

CHOICE VARIETIES OF ROSE GROWN IN MILD TEMPERATURE

Characteristics of Many Lovely Plants That May Be Successfully Raised—So-Called Hybrid Teas Deserve Special Attention on Account of Their Hardiness and Rare Beauty.

(By H. ERICHSEN.)

PEONIES AND WILD ROSES.

The modest Quaker beauties, the wild roses, fill the woods and the gorgeous queens of Sheba, the peonies, the gardens. On old-fashioned lawns, when the cultivation of pinks and pansies, hollyhocks and morning glories almost exhausted the horticultural knowledge and experience, the peony came as some Nell Gwynn, triumphant in satins, flush with beauty, and radiant in health, to startle the serenity of a proper and decorous community—as if she stepped suddenly into the quiet of the place, laughing, and did not know that wondering eyes were peering through the blinds from all the houses along the streets. She did not come as a Madame Pompadour, fascinating, but dangerous, nor wonderful, but sinister, like a princess of the Borgias, nor poppylike, a drugged beauty, but wholesome even if a king's favorite. And precise places drew back a bit as if this radiant thing were apt to overpower well schooled senses and send sedate old gentlemen into inconsiderate courses after blameless lives, says the Chicago Tribune. It was too gorgeous arising by the demure pansy and sweet-scented pink. To greater horticultural sophistication the peony now comes like a laughing, robust maid with arms akimbo, with a complexion of marvelous red and white. She would not languish in a drawing-room with perfumes and sweets, but must be out in the sunlight.

The other day a steamship from Glasgow arrived at New York with a passenger list of sixty people, one-half of whom were young women engaged to be married. Thirty young men—their prospective bridegrooms—were waiting at the pier to receive them. There are those who look upon the incident as a blow to native industry. American legislators have been busy protecting home products of many kinds. There are laws on the statute books forbidding the importation of contract labor. Home-grown potatoes are protected, but there is no law guarding the home-grown girl from foreign competition by forbidding the importation of contract brides. The marriage market in America is open to all the world. So far no voice has been raised in protest against this anomalous state of things. Perhaps it is because young marriageable American women are unorganized and without a vote. Perhaps it is because they do not fear competition.

Surely the science of chemistry has made long strides since the days of Paracelsus, when men can analyze elements at a distance of ninety-five millions of miles and undertake to pronounce upon the characteristics of a form of matter which so far has not been encountered on earth, but has been discovered to exist in the sun. Prof. J. N. Nicholson of the British Royal Astronomical society, says there is reason to believe the spectrum is now revealing in the corona of the sun a more elementary form of matter than any yet discovered on the earth. It is proposed to call this elementary substance "nebulium." Professor Nicholson says the spectrum of the far-distant nebulae in the depths of space indicates that they are composed of this same "nebulium," which is coming to light in the solar radiations. "Nebulium" is considered as being a lighter gas than hydrogen.

An instance of the composition of the death lists from heat was afforded in a report from Chicago concerning the mortality. Some specifications were given concerning ten deaths. Of those three were drowned, two had necks broken from falls, one man cut his throat, another fell from a building, an infant, four days old, died without medical attention and two dropped dead, both being inside of buildings when the fatal stroke came. This way of manufacturing heat mortality lists would be humorous if it were not so likely to be injurious.

Summer resort keeper in Maine reports hundreds of swordfish in the vicinity of his hostelry. The sea serpent will not arrive until his imagination is in midsummer form.

A slap on the cheek may improve the complexion, as a beauty expert tells us, but we have a vague suspicion that it will not improve the temper.

A Finn, taking part in the Olympic games at Stockholm, has succeeded in throwing the discus so far that the Greek who invented the discus would probably be unable to find it if he were there. Thus we see how the world has progressed.

A scientist says that only the female mosquitoes prey on human beings. However, show no mercy to the male on that account. And when in doubt, swat scyhow.

The roses enumerated are such as I have grown on my own grounds and know to be satisfactory in every respect. Before I take up the individual roses, it might be well to make a concise reference to the two grand divisions of Queen Rosa's kingdom and point out the difference between the Tea and Monthly Roses and Hybrid Perpetuals.

The former make constant growth and new flower buds all through the summer and are therefore very properly termed ever-blooming. But the appellation of the latter is a misnomer, for they do not bloom perpetually, as the name would indicate, producing only one crop of flowers in June, with an occasional blossom in autumn.

Unfortunately, the tea-roses are not entirely hardy in our northern climate and, if planted at all, require winter protection. The Hybrid Perpetuals, on the other hand, are perfectly hardy and vigorous, and distinguished by fine foliage and magnificent flowers, both as regards size of bloom and color, which explains why they continue to be the most popular roses.

There is, for instance, our old Hybrid Perpetual friend General Jacqueminot, familiarly known as "Jack," which still holds first place among the dark red roses and is simply a mass of bloom when at its best. Paul Neyron, by far the largest rose in cultivation, and one of the most prolific bloomers, is of a deep, clear pink color and very desirable as a garden rose. It is an exceptionally strong grower, often making straight shoots four to five feet high in one season, each shoot bearing an immense flower. No collection of roses would be complete without it.

Most rosarians if called upon to designate the finest flesh-colored Hybrid Perpetual would unhesitatingly name Clio. The flowers are simply perfection in form, and in color they are a delicate satin blush with a light shading of rosy pink at the center. As the plant makes a vigorous growth, possesses handsome foliage and is a fine bloomer, it is one of the best roses for the urban or suburban garden and should not be omitted from any collection.

Baroness Rothschild is another rose of value for the open ground. Owing to the toughness of its large, heavy foliage, it is especially free from mildew and insect attacks. It is perfectly hardy and blooms twice and sometimes thrice in a season.

WORK OF BORER ON APPLE TREES

Little Insects May be Found in Most Orchards and are Overlooked Until Damage is Done.

Apple tree borers may be found in most orchards, and their presence is usually overlooked until serious damage has been done. They can work away in old trees for a long time without seriously affecting them, but one season's work in a young tree will often prove fatal.

They work just under the bark, and their presence may usually be detected by sunken areas, about an inch or more in diameter, and by the familiar sawdustlike castings at the base of the tree. There is very little that can be done in the way of prevention, although some people claim satisfac-

Frau Karl Druschki, white, free flowering, with bright, heavy foliage and strong, upright growth, and Prince Camille de Rohan, large, moderately full and best described as a blackish crimson in color.

The production of new varieties of roses of merit has been particularly rapid in the past two decades, and many novelties of exceptional value have been introduced. Among them the so-called Hybrid Teas deserve spe-



Roses and ferns arranged together display both to advantage.

cial attention because they are nearly hardy, and among the most beautiful of all roses.

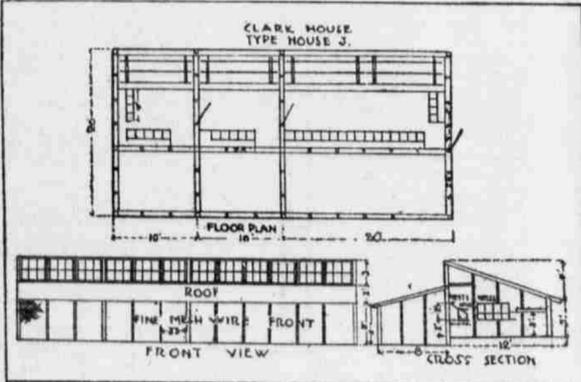
They are a cross between the Hybrid Perpetuals and the delicate Teas and have inherited the vigor of the former and the charming form and fragrance of the latter. Probably the best known of these roses is the incomparable "La France."

Maman Cochet, a large, full, clear carmine rose, shaded with salmon yellow, is also very free flowering and lasts a long time when cut.

Kaiserin Augusta Victoria is also invaluable as a cut flower. In color it is a pearly white, softly tinted with lemon in the center.

The color of Belle Strebrecht (also offered under the name of Mrs. W. J. Grant) is an imperial pink of the richest shade. It is a vigorous grower, with large, glossy foliage of leathery texture.

NEW JERSEY HEN HOUSE PLAN



(By A. L. CLARK, New Jersey Agricultural Experiment Station.)
So many inquiries have come to me relating to this open front poultry house, that I present herewith the working plans of the same. The plan here given is for a house on a side hill, with the front one foot lower than the back. It is especially adaptable for such a location. For a level spot, the middle studs (by the windows) need to be only nine feet high instead of ten. This gives the front roof a somewhat less pitch, but that is sufficient if covered with paper. The nests shown are nearly ideal—dark and quiet, yet very convenient.

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The average man makes the mistake of overestimating his greatness.

Courtship is less expensive than marriage, according to the figures on gas bills.

Red Cross Ball Blue gives double value for your money, goes twice as far as any other. Ask your grocer.

Even a wisdom dispenser shouldn't prolong the performance until people get weary.

Mrs. Winslow's Soothing Syrup for Children (teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle).

A wife is supposed to be a man's better half, but sometimes she turns out to be his bitter half.

Business Practice.
"The new actor in this company certainly knows how to act on people's feelings with fine touches."
"Yes; he used to be a dentist."

To be sweet and clean, every woman should use Paxtine in sponge bathing. It eradicates perspiration and all other body odors. At druggists, 25c a box or sent postpaid on receipt of price by The Paxton Toilet Co., Boston, Mass.

Why?
"George, don't you think, now that your salary has been raised, we can have an automobile?"
"Oh, I suppose we can have one, if we wish, but why be so common?"

Consistent.
"Your friend is very particular about conformity in all things, isn't he?"
"Yes, indeed. When he went on his last spree the family were in mourning and he saw only black snakes."

Expect Big Sale of Red Cross Seals.

The campaign for selling Red Cross seals this year will be carried on in practically every state and territory in the United States, and even in Porto Rico, the Canal Zone, Hawaii and Philippine Islands. No less than 100,000 volunteer agents, including department, drug and other kinds of stores, motion pictures, theaters, individuals, and others, will be engaged in the work. Before the sale is completed, it is expected that at least 100,000,000 seals will have been printed and distributed, besides several million posters, display cards and other forms of advertising literature.

Hot Weather Drink.

Philip Hale, one of Boston's latter-day philosophers, recommends barley water as a more sensible drink for hot weather than "ice-cold" blends of waters, syrups, acids gulped at the marble fountains. Mr. Hale's recipe for his favorite tincture is as follows:

"For three pints of water you will require a teacupful and a half of well washed pearl barley, four lumps of sugar and the thin rind and juice of one lemon. Pour boiling water over it, cover with a saucer and let it stand till cold; then strain again and again till clear, and pour into a jug."
A buttermilk fan adds:
"Then set the jug in a cool place and forget it."

What He Bought.

A Syracuse business man living in one of the suburbs decided to give up his spacious back yard to the raising of currants as a profitable side issue. So, wishing to absorb all the information he could acquire on the subject of the currant industry he went down town one Saturday afternoon recently and returned with his arms full of books.

"Well, Teddy," inquired his enthusiastic spouse, as he dumped the volumes on the table, "did you succeed in getting what you wanted?"
"Sure, I did!" he replied, proudly, pointing to the books. "I bought a whole year's edition of a standard work on current literature." — Exchange.

HOW MANY OF US Fail to Select Food Nature Demands to Ward Off Ailments?

A Ky. lady, speaking about food, says: "I was accustomed to eating all kinds of ordinary food until, for some reason, indigestion and nervous prostration set in.

"After I had run down seriously my attention was called to the necessity of some change in my diet, and I discontinued my ordinary breakfast and began using Grape-Nuts with a good quantity of rich cream.

"In a few days my condition changed in a remarkable way, and I began to have a strength that I had never possessed of before, a vigor of body and a poise of mind that amazed me. It was entirely new in my experience.

"My former attacks of indigestion had been accompanied by heat flashes, and many times my condition was distressing with blind spells of dizziness, rush of blood to the head and neuralgic pains in the chest.

"Since using Grape-Nuts alone for breakfast I have been free from these troubles, except at times when I have indulged in rich, greasy foods in quantity, then I would be warned by a pain under the left shoulder blade, and unless I heeded the warning the old trouble would come back, but when I finally got to know where these troubles originated I returned to my Grape-Nuts and cream and the pain and disturbance left very quickly.

"I am now in prime health as a result of my use of Grape-Nuts." Name given by Postum Co., Battle Creek, Mich.

"There's a reason," and it is explained in the little book, "The Road to Wellville," in 100 pages.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

The KITCHEN CABINET



IN THIS world the one thing worth having is the opportunity, coupled with the capacity, to do well and worthily a piece of work the doing of which is of vital consequence to the welfare of mankind.

—Theodore Roosevelt.

PRESERVES AND PICKLES.

The following are tried and true recipes used by many old and experienced housekeepers:

To Preserve Quinces.—Pare and core. Be sure to get out all the seeds. Boil the skins and cores one hour, then strain through a cloth; boil the quinces in this juice until tender; drain them out; add the weight of quinces in sugar, boil and skim, then put in the quinces and cook slowly three hours.

Tomato Butter.—To one quart of tomato add a pint of apple, cook and put through a sieve; add a quart of sugar and cinnamon to taste. Cook until thick.

Gooseberry Catsup.—Six quarts of berries, nine pounds of sugar, one pint of vinegar, one tablespoonful each of cloves, allspice and cinnamon. Put one-half of the vinegar on the berries and cook until nearly done; strain, add the rest of the vinegar and spices and cook slowly three hours.

Spiced Grapes.—To one pound of grapes add one-half pound of sugar, two teaspoonfuls of cinnamon, two of cloves and one of allspice. Cook the pulp and skins separately, the skins having to cook much longer, then add the pulp and spices.

Chopped Pickle.—One peck of green tomatoes, one dozen red peppers chopped fine; cover with salt and let stand twenty-four hours; drain and squeeze dry; add a head of cabbage, a bunch of celery chopped fine, and one pint of grated horseradish, a teaspoonful of cloves, a tablespoonful of mustard seed, salt to taste and a pint of small cucumbers. Cover with cold cider vinegar. Seal in jars for winter use.

Peach Butter.—Pare and cut a peck of peaches in small pieces, add two quarts of cider boiled, two tablespoonfuls of lemon juice. Cook, stirring constantly; add sugar if not sufficiently sweet. Fill jars and seal.

Sweet Tomato Pickle.—Four quarts of green tomatoes sliced, four onions sliced, a half cup of salt. Let stand over night. Drain, add a quart of water, a pint of vinegar and two pounds of brown sugar. Cook until soft, place in an open stone jar, cover with a plate.



WE MAY build more splendid habitations. Fill our rooms with paintings and with sculptures. But we cannot buy with gold the old associations. —Longfellow.

PICKLING TIME.

The thrifty housekeeper likes to "put up" some of the old-fashioned relishes which, in spite of the good things in cans to be bought are never equaled by those mother used to make.

Chow-Chow.—Prepare and cut in small pieces the following vegetables: Two quarts of green tomatoes, twelve small cucumbers, three red peppers, one cauliflower, two bunches of celery, one pint of small onions and two quarts of string beans. Cover with salt and let stand twenty-four hours, then drain. Heat a gallon of vinegar, add a half ounce each of allspice, pepper and cloves, two ounces of turmeric and a fourth of a pound of mustard seed. When boiling add the vegetables and cook until soft.

Sweet Pickled Peaches.—Boil together two pounds of brown sugar, a pint of vinegar, and an ounce of stick cinnamon twenty minutes. Dip the peaches in boiling water and rub off the fur with a towel; stick each peach with four cloves. Put them into the strup and boil soft, using half of the peaches at a time. This recipe uses half a peck of peaches.

Preserved Melon Rind.—Pare and cut in strips the rind of ripe melons. Soak in alum water, allowing a teaspoonful of alum to a quart of water. Heat gradually to the boiling point, and cook ten minutes. Drain, cover with ice water and let stand two hours; drain, add a cup of water to each pound, and pound for pound of sugar. Boil the sugar and water ten minutes; add the melon rind and cook until tender. Remove the rind to a stone jar and cover with the strup. Two lemons sliced are often added to the melon while cooking.

Money From the By-Products.

Electric light companies are on the alert to extend their business, particularly in the direction of utilizing current at odd times when the demand is light and in finding a market for by-products. In a recent issue of the Electrical World attention was called to a live electric light plant which sold to its customers not only the current, but the exhaust steam that made the electricity; then on the demand of one of its customers it collected the steam condensed and



LACK of sleep, lack of exercise in the open air, lack of nourishing food and of congenial intercourse with friends, overwork, doing our work in the spirit of duty—all these things are leaks which sap our energy and rob us of the great reserves of life-force which enable us to achieve results.

EVERY DAY HELPS.

Do not despair if you have no glue at hand for the emergency. Just take a little of the white of an egg that is left in the shell, and it will answer every purpose.

Lemon juice and salt will take out rust spots. "If at first you don't succeed, try, try again." Lay the linen in the sun, for it has a large share in doing the work.

Scorched spots, unless badly burned, may be removed by keeping wet and letting them lie in the sun.

The sun is a wonderful bleaching agent, and all linen which has become yellow will whiten wonderfully if dampened and allowed to lie on the grass in the sun.

Add flavoring extracts, when possible, to the food when cold, as cooking dissipates the volatile substance.

Canned Tomatoes.—Wash and drop into sterilized jars; do not peel the tomatoes. Add a tablespoonful of salt to every quart jar, and fill to the top with boiling water, seal and set into boiling water to cover. Wrap well with old carpet to make it hold the heat like a fireless cooker, and leave twelve to twenty hours. Then put into the cellar. These tomatoes will have a brilliant color, keep their shape and be fresh for use for almost any dish in the winter. Delicious for salads, as they are not cooked until mushy. See that the water in which they stand is boiling hot and covers them to a depth of four inches. A boiler is a good utensil to use if canning a number of quarts at a time.

Potash in solution should be used once a week to flush the sink drains and cut the grease. Follow by a good flushing with hot water.



IF THE day looks kinder gloomy, And your chances kinder slim; If the situation's puzzlin', And the prospect awful grim, And perplexities keep pressin' 'Till all hope is gone, Just bristle up and grit your teeth, An' keep on keepin' on.

WHEN COMPANY COMES.

When company comes we like to serve them with just the best the house can afford, and happy is the housekeeper who recognizes her limitations and knows her resources from pocket book to energy and strength.

The house wife who has loads of silver, cut glass and fine linen, delights to give elaborate feasts, and they are all right for those who can afford them; but where there is one with wealth at her disposal there are thousands who enjoy entertaining, if it must be simple.

When our women learn to do with what they have, or can have, without a burden of debt, happy that they have friends and can enjoy them, entertaining as becomes their circumstances, not aping after those who have large means at their disposal, we will have less nervous, discontented women and fewer business failures and discouraged men.

Our amusements and pleasures should be adapted to our position and circumstances. The tired business man who must struggle into a dress suit and start out at nine or ten o'clock at night for a party, sees very little enjoyment in anticipation; but if he could drop in to a simple supper or dinner, go home at a reasonable hour, he would be rested and ready for work the next day.

The truly great are they who live simple, sane and comfortable lives, entertaining at reasonable hours normal people.

When making custard pie, it is a little more elegant if a half cup of coconut is added just before putting into the oven, and when serving, a tablespoonful of whipped cream added, makes a really elegant dessert.

Hospitality is as old as the hills, the good book tells us, "that a dinner of herbs where love is, is better than a stalled ox, with hatred therewith."

Nellie Maxwell.

served the customers with hot water. As the company has no hot water main, a trap was set in the basement of the building to receive the condensate. This trap was arranged to tilt when it filled, and in so doing it closed the circuit of a two-horsepower motor which drove a pump that delivered the hot water for the customer's service.

I resolved that, like the sun, so long as my day lasted I would look on the bright side of everything.—Hood.