, 12; Eph. 2:1, 2.

### II. THE SIN, 6, 7.

She took the fruit, v. 6. The sin lay in yielding to the solicitation of the flesh as over against the warning voice of the spirit. There could have been nothing wrong in the desire to eat that which was "good for food" and "pleasant to the eyes." The wrong lay in disobedience to the higher law. Such wrong we see in our own lives when we put appetite and ambition and pleasure, however right these may be in themselves, before love, and honor, and truth; when we put self-gratification before the service of God and of our fellow-men.

The eyes . . . were opened, v. 7. The opening of the eyes aptly symbolizes the awakening of conscience. So Newman says, "They lost Eden and they gained a conscience." The innocence of childhood was gone, and shame and fear came in its place. No doubt the moral maturity which an awakened conscience implies would have been reached, but more slowly by the way of obedience. It is a familiar fact of life that the unhealthy growth is the more rapid. The child ages more boy usually knows much more of life's quickly in ways of sin, and the bad good and evil than the healthy, normal, right-minded boy of his own age.

### III. THE JUDGMENT AND PENALTY, 8-19.

Hast thou eaten, v. 11. With the man's confession of his sin there appears his desire to excuse himself. He puts the blame upon the woman, and she accuses the serpent. Again the story rings true to the weaknesses of our human nature. The fear inspired by a guilty conscience appears in their hiding themselves from God. "In the cool (lit. wind), of the day" they hear his voice. The rustling of the leaves in the evening wind, when the night shadows fall, is full of terror. Then cowardice appears in the effort to shift the blame upon others. The "unloveliness of sin" is skillfully portrayed.

In what follows the symbolism of the story is very clearly seen. The prostrate writhing form of the serpent, the pain incident to woman's

## SALADS FOR EARLY SPRING

BY NELL B. NICHOLS.

Salads are worthy of a place in every dinner and supper. I always have found them the most convenient means of introducing uncooked foods in the menu. Since they usually are made from fruits and vegetables they are a balance in the dinners which otherwise might be too heavy on account of meats, fatty foods and sweet desserts.

Most salads furnish vitamins and minerals as well as other ingredients which are needed for good health. As examples of some of the creations of my kitchen I offer these recipes:

### HAPPINESS SALAD.

Through the food chopper force one small carrot which has been washed and scraped, one-fourth green pepper from which the seeds have been removed, and two slices of onion. Mix with one and one-half cups of shredded cabbage. Serve in nests of cabbage leaves with Cream Salad Dressing.

### CREAM SALAD DRESSING.

Place in a small bowl six tablespoons heavy cream, two tablespoons currant jelly or other tart jelly, two teaspoons lemon juice, one-half teaspoon sugar, one-eighth teaspoon pepper and a dash of paprika. Beat until stiff.

### SPRINGTIME SALAD.

Stir together one cup shredded cabbage, one cup apple, cut in strips, one-fourth cup nut meats and sufficient salad dressing to moisten. Serve in cabbage nests or in red apples hollowed out to make cups. As a garnish use tiny strips of apple from which the red skin has not been removed.

### FRUIT SALAD.

Cut in cubes two slices of canned pineapple, twelve dates, one orange which has been pared and freed from the membrane. Add three-fourths cup seeded white grapes or canned white cherries and one sliced banana. Mix thoroughly and serve with Fluffy

Salad Dressing. Sprinkle with paprika before serving.

### FLUFFY SALAD DRESSING.

In the upper part of a double boiler heat the following ingredients: one-fourth cup pineapple juice, one-fourth cup orange juice, two and one-half tablespoons lemon juice and one-eighth teaspoon salt. Beat the yolks of two eggs until light, gradually adding two and one-half tablespoons sugar. Stir into the mixture in the double boiler and continue stirring until it is thick and smooth. Beat the whites of two eggs until stiff and to them add three tablespoons sugar. Just before removing from the fire fold the egg whites into the salad dressing.

### COOKED VEGETABLE SALAD.

Select three or four cabbage leaves to fit inside a salad plate. Lay one on top of the other and then, with a sharp knife, cut into tiny squares. In the centre arrange a mound of cooked vegetables which have been chilled. Carrots, beets and potatoes cut in bits, green peas, lima beans and butter beans cut in strips may be used. Serve with boiled or French salad dressing.

### PRUNE SALAD.

Carefully wash twenty-five large prunes. Cover with cold water and soak six hours, or over night. Cook slowly until very plump and tender. This usually requires about twenty minutes. Remove the stones and fill the cavities with this salad mixture: Chop one-half cup celery or cabbage and mix with one-fourth cup finely cut nut meats, four green olives, chopped fine, and one orange cut in sections and then in small pieces. Moistened with Fruit Salad Dressing.

### FRUIT SALAD DRESSING.

Mix one-half cup cottage cheese with one-third cup cream. Season well with salt and paprika. To this add two teaspoons raspberry or strawberry jam and stir in two tablespoons of lemon juice.

finds in, and prizes should be awarded the one who finds most and the one who finds fewest.

### THE SUPPER.

Supper should follow the egg hunt. Decorate the table with bunnies and chicks.

An omelet served with light, fluffy, mashed potatoes would carry out the egg idea. It seems to me that there should be creamed carrots, or a lettuce salad with it; also, plenty of milk to drink, and rolls or bread and butter. Marble cake for dessert, with jelly eggs dotted round its white-frosted top, so that one will go with each piece.

After supper let the children play "funny bunny" while you make enough room in the kitchen for the egg boiling and coloring. The "funny bunny," you must explain to them, doesn't wear his ears all the time, and he always has lots of extra ears. When he wants a pair, he gets some one to help him.

Draw a rabbit, however crudely, on a large sheet of paper. Cut his ears out separately and put a pin through an end of each. Have as many ears as guests. Blindfold the children in turn and let each try to put bunny's ears on, just like pinning the tail on the donkey. When you have room enough, you can call the guests to the kitchen for the egg coloring.

You should have a package or two of egg dyes, and a box of water-color paints with several brushes, too. Tiny colored pictures are nice, too, or little bunny and chicken silhouettes, and glue to paste them to the eggs. Neither fork paste nor mucilage is likely to work well here. Be sure to allow a good long boiling period—it is disappointing as well as disastrous to play "upper air," and find the "air" in question soft boiled.

Full directions for dyeing come on the package. Be sure to have plenty of old rags to rub the eggs, and old aprons for the small guests to wear while dyeing. The blown eggs may be decorated with the boiled ones, and a prize or two—perhaps a chocolate bunny—offered for the guest who paints, or decorates with pictures, the most attractive eggs.

A cement that will dry in twelve hours and be as hard as stone is made by mixing up ordinary cement using waterglass instead of water. This cement can be used satisfactorily even in freezing weather.

## THE FIRE AND THE ICICLE

There was once a fire and an icicle. The fire had its use, and the icicle had its place. The fire burned, sometimes brightly—for it had a bit of the sunshine in its heart—and sometimes low. But the icicle was cold and hung motionless; it was frozen and as hard as stone and in its heart it criticized the fire.

"I will change it," thought the icicle. But the fire just burned on, and said nothing, and its light and heat filled the air, even reaching the icicle.

"I am beginning to feel queer," said the icicle. "I never felt so before. Something strange is happening. And looking down, what do you think it saw? A little drop of water, gathering itself together in a little round shining sphere and just dropping off

the point of the icicle's astonished self. And right after that another.

"Dear me, I am beginning to melt!" said the icicle. "And just as he said that, he felt a warmth radiating all through him. And he felt that had been frozen so long just away all at once—and the heat of the icicle had turned to a little stream of water, dropping, and curving, and sparkling, and singing.

"It must have been the heat," it thought, setting near the pleasant warmth of the fire in a contented little puddle.

And just then a few drops had strayed very near rose up in a little curl of cloud to ride away into space.

"How happy I am," said the icicle. But the fire said nothing. It just burned on, with a bit of the sunshine in its heart.