

ATTRACTIVE YARDS FOR THE FARM

BY GERTRUDE VAUGHN.

A very plain old farmhouse is made attractive, if set in the midst of attractive grounds. A neat, well-arranged lawn will make almost any farmstead attractive. One man who fenced his whole farm with woven wire and supplied running water and other conveniences, did not provide a good lawn for his home. His wife became discontented and said she was going to move her house out to the sheep pasture, because it was nice and grassy out there.

The first requisite for the farm lawn is a chicken-tight fence. The next is a good growth of grass. When the land has been seeded, then attention can be given to adornment. Trees, shrubs and flowers should be planted around the edges, or in corners, but never in the center. An attractive lawn has an open, grassy center.

If shade is desired in a season or two, trees of quick growth must be planted. More beautiful trees of slower growth can be planted at the same time and the less desirable, quick-growing ones cut down when the desirable ones come on.

Sugar or hard maple is a desirable shade and ornamental tree. When mature it can be tapped and will yield sap for making maple sugar or syrup. Other ornamental shade trees are the mountain ash, poplar, honeylocust, linden and the different elms.

One or more nut-bearing trees should be included in the list for the lawn. There are black walnuts, chestnuts and butternuts. Do not plant seedlings, but grafted stock of

improved varieties. The hazelnut is a low-growing bush which produces large quantities of nuts and makes an effective screen.

One of the most essential trees for the farm home is the evergreen, set to form a windbreak. If desired, fruit trees can be planted on the lawn, yielding both fruit and shade.

The weeping trees are effective in landscaping. Some desirable ones are cut-leaf weeping birch, weeping elm and weeping willow.

Shrubs can be used successfully for screens, and are very attractive when used as a background for flowers.

Perennial flowers can be planted profusely for they do not require much care. Flowers planted next to low-growing shrubs make a pleasing arrangement, the taller varieties bordering the shrubs. Single and double hollyhocks in the different colors are beautiful when bordering shrubs of a higher growth.

The twining, climbing, clinging vines and ivies help to turn our lawns into fairy-land. They produce marvelous effects in landscaping and help to cover more unsightly places than any other class of plants. They are used for ground covers, and to clothe old buildings, porches, archways, arbors and gateways. They are one of the most important of your planting scheme.

Any one planning the farm lawn can have some beautiful landscape effects surrounding his home, if he will make a study of the subject. Almost every nursery catalogue offers suggestions.

THE UTILIZATION OF THE CANNA

By M. B. Davis, Horticultural Division, Experimental Farm, for the Ontario Horticultural Association.

The Canna is generally grown for its foliage effect, and when massed in a suitable location lends a very pleasing atmosphere to the garden. There are green leaved cannas and red leaved cannas, the latter being perhaps the more popular. The flowers of both are attractive and show up nicely against some sort of background such as a green hedge or clump of trees.

In the very small informal garden the canna has not much place, but where there is plenty of space and where a formal effect is desired it may be used to excellent advantage. The culture is easy; two essentials, however, must be kept in mind: heat and water. Cannas love plenty of moisture and lots of heat, consequently they do rather indifferently in shady or cool spots or in dry locations.

As the canna is a sort of bulbous plant it is handled something like the dahlias, the roots being stored in a dry cellar during the winter. On account of their susceptibility to frost they should not be set out until late in the spring, so that it becomes necessary to start them inside. This is easily accomplished by cutting the old stool into pieces with two or three good eyes and planting these pieces into 4 or 5 inch pots. The pots may then be kept in a good warm room until ready for transplanting. They may be started in this manner about the first of April or late in March.

In planting for mass effect set about one foot apart each way in the bed. In the fall dig as soon as frost has killed the tops, cut off the old top and dry out the stocks, store in a dry cellar on shelves where potatoes will keep.

The Control of the Rose Chafer.

The facts that Rose Chafer breeds in light, sandy soil, that its most important breeding grounds are waste sandy land, idle farms and vacant fields or lots, and that it can not flourish on land shaded by trees or in cover sod, are a guide to the methods of protection against this very destructive insect pest of fruits and flowers. The fundamental methods of controlling it are clean farming, good farming, and the substitution of clover for grasses. This is demonstrated in a new circular of the Dominion Entomological Branch, which may be obtained free from the Publications Branch, Department of Agriculture, Ottawa. It is pointed out in the circular that the habits of the rose chafer make grass land, vineyards, orchards and small fruit plantations, which are neglected or poorly cultivated, ideal places for its rapid propagation. The only remedy is to bring these areas under cultivation. The plough, disc and cultivator are the most effective weapons against the insect and they can best be used at three different times: in late May and early June, in mid-July, and at the time when late fall ploughing is usually done. Old neglected fence rows should be broken up. In order to make the fight against the chafer still more successful, the reclaimed land should be seeded down to alfalfa or sweet clover. If the land is worthless for agricultural purposes it should be reforested as the shade from the trees will render it unsuitable for a breeding ground. It is further pointed out in the circular that the rose chafer is a problem that demands community action. The control measures recommended should be adopted over the whole extent of an infested district, otherwise their effectiveness will be largely curtailed.

An inch of rain on an acre would weigh 113 tons.

OUR YEAR-BY-YEAR WATER-SYSTEM

By T. M. SMITH

Each year we invest part of our income in improvements that not only bring a cash return, but make living conditions better. We raise perishable fruits and vegetables that have to be harvested when ready for market. An hour a day saved at this time may mean the difference between profit and loss. Our busy season is also the time when our stock needs the most water. Pumping used to take two hours a day.

We decided to buy and install a water system, part at a time. Our first purchase was a one-and-one-half horse-power gas engine, force pump and 420-gallon steel pressure-tank with water and pressure gauge. This was installed and gave good service. We would start the engine before feeding in the morning and by the time we finished the tank would be full. There are several systems in our neighborhood that have been bought and installed part at a time, that use from one-and-one-half to six-horse-power engines for power but use the elevated wooden tank for pressure. Each man thinks his outfit is the best.

After using our system and finding it all right, we built a house 12 x 18 feet, with cellar same size, for pump and tank. They do not freeze and are ready to pump regardless of the weather. The water is pumped from a driven well 25 feet deep, using one-and-one-fourth-inch pipe, which comes in the cellar three feet. The engine drives the pump from a line shaft, and also drives a small gen-

erator for charging the storage battery of the radio. The pump stops as soon as the tank has the pressure required.

Our strawberry field has to be watered at frequent times and this took nearly half a day when we did not have the water piped to it. Now it rarely takes more than a half-hour and can be done without interfering with other work. The garden is watered from the same tap, when necessary, so it does not dry up any more. The chicken houses have water in them, which saves many steps and much carrying of water. We laid the pipes from the pump-house to barn, pasture and dwelling with our own help at different times. The hardware dealers who sold the pipe cut it into proper lengths and threaded it for us at a small extra charge.

After the system had been completed to the dwelling, a plumber installed bathroom fixtures and put hot and cold water in the kitchen. The kitchen range was fitted with a water back for heating water, the boiler being placed in the bathroom. This heats the bathroom fine in winter, so no extra heat is needed. In summer, if one meal is cooked on the range there will be warm water all day.

The waste from kitchen sink and bathroom is disposed of in a steel septic tank. This has given good service and there is no odor.

We paid for each part of our system as installed, adding a little each year. Others may want to try the same plan.

S.S. LESSON

May 22.—Isaac and His Wells, Gen. 26: 12-25. Golden Text.—A soft answer turneth away wrath: But grievous words stir up anger.—Prov. 15.

ANALYSIS

I. Isaac's Prosperity, 12-17.
II. The Digging of the Wells, 18-22.
III. The Blessing at Beer-sheba, 23-25.

Introduction.—There is a striking contrast between the character of Isaac and that of Abraham, his father. Abraham is shown as the man of strong faith, magnanimous, hospitable, and courteous, wisely and capably governing his household, and prompt and courageous in an emergency, when the life and liberty of a kinsman are imperilled. Isaac is also, no doubt, a deeply pious man, but with much less distinction and strength of character, a lover of peace, meek and yielding when assailed by hostile neighbors, and quite evidently lacking in wise guidance and control of his sons. Both are represented as, on occasion, guilty of the duplicity and falsehood which frequently marked the Semitic character.

I. Isaac's Prosperity, 12-17. Isaac sowed in that land, that is, in the southern part of the Philistine country. It is evident that he and his people are changing, in part at least, their manner of life. They are beginning to cultivate the land, using, no doubt, the water of their wells for purposes of irrigation. The rains in that region can only be depended upon in the winter months, hence the sowing must be done in September or October. There are parts of Palestine to-day in which wheat is said to yield on an average eighty, and barley, a hundredfold.

The wells had been maliciously stopped, or filled up, by the Philistines, who were evidently jealous and unpleasant neighbors. During the long, hot summer months these wells were the only source of supply of water for their flocks and for the irrigation of their gardens and vineyards. Isaac might have put up with a stout resistance and might have defended his wells, but for the sake of peace he yielded and moved to the valley of Gerar. This valley, called by the Arabs a wady, had a stream flowing through it which dried up in the summer, but in the bed of which water could be found by digging.

II. The Digging of Wells, 18-22. A well of springing water. The Hebrew words mean "living water," that is, issuing from a spring, and not surface water stored from a rainfall. The herdsmen of Gerar illustrate one of the meanest traits in human character, jealousy or envy at the success of another. The fact that these Philistines had filled up the wells showed clearly that they did not need them. But they are unwilling to let Isaac's herdsmen have them. Isaac calls his well Esek, a Hebrew name which means "contention." So also Sibah means "enmity," and Rehoboth broad places, or " plenty of room." For now, they said, the Lord hath made room for us. The patience and forbearance and peace-loving spirit of Isaac, in contrast to the jealousy and contentious attitude of his neighbors, are wholly admirable. No doubt he gained much in the end by the way of peace than he would have gained by war. Did not our Lord say, "Blessed are the meek?" The last named well was, probably, about twenty miles southwest of Beer-sheba.

III. The Blessing, 23-25. Beer-sheba was an important sacred place in Old Testament times. Abraham had passed that way and had given the place its name, which means, "the well of the oath" (21: 31). It was here that Jacob, aided by his mother, cheated Esau of his father's blessing, and so of the headship of his father's house, and it was from this place that Jacob set out on his long journey northward to visit his mother's people (28:10). Elijah fled thither from the anger of Jezebel, and it was a place of pilgrimage in the days of Amos (1 Kings 19:3 and Amos 5:5). It is often spoken of as the extreme southern boundary of Palestine, in the phrase "from Dan to Beer-sheba."

Peace, not. The man of peace is blessed of God. In that blessing he is infinitely richer than in the possession of many wells and much pasture land for his flocks and herds. The assurance I am with thee is often repeated in the experience of men of faith. See 28:15; 31:3; Exodus 3:12; Deut. 31:8, 23; Josh. 1:5; Judges 6: 12, 16; Ps. 73:23; and many other passages. He builded an altar, as his father had done, 12:7; 13:18. The home was not made merely by the pitching of his tent. The altar to God must be built. For the altar symbolizes God's presence, and sanctifies and consecrates the home. Beer-sheba becomes henceforth to every Israelite a sanctuary and a place of sacred memory, a place of refuge and of pilgrimage, for ever associated with the name of Isaac.

Of Isaac it has been said: "Elasticity of endurance, which does not resist evil nor contend against it, but by patience and yielding overcomes it, constitutes his character, and in this lies his real claim to greatness."

Large asphalt beds have lately been discovered in the Philippines.



THE AFTERNOON MODE INCLUDES THE STRAIGHTLINE DRESS.

More and more frequently are we encountering our old favorite, the bateau neckline, these days. Here we find it on a simple and charming frock for afternoon wear, developed in navy and white modera crepe. The dress fastens at the front with a row of small buttons and cord loops. There are gathers either side of the front opening and at the top of the interesting raglan sleeves, which are made to be long or short. A youthful touch is added by the kid belt placed around the hips. The frock would be equally charming if the fabrics chosen were crepe-back satin, flat crepe, and striped or plain broadcloth. No. 1034 is for misses and small women, and is in sizes 16, 18 and 20 years (or 34, 36 and 38 inches bust only). Size 18 years (36 bust) requires 2 1/2 yards 36-inch figured material, and 1/2 yard plain. Price 20 cents.

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Poor Appetite in Children.

A child without an appetite is such an anomaly that it is no wonder that the mother of such a one should feel alarm. There is of course something wrong with a child who has a sudden distaste for food, but it may not be anything very serious; the distaste itself in most cases is only a rebellion of the stomach against too much or unsuitable food. If the child has been overfed, the digestive organs are tired and are calling out for rest. Or perhaps the food has been of the wrong kind—too much milk and soft food, predigested and overcooked, breakfast cereals, mashed potatoes, bread pudding, and the like—or may be too much candy.

The treatment of a poor appetite from this cause is very simple. Let the child alone, just as you let the puppy alone when he turns from his plate with that funny look of mingled loathing and apology. You have too much sense to coax the puppy; you do not pretend that you are overcome with grief or that you are very angry—you just let him alone. Pretty soon he begins to eat of his own accord, his stomach having regained its tone through a brief rest.

Watch your child's eating habits. If he eats too much, but especially if he eats too fast, not masticating properly, insist that he come to meals regularly and see that he takes time to eat deliberately. His diet must not be too sloppy; he should have crackers and milk not more than once a day, but plenty of whole wheat or Graham bread and butter, water crackers, eggs, legumes, meat only at the noon dinner, and stewed fruits, rice pudding or baked apple for dessert.

When the loss of appetite is a symptom of real illness other signs will soon appear, and the family physician will not long be at a loss. When there is tuberculosis or any other chronic disorder of infancy, the remedy is usually fresh air with cod-liver oil and nourishing but concentrated foods such as eggs, beef and mutton (not meat extracts), chocolate (an ounce or two a day), and one or two glasses of milk a day. The child should sleep in the open air and should be out of doors most of his waking hours.

Many a housewife would be pleased to exchange one-half her weary steps for kitchen conveniences.

THESE NEW KNIVES SAVE

TIME IN MY KITCHEN

By NELL B. NICHOLS

Look sharp to your knives, June brides—if I may offer a suggestion. Superstition holds that it is unwise to offer a knife as a gift. Perhaps it is right, but I believe love is cut into more frequently by the lack of proper cutlery than by receiving it from friends.

No article of household equipment is used more frequently than kitchen knives. If dull and inefficient they not only hamper meat and bread but also the worker's nerves. That's why I think every farm woman needs to take an invoice of her knives before the summer rush begins.

Knives of good steel pay in the service they offer. They hold their edges longer and cut cleaner and quicker than the cheaper ones. The best blades usually have a long, slender bevel or sloping edge which sharpens easily.

Before purchasing a knife I grasp it in my hand to see if the handle is smooth and comfortable. The latter quality depends on the individual. A knife that fits my hand might be impossible in my neighbor's palm. The blade must be fastened to the wooden handle with rivets, and securely into the metal handle.

SHARP POINTS

Every well-equipped workshop needs at least one paring knife. Three or four will be found useful. I prefer blades with sharp points, for they are convenient for removing the eyes from potatoes, cutting around the stem of apples and for measuring the pinch of salt or other powdered ingredient. The blades and the handles of all paring knives must be short.

No kitchen is complete without the traditional butcher knife. It should be of excellent steel and somewhat heavier than other knives. This means the handle must be well set. At least one bread knife is needed. Both straight and waved edges are satisfactory. I prefer a knife with a sharp, thin, slender blade, for it

always cuts clean. If a blade with indentations is selected the indentations must be fine enough that the bread will not be torn into crumbs. Cakes are best cut with long, slender blades. Stainless steel is popular. Its ability not to corrode even when used in cutting acid fruits is a splendid recommendation.

The spatula deserves a position in every kitchen. It is a knife with a flexible blade rounded on the end. Both sides of the blade are alike. While it is not used for cutting proper, I find it is fine for turning eggs, hot cakes and various other foods.

STAINLESS STEEL

In homes where grapefruit is enjoyed a grapefruit knife of stainless steel adds pleasure. It may be also used in preparing oranges for the table. If the blade is rounded at the top it will not pierce the orange or grapefruit shell.

I am sorry for women who have no way of sharpening their knives except to wait until the men-folk perform the magical stunt on the grindstone. There are so many good sharpeners on the market these days that it seems a pity for every home not to have one.

Many of us have the carborundum or steel sharpener which comes with carving sets. It can be purchased alone too. I consider it fine for putting a satisfactory edge on fine steel. An eight-inch blade on the sharpener is a convenient size. Its corrugations should be fine.

As in using any other piece of equipment, there is one right way of using the carborundum. Hold the sharpener with the left hand, pointing it slightly to the right; the knife is held in the right hand with the edge of the blade against the carborundum at about a thirty-degree angle. Beginning near the handle of the knife and close to the point of the sharpener, the knife is drawn toward the worker and off the sharpener.

Hints for Every Day.

Saturday.—If you have use for rubber bands cut from old inner tubes, or other pieces of sheet rubber, try cutting it under cold water. It will cut much easier.

Sunday.—Crackers and nut meats may be broken by putting them in a salt sack and running the rolling pin over them several times. This is quicker than grinding, and no crumbs are lost.

Monday.—Drive a medium-sized nail into the cork of the bluing bottle. The bluing can then be poured into the water in drops without danger of getting too much, or of staining fingers.

Tuesday.—In the spring, boys' blouses that are worn at the cuffs and neck can be converted into sport blouses for summer, by cutting off sleeves, and hemming. From the good material in the lower part of the sleeve, make a sport collar to replace the worn one.

Wednesday.—Boil strong soda water in the coffee pot twice weekly, then rinse and air the pot thoroughly. This will keep the pot sweet and clean and improve the flavor of your coffee.

Thursday.—If you have no cupboard in the basement for your jams and jellies, put shelves in an old discarded trunk. Place against the wall. The cover acts as a door and keeps the preserves in the dark without wrapping them in paper.

Friday.—If the seats of your cane chairs are sagging, turn them upside down, wash well with soapy water, soaking thoroughly. When dry they will have shrunk considerably.

Personal Experience Hints.

To save much dust and dirt that flies about the room when filling the coal stove, I fill all the paper sacks I get with coal, then bring them in from the coal shed as needed, and place them in the stove. Beside saving much dirt, I do not wake the baby when filling the stove this way. —Mrs. I. G.

My youngster is a lively little fellow and I was afraid that he might tip over in his high chair, or pull it over on him. I put an ordinary screen door hook on the back of the chair, and a screw-eye in every room where I usually put the baby. By this little device I just hook the high chair to the wall and my worries are ended. —Mrs. B. F. N.

I make the steel wool I use in cleaning pots and pans last much longer by thoroughly washing it after using, and hanging it near my sink by means of a spring clothespin. In this way it dries quickly and never rusts, leaving a bad rust spot where I carelessly put it. —Mrs. F. P. N.

A Cheap Rug Beater.

A three-foot piece of garden hose makes an excellent beater for rugs and carpets. Insert in one end of the hose a two-foot length of broom-handle, and tie securely. Slash the other end into narrow strips a foot long. This is light in weight and easy to use. —Miss Z. M.

Happy hearts and happy faces. Happy play in grassy places. That was how in ancient ages Children grew to Kings and Sages.

Why Not Be Beautiful?

By HAZEL RAWSON CADES

"How shall I do my hair?"

Well, that depends on your head. If it is nice and round, with a moderately low forehead and a good hair-line, you can go in for one of the flat coiffures that are so popular, and that brings out the lovely shape of your head.

If your forehead is high you will probably not want to wear your hair straight back, but will find more becoming a soft arrangement coming down a bit over the forehead. A thin or tired face usually looks much better with the hair a bit fluffy.

If the head or neck is long, hair should never be built up on top. Try instead for a broadening effect by means of a low horizontal figure eight or roll of hair across the back and a little softness over the ears.

A short, thick neck should never be emphasized by a low hairdressing. Often a French twist or a cross-over flat head arrangement is nice. This is especially true of mature women, to whom that close sweep of hair up from the neck usually proves very flattering. And another thing to remember if you are older is that the ears should show—at least part of them.

If the nose is prominent it should be counteracted by a hair arrangement placed at the back to build out the head correspondingly, so that viewed from the side it looks balanced.

The smart style in short hair now is the head-molding, close effect. It should not be attempted unless the shape of the head is worth seeing, and unless you have a very good hair-cutter. Dark hair cut in this fashion and marceled close to the head is very chic. Fair hair is less effective bobbed and can rarely be worn in such an extreme manner.

The permanent wave is a great boon to women whose hair is sparse or lanky or won't hold a wave and looks terrible without it. A fuzzy permanent is ugly and not fashionable, but a good operator can put one in which looks nice and solves the waving problem for a whole summer. If you follow directions carefully, with the help of a friend you can get your permanent at home. The process often has a slight drying effect and so is specially beautifying to oily hair. With the proper use of oil permanent waving need not make normal or dry hair over-dry.

The good looks of any hairdressing depends on its suiting the head, and also on its being absolutely neat. Hair straggles and untidiness are unforgivable. Brush and brush and brush. Anchor your knot. Use enough hairpins, and maybe a net if your hair is long. And don't fuss with your coiffure once it's fixed.

Scalloped Apples.

Line a baking dish with buttered crumbs and a sprinkle of brown sugar. Put in a layer of sliced apples, then one of crumbs, and continue until the dish is filled, leaving buttered crumbs and sugar on top. Add a little water or fruit juice, and bake.