You don't have to build a new house to have a Kitchen like this!

You can have it in your present home ... quickly and at reasonable cost, too ... if you remodel your kitchen with walls of Carrara Structural Glass. These lovely walls, with their sparkling, reflective surfaces and soft color-tones, can usually be installed right over your old walls without delay or excessive disorder. And since Carrara is now available in new residential thicknesses, Carrara Walls cost scarcely more than ordinary ones. Yet what a vast difference they make in your kitchen!

Then, when your Carrara Walls have been installed for years, look for any crazing, checking or stains. You won't find them. Search for evidence that your Carrara Walls have absorbed grease, grime or cooking odors. It won't be there. And what a satisfaction it is to have kitchen walls which you can keep clean with nothing more than a damp cloth!

Find out ... now ... about this fine material for remodeling kitchens. Write for our folder containing colored illustrations and complete information on Carrara. Pittsburgh Plate Glass Company, 2223 Grant Building, Pittsburgh, Pennsylvania.

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The modern structural glass

A PRODUCT OF THE PITTSBURGH PLATE GLASS COMPANY
Making Friends Isn't All a Matter of Personality

You can’t be too careful about it

Referring to halitosis, the unforgivable social fault, a New York woman of considerable prominence recently said:—

"I am amazed at the number of really nice women, who are fastidious about everything but their breath. They seem to take its pleasantness for granted—when often, too often, it is otherwise. Men, of course, are even worse offenders."

The truth about halitosis is that no one is immune. Everybody has it at some time or other. That is because food fermentation goes on in everybody's mouth—and fermentation produces odors. Tiny bits of food that careful tooth brushing has failed to remove, are the most frequent causes of this condition, says a leading dental authority.

Listerine, used as a mouthwash, checks fermentation, when it reaches the bacteria. Then attacks the odors that fermentation causes. As a precaution against halitosis, use Listerine night and morning and between times before meeting others. At your druggist's now at new low prices. Lambert Pharmacal Company, St. Louis, Mo.
An unusual photograph that illustrates how a generous use of glass makes the home more cheerful. Note the full length mirror in the door, the reflection in it of the view through the Picture Window beyond the beds, and the circular mirror above the dressing table. All are L-O-F Polished Plate Glass.

There are so many attractive, unusual things you can do with it, that glass has actually brought about a revolution in design. Everywhere, you find that this bright, clear, brilliantly beautiful building material and decorative medium is creating a new era in the art of gracious living. Ask your architect or decorator. Libbey·Owens·Ford Glass Company, Toledo, Ohio.
and in addition to the furniture and furnishings which you select at Altman, remember there's the dependable counsel and good taste of the Altman staff of interior decorators available without extra cost . . .
THE G-E OIL FURNACE DIFFERS FROM AN "OIL BURNER" . . .

as a Skyscraper differs from a Grass Hut

No "attachment burner" can give you what the G-E Oil Furnace does.

What you might save on first cost with an attachment, you throw away on operating cost and maintenance. 19% of all G-E Oil Furnace owners formerly had attachment burners. Many owners report 25% average fuel saving with the G-E Oil Furnace over an attachment. Many former hand-fired furnace owners report savings up to 50%.

Of course, you don’t buy oil heat for economy alone, and with the G-E Oil Furnace you get far more than just that. Heating and year-round hot water become as automatic as an electric light.

All because the G-E is a complete, coordinated unit, with a dozen exclusive features that no other equipment can offer.

Before you decide on any kind of automatic heat, ask yourself if it can give you what the G-E Oil Furnace does. See the G-E at the showroom—or at least write or phone and find out how you can have this furnace now for 10% down, no more to pay until September.

Name:

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GENERAL ELECTRIC OIL FURNACE

G-E AIR CONDITIONING FOR WINTER, SUMMER AND YEAR ROUND
There is only ONE Wamsutta

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WITH COOL, SMOOTH WAMSUTTA SHEETS

There is a reassuring welcome, an invitation to really sleep, for the lucky guest who finds a bed made with these lighter, cooler sheets and a smooth Wamsutta pillow case to top them off.

But how about yourself? Why should you toss and turn in heavier, coarser sheets when sleep means so much, these hot nights?

"Our other sheets cost less," you say. They probably did, to start with, but have you ever figured out how much more a week's wash costs you with sheets that may weigh half a pound more than Wamsutta and that aren't going to wear so long?

You might try adding that up for a while some night when you can't sleep — and, the next day, see how reasonably you can buy Wamsutta at your favorite department store.

When Holidays End - What?

While your children think of sailing, riding, camping, seashore and mountains...thoughts of school are far behind, or too far ahead to cloud vacation days. That is the time for parents, knee-deep in summer, to think of autumn, school days ahead.

Have you a child for whom you must choose a school for fall? Maybe we can suggest a few helpful questions to ask.

Is the next school to fit him for college or prepare him for a career immediately upon graduation?

Is the location of your child's school important—shall it be Virginia, New Mexico, New Hampshire?

Must you consider cost...and if so, to what extent?

Will your sons profit from the disciplinary training of military schools?

Are your children too young to send to the school of your choice, and do you need to fill the interim?

Make your questions to suit your children and their needs. Write for the catalogs of schools that seem to fit. Then make a tour of inspection, and choose.

And if we can help you...that is our reason for existing.

Call or write House & Garden's School Bureau, 1930 Graybar Building, 420 Lexington Avenue (at 43rd Street), New York City. Telephone: MOhawk 4-7500.

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The KNOX School
COOPERSTOWN, NEW YORK
A School of American Ideals in a Country of American Traditions
Prepares girls for College Entrance Board examinations
Two-year course for entrance to universities with advanced standing.
Two years advanced diploma courses.
Music, Theatre Arts, Secretarial Science, Art, Household Arts, Interior Decoration, Sports
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MOUNT COUNTRY DAY SCHOOL FOR GIRLS
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ST. JOHN BAPTIST SCHOOL
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A Country Boarding and Day School

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An Edwardian college preparatory, social, and intellectual course. Music, Art, General, English, Science, Languages, Social Science, Physical Education, Social Science, English, French, German, Italian, Music, Art, Social Science.

MISS STOWARD'S SCHOOL
An Edwardian college preparatory, social, and intellectual course. Music, Art, General, English, Science, Languages, Social Science, Physical Education, Social Science, English, French, German, Italian, Music, Art, Social Science.

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20 minutes from Philadelphia

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20 minutes from Philadelphia

BIRMINGHAM
These Schools Will Give Special Consideration to Letters from Readers Who Mention House & Garden's Name
Education for a Career

After school days are over, a new problem frequently arises. What to do next? Reproaches often follow, because children have not been trained for any particular career, school money has been spent without apparent chance of returns, talents have not been discovered and developed.

When the problem of choosing a school arises, analyze your child... his or her abilities and special talents. Consult the vocational advertisements in House & Garden. Choose one to fit your locus and your purse... one for which your child shows keen enthusiasm.

It may be dramatic art that is seeking expression... a desire to perfect oneself for a stage career... training that will be helpful in many ways in later life... frequently, most profitable.

Does your child love flowers, gardens? Landscape architecture may be his career—work for which he is fitted by inclination and toward which end he can be trained.

For a boy with a bent toward art, there are many pleasant and profitable possibilities. Such children go farther following the thing they love and for which they are adapted than by being forced into a common mould. Interior decoration, fashion illustration, costume design, commercial art... all offer in education that leads quickly to a career after graduation. Before you reach your school decision, consider the advantages. Your child’s home, School Bureau, 1930 Graybar Building, Lexington at 43rd Street, New York City. Telephone MOhawk 4-7500.
These Schools Will Give Special Consideration to Letters from Readers Who Mention House & Garden's Name

when writing to us for advice on the selection of a school, it will help us to serve you if you will tell us about your child—age, sex, previous schooling, interests, aptitudes; the type of school which interests you most; the approximate tuition you expect to pay. House & Garden's School Bureau, 30 Graybar Building, New York City, Telephone: MOhawk 4-7506.
A shiny impasse and a blaze sophisticated from among the new table linens are illustrated above. Both are luncheon sets. Topmost is a dainty combination of cream colored and pale green linen with a tiny little daisy embroidered in one corner. Or, in place of the green, one may have gold, $15 for a service for eight, with runner. For the sort of moment when you and the table must look pretty smoothly, marine blue linen with white border and white embroidered monogram will supply the proper atmosphere. Or it may be that you'd prefer maroon red or dark green with white, $24.90 for eight places. Bournefield, 2 East 57 Street, New York.

The possessor of the magic lantern above can make a light beam where none beams before, in the twinkling of a 60-watt bulb. All he needs is a wall and a small hook. A longish wire simplifies the problem of making connections with elusive electrical outlets in primitive country cottages and improved old houses. Movable so that it can be used as direct or indirect light. Aluminum shade finished in white, $19. Lewis & Conger, 6th Ave. at 45 St., N.Y.

It's material of which the lampshade above is made is a luminous white composition known as "clair de lune" which if I recollect my French aright means light of the moon—and that gives you a good idea of the effect of this ensemble on decoration as well as on the imagination. The sides and top are square, faced together. The base is wood painted white in cracked finish to look like pipskin. Shade, $15. Base, $17. W. H. Fenton, 225 Fifth Avenue, New York.

People who like to entertain their friends with a little leggerdemain now and then should add the apparatus above to their props. In repose, this is just a good, generous tray, with no legs to be seen. Load with edibles, carry it in to the party and almost unerringly start to set it down where there isn't any table. Before anyone faints, press the lever underneath the handles and four sturdy legs pop out to save the day and the refreshments. A special feature of balance makes this contraption rest easy on uneven surfaces. White with red; or blue, green, red, black, canary or brown with white, $7. Ovington’s, 437 Fifth Ave., New York.

More than spirits—and I don't mean the supernatural kind—are being aged in the wood these days. You must have seen something of the wooden plates that've robbed our modern, out-of-doors tables. Now the salt and pepper and mustard have put on wood waistcoats, too. Ultra-modern though they be, they also look pretty neat in the Colonial type of setting with maple or pine furniture. The three pieces with tray are English walnut, $10, Rena Rosenthal, 485 Madison Ave., N.Y.

If it doesn't raise your blood pressure to think of blankets in this weather, and you plan for the future, then hearken to the tale of a blanket cover that gives beds that well turned-out look in November and December, and may serve as a spread, now. Of pure dye crepe satin in any shade to order. The monogram and the border are the crepe side of the satin, the border attached with what is known as satin hand-stitching. 72 by 90 inches. $29.50. Eleanor Bead, 519 Madison Ave., N.Y.

A p p e t i t e is an insidious disease that seems to attack the strong and the weak alike and for which no permanent cure can be found. Some temporary relief can be obtained however by judicious treatment with the articles above. First of all, there's a tremendous walnut tray 25 by 14 inches. And next, there are three gigantic hors d'oeuvres dishes that fit exactly into the area of the tray. And finally (not illustrated) there is the colossal amount of food which this tray and these dishes bear to the anemic and the starving. Center dish is very deep, divided in two—the others, shallow. White pottery. Stainless tray. All, $15.

N e w is an adjective which fits the trim little table shown above awfully well. It's neat and well-bred and unobtrusive-looking and of a size that's useful in any number of places. It's just the right height for a coffee table and can be used as an end table with those very low modern chairs and sofas that almost seem to sit on the floor. The top measures 13 by 11 1/2 inches, 15 inches tall. The frame is waxed English sycamore—a light, honey-colored wood with an interesting grain—finished with an alcohol-proof, white micarta top. Strong enough, too, for use as a bench. The price is $10. From Joseph Aronson, 215 East 58 Street, New York.
At the left is a delegation of five delicacies from a super New York food shop. All these articles can be ordered shipped anywhere on the American continent. The Terrapin Baltimore in the front row comes in pint and quart jars, $4 and $7.50, respectively. Next is a jar of peaches floating blissfully in good old Three-Star Brandy, $1.25 a pint; $2.25 a quart. In the rear, from left to right, is a jar of peaches, $1.50; quart, $2. Roseleaf jelly, 50c and $1. Duck in orange sauce, jellied, 35c, pint, 60c, pint, 90c; quart, $1.75. Vendome, 18 E. 49 St., New York.

When my heart beats faster at the sight of a shiny frying pan I wonder if I'm domestic, after all. I look at that map at left and my resistance is gone. It has a sponge rubber edge and you use it, wet or dry, to wash or to sweep, if you please. It works so easily practically no strength is necessary, $1.75. Merchants & Manufacturers Co., Springfield, Mass.

The dust pan, behind, gets me, too—with a 27-inch-long handle so you don't have to stand on your head to use it. A rubber edge sticks to the floor, 50c. Patent Novely Co., Fulton, Ill.

A complete line of kitchen accessories—all of rubber—is causing quite a furor among our home-loving sisters. The rubber is very firm and durable—in fact, it can take it. Green, red, black, or blue and white. The large rectangle at right is a corrugated mat that can be used on bathroom as well as kitchen floors, 14 by 24 inches, $1. Then there's a dust pan which being all-rubber is quite noise-proof, 85c. At upper right there's a refuse catcher for the sink, and plate scraper, 25c. At lower right, ausher that cleans the sink, 35c. Lewis & Conger, 6th Ave. at 45 St., N. Y.

Frankly, the tall, stately creature that just won't shell the peas, nor string the beans, nor wax the floors, nor light your labors in any way. In any practical situation it's null and void—but just watch it in the living room, with the aid of a twin putting on an act just while in the living room, it right won't shell the peas, nor string the beans nor wax the floors, nor light your tasks anywhere on the American continent. The Terrapin Baltimore in the front row comes in pint and quart jars, $4 and $7.50, respectively. Next is a jar of peaches floating blissfully in good old Three-Star Brandy, $1.25 a pint; $2.25 a quart. In the rear, from left to right, is a jar of peaches, $1.50; quart, $2. Roseleaf jelly, 50c and $1. Duck in orange sauce, jellied, 35c, pint, 60c, pint, 90c; quart, $1.75. Vendome, 18 E. 49 St., New York.

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NEWPORT

The August visitor to this famous Rhode Island resort will find numerous activities to command his attention, commencing with the annual invitation golf tournament at the Newport Country Club August 2, 3 and 4. With the arrival of the Newport Polo Club August 30, this event will be the chief attraction. In this connection three races will be held—the Cup, the King's Cup race, August 16, the King's Cup race, August 17, and the Breton Cup race.

Many of the country's best tennis players will participate in the annual invitation tennis tournament at the Newport Casino during the week of the thirteenth. The Dog Show on the eighteenth will also be worthy of a visit.

HOLLYWOOD BOWL

A glance at the list of boxholders for the Hollywood Bowl Symphony Concerts indicates that the moving picture colony is fairly well represented at these popular concerts which are given on Tuesday, Thursday, Friday and Saturday evenings during the month of August.

Several famous musicians will be guest conductors of the orchestra during August. José Iturbi, the Spanish conductor and pianist, will direct the orchestra for two weeks commencing August 7, while Orson Welles will close the season the week ending September 1. He will also appear as a soloist with Iturbi conducting.

WHITE MOUNTAINS

A trip to the White Mountains during August will disclose a variety of entertainment almost everywhere you may go.

Putting matches on Saturday afternoons for prizes presented by the management are featured by The Mount Washington at Bretton Woods, New Hampshire, while a series of sea and supper dances will heel the social calendar. A regatta and Italian Moonlight Fête on Lake Gloriette are on the program at The Balsams, Dixville Notch, as are lacrosse matches between two prominent teams, and the annual horse show and gymkhana. Each Friday evening a play will be presented by the Notchland Players.

The Mountain View House at Whitefield will hold putting matches followed by tea every Saturday afternoon. Morning musicals by the Orchestra Club are a daily feature. Polo matches at the White Mountain Polo Ranch at Whitefield are scheduled for Sundays, Tuesdays and Thursdays.

The leading August social event at The Winauhock, Jefferson, New Hampshire, is the annual Black and White Ball. Puttin matches followed by tea are also planned.

BOLTON LANDING

The peace and quiet of Lake George will be disturbed temporarily August 3, 4 and 5 when the Golden Gate Bridge Orchestra will present a program at Bolton Landing, New York. In addition to the thrills provided by the motorboat races, there will be several social events, chief of which will be a hydroplane race for the Governor Lehman trophy. Social events will be held to complement the repasts at the Gold Cup Ball and a Carnival Dance to be held in the French Village Grille of the Hotel Sagamore.

The second week in August has been tentatively chosen as Tennis Week at the Sagamore. Again the French Village Grille will be the scene of a large social function, this time the Tennis Dance, which will be held the last night of the tournament.

JUST TO KEEP POSTED

TENNEN: Longwood Bowl tennis tournament, Longwood Cricket Club, Chester Hill, Massachusetts, August 6-11.

New show: Kennel Club, Lenox, Massachusetts, August 11-12.
A Snug Camp House

by a mountain lake

All you need is a spot of ground and the urge to get away from it all. Then up goes your Hodgson Camp House in a wink. (It comes in sections; just bolt it together.) And its solid, sturdy red cedar construction will withstand the elements year in and year out. These attractive camp houses are just the thing for camping in comfort. They also serve as extra guest houses on many large estates. One, two, three or more rooms, with porch or not. As low as $150. See them at our Boston or New York indoor displays. Outdoors at Dover and S. Sudbury, Mass. Or write for Catalog CB-8. E. F. Hodgson Co., 1108 Commonwealth Ave., Boston, Mass., or 730 Fifth Ave., New York.

KENNELS of vermin-proof red cedar, all sizes, $18 up. Our Catalog EB-8 shows other kennels, greenhouses, birdhouses, everything for the country place.

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This fine lock deadlocks automatically with a double throw of the bolt whenever the door is closed. It provides dependable protection at moderate cost. Place YALE Deadlatches on front and rear doors to make your house or apartment secure. The No. 44 is but one of an extensive series of YALE Auxiliary Locks which your hardware dealer will show you.

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"YALE MARKED IS YALE MADE"
The Dog's Coat

The condition of a dog's coat reflects the care and thought his owner gives to the animal's food, grooming and sleeping quarters. After all, nothing about a dog is so indicative of good food and good care as a beautiful, lustrous coat, of the right texture, with a healthy color. By the same token, the absence of any or all of these characteristics is a signal that matters are not right, either through the ignorance or carelessness of the owner.

The term coat denotes the skin and the hair covering it. Generally what affects the skin will affect the hair. When healthy, a dog's skin is soft and pliable as a chamois glove. The secretions when active make the hair slippery, thus making the coat attractive to the eye and agreeable to the touch. The condition of the coat is, therefore, improved only by improving that of the skin. The coats of animals are affected by two classes of influences: First, the internal, which belongs to the animal itself chiefly through heredity and digestion or which are peculiar to sex. Second, the external or those influences resulting from exposure to heat and cold, sunshine and moisture, over which the owner may have little control.

The cultivation of the coat is based on intelligent care combined with the daily use of comb and brush. Success in correctly taking care of your dog's coat is based largely on a knowledge of the natural habitat and geographical location from which your dog has come. The coat is intended as a protection against rain and cold weather. Most of the long-coated breeds have undercoats of soft woolly hair, as distinguished from the outer coat. The care of a dog's coat consists of washing and grooming. However, Nature assists in this matter so well that the necessity for washing or brushing more than two or three times a year is practically eliminated from consideration.

Nature sees to it that the undercoat is shed each year, generally twice—once during the shedding season when the animal is in the correct state and the shedding season, generally twice—but certainly once in spring in anticipation of warm weather. The shedding of the undercoat varies with the individual dog. When the shedding commences it is time to emphasize the daily use of comb and brush. Grooming will then prevent the falling hair from matting and tangling. The quicker the falling coat is removed the quicker will be the new coat come in. This is particularly true of puppies after losing their first undercoat. Grooming is necessary the year round. Both combing and brushing are required in the long-coated breeds. The skin of the dog has no sweat glands, but is generously supplied with glandular secretions which help to keep the hair and skin healthy and the coat in good condition.
The Dog's Coat

plied with grease glands which supply oily material to keep the skin soft and pliable and protect the coat. In disease, the skin gets thickened and scurfy; in liver complaints, it becomes yellow instead of its normal rosy white.

Grooming and the proper selection of combs and brushes to be used depend on whether or not the dog is a toy, such as the Pomeranian, a long-coated breed such as the Collie, Chow, or German Shepherd, or a short-coaled breed such as the Boston, Bulldog or the Dalmatian. There are styles of combs and brushes suitable (and unsuitable) for each class.

It is important to use the right kind of brush as the different textures of coats require totally different brushes. If used correctly they promote the growth of hair. Used incorrectly they cause the dog a great deal of damage. Judicious grooming makes the dog happy and comfortable. After a good brushing, rubbing with the palm of the hand in the direction of the muscles completes the toilet and adds lustre to the coat. A certain hour of the day that fits with other household duties should be selected for the daily grooming. Meal times are not the best times. Some dogs resent being annoyed while eating. So would you. Other dogs would have their attention drawn only (Continued on page 12)
The Dog's Coat

(CONTINUED FROM PAGE 11)

long enough to lose zest for finishing the meal, thereby causing indigestion. The meal should always be eaten leisurely and without interruption.

The novice who attends a dog show and watches the professional handlers prepare his dog for the ring will observe that the operation is performed with the least inconvenience and labor to the operator and the least annoyance to the dog. Most dogs love to be groomed when the work is done correctly and at suitable times.

It all depends on how you go at it. Select a table, or a box, for the dog to stand on, and so the operation may be performed with little exertion.

COMBS AND WASHING

Combs should be selected with care and thoughtfulness. There is a comb for almost every kind of coat. With an ill-attired comb the undercoat can be pulled out and the poor animal left destitute. The operation must be performed correctly and at suitable times. A short coat, instead of giving the dog a comb, requires a broader one that force should not be used in performing the first bathing operation.

COAT CLIPPING A FOLLY

Contrary to popular belief, clipping the coat, instead of giving the dog comfort, increases his discomforts. Nature takes care of the removal of the undercoat but leaves enough hair for protection during cold weather, or a fine specimen may be ruined for the show ring. Washing is hardly desirable or necessary. When a bath is necessary, it is well to remember that force should not be used in performing the first bathing operation.

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Worm Capsules


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BEST FRIENDS

For DOGS

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WORM CAPSULES

Ectricin, Dithyletin

Large Roundworms and Hookworms

PARKE, DAVIS & CO.

Coming Dog Shows Throughout the Country

August 4—Lackawanna Kennel Club, Skypot, Pennsylvania

August 11—Lenox Kennel Club, Lenox, Massachusetts

August 18—Rhode Island Kennel Club, Portsmouth, Rhode Island

August 25—Golden Gate Kennel Club, San Francisco, California

August 26-27—Wisconsin Kennel Club, Milwaukee, Wisconsin

August 29-30—State Fair Kennel Club of West Allis, Milwaukee, Wisconsin
**The Dog’s Coat**

When about to buy a dog the ever-perplexing question arises: Shall it be a male or female? In early times the female was the house pet and watchdog. The belief is not a desirable pet dates back to the time of the Crusades when the Crusaders brought back to Europe the contempt that the trueMoslems felt toward female dogs. The female was especially abhorred. They were forbidden to touch one. Dogs were permitted to live only as public scavengers.

This prejudice against the female has continued with more or less intensity until the present, but it would seem today that the trend is as much to the female as to the male as a house pet and companion. This is as it should be.

In dogs we demand companionship, watchfulness and usefulness. The female gives us all these in far greater measure than the male. Many times she discriminates more carefully than the male in her choice of a friend and foe. In the house she is cleaner, quieter and more devoted. House-breaking is much easier with the female than with the male. As a pet for children she is more suitable because of her maternal instinct she is more devoted to them. In sporting dogs, (Dogs used to hunt game is more devoted to them. In sporting dogs, (Dogs used to hunt game.

SHALL IT BE A MALE OR FEMALE?

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NEXT MONTH

- Our first story in September deals with bedrooms—a sort of survey of styles now in favor. Beginning with two sketches in color by Pierre Bissaud of a room in traditional Directoire, we follow with Provincial, Empire, Classic-modern and straight modern. Whether you be a Modernist, a Provincial or a Romantic, you can find out from this article what sort of bedroom is best suited to your aura

- Every now and again we feel that in decoration we don't do enough for men. It is a fact that bachelors have to have homes. After such a twinge of conscience we went out and found two apartments in which women have no place. These are especially interesting for the contrast they make—one straight-line modern, the other old-line traditional

- There's nothing quite like good object-lessons to help one master the fine art of flower arranging. Don't think it's a mere passing fad either, for good cut flowers well arrayed in suitable containers have come to play a permanent and very important role in room decoration. That's why we devote three feature pages to them in the next issue

- About 1800 the species of handicraft known as papier découpé was the rage in Europe. This was that funny old art of paper cut-outs. The spare time of an enormous number of people was spent with scissors and paste-pot making flower pictures, pastoral scenes, etc. The art became more and more intricate, until it very probably died of its own complexity. In September a collector tells us her adventures searching out these objets d'art
On its first birthday

Rose Marie's success keeps sweeping on

Just one year ago this newest Gorham Sterling pattern first made its bow. Instantly it became the choice of women throughout America. In the colleges the girls voted it their favorite pattern. And when you see it in the actual silver you, too, will think it the loveliest modern American pattern you have ever seen.

Lift it in your hand. The delicate contour and slender symmetry of Rose Marie . . . the simple beauty of its pure design . . . will surely win you. For this is the latest Gorham creation, in which culminates 103 years of true artistry and unrivalled craftsmanship.

See Rose Marie at your jeweler's. You will not only delight in this smart, modern pattern whose value is increased by Gorham prestige . . . but you will be gratified that it is as moderate in price as ordinary sterling.

How to clean and care for silverware

Gorham has a natural interest in helping you preserve the beauty of your silverware. As the result of our years of experience we recommend, as a service to you, Gorham Silver Polish . . . the safest and easiest way to clean your silver; and Pamilla Silver Cloth for covering silver . . . the finest tarnish preventive. The handy $1.25 Silver-Wrap is easily used in any silver drawer.
THE INDIGENT MRS. PEARLESS. This
month's garland of Immorlocles, which any ambitious garden club might weave, is knitted to the memory of Anne Pratt, Mrs. John Pearless. This lady sustained her existence in England from 1806 to 1893 and in that arc of years turned out a prodigious shelf of botanical works. In 1828 appeared The Field, the Garden and the Woodlands; in 1840, Flowers and Their Associations; in 1842, The Pictorial Catechism of Botany; in 1846, Wild Flowers of the Year; in 1847, Garden Flowers of the Year; in 1852, Wild Flowers and The Green Fields and Their Grasses; in 1855, five volumes of The Ferns of Great Britain and Their Allies; in 1857, Poisons, Noxious and Suspected Plants and British Grasses and Ledges; in 1862, Haunts of Wild Flowers. Finally, in 1875, she crowned her labors with six volumes: The Flowering Plants, Grasses, Ledges and Ferns of Great Britain.

A most indefatigable person was Mrs. Pearless. For this last work she drew no fewer than 335 colored plates illustrating over 1800 species. In addition, she and her sister collected an extensive herbarium, from which she drew her plant pictures. In all, Mrs. Pearless wrote sixteen solid tomes and yet she is said to have suffered delicate health all her life.

TO GILBERT SCOTT. Doubtless the revival of
belief in home-owning will leap into the national consciousness with the restoration of homes that have fallen into decay and the modernization of those that have become antiquated. It should afford employment for many architects.

And yet, while there is all this talk about modernizing and restoring houses, let architects not forget that they have a long way to go before they touch the record of Gilbert Scott. This estimable English architect who flourished in the past century, had a hand in the restoration of thirty-nine cathedrals, ten minsters and four hundred and seventy-six churches. He was usually remembered for his looks and not for the work he did; the good seems to have been interred with his bones.

VER-MAN GARDENS. This was by way of being an experiment. House & Garden believes that during the past four years many people, who had been renters, have actually gotten down to doing some of the gardening themselves. To try out this theory, we offered three plant prizes to members of the North Shore Garden Club of Long Island for one-man gardens. By one-man gardener we meant where a chauffeur-gardener is employed, or a farmer-gardener. Or only one aspiring gardener. Or where the owner herself or himself really does the work, with a man coming in to take care of such routine tasks as mowing and spading.

After two tours of inspection, the awards were made:

First Prize—Mrs. Fairman R. Dick
Second Prize—Mrs. Belmont Tiffany
Third Prize—Mrs. L. J. Franklin

Honorable Mentions went to Mrs. William W. Hoffman, Mrs. W. W. Hoppin and Mrs. Adrian Israel.

So successful was this experiment that House & Garden would like to try it in other sections of the country next spring. Is your neighborhood interested in this?

ANOTHER SOUP. To the collection of soups we are making, we now admit to the ranks of the triple-starred this recipe: one can of purée of green peas, one can of purée of tomato, one can of cream. Season with sherry, heat and serve. It sounds thickish, but it really isn't. Men, who seem to prefer thick soups, agree generally over this simple offering to it as a cure of gaseous trouble.
Perfection in the kitchen

All is highly practical in this beautiful modern kitchen, from tiled walls to steel cabinets, monel metal dresser tops and marble-topped table. In the home of Mrs. George Barker, Oyster Bay, L. I. Decorated by Diane Tate and Marian Hall in collaboration with Mrs. Backer, Treavor and Fatio, architects.

Opposite. A new idea in walls. "Dish ran away with the spoon" frieze, a bright thought of Anton Bruch's, can be cut from oilcloth. This efficient kitchen of steel cabinets, monel sink and latest equipment, was furnished by R. H. Macy in cooperation with Jones & Kirby and International Nickel Co.
Renovize your kitchen

By Elizabeth Hallam Bohn

In this age of modernization, new words are constantly cropping up. "Renovize," the first word in the title of this article, was invented in the Quaker City as a sort of depression cure. The word has resulted in leading a goodly number of Philadelphia home-owners to "Repair, Remodel and Restore"—the three R's of the Recovery Period.

In my opinion the kitchen is the room in which to begin the renovizing program. This is sound business, for there are still bargain prices available on quality kitchen equipment. Many kitchens today are suffering from senility—the range may still cook but the burners sputter, the oven doesn't heat properly and it has lost its comeliness and efficiency; the refrigerator won't refrigerate; the walls may be dull and absorb light by day and night; the floors worn and the woodwork dingy; the sink too low and not properly equipped with drainboards; there may not be sufficient electric outlets; the ventilation might be inadequate, and, last but not least, the routing may produce fatigue.

The active movement of renovizing on the part of home owners at the moment is resulting in kitchens that are not only beautiful and comfortable, but are so arranged that they have become the production department of the home, the business office and the social center all rolled into one.

Before considering the particular advantages, economies and convenience afforded by new equipment, however, the kitchen as a whole should be studied with a view to grouping each piece of equipment in its proper working center, keeping in mind saving steps and time. For example, the working center should be so planned that deliveries are made direct to refrigerator and storage shelves, and utensils and containers for this section placed so conveniently that they may be readily grasped without effort.

A number of manufacturers of appliances offer kitchen planning services that have proved a great boon to modernization. With full knowledge of the dimensions of this important room and the exact location of windows and doors, these firms will prepare for the home owner a layout even to the point of placing equipment in its logical location. With the aid of these efficiency engineers, there is scarcely a kitchen, no matter what its ancestry, that cannot be rejuvenated.

Since the advent of repeal, entertaining at home has become more popular, and no kitchen is safe from sudden social invasions. One hostess is quoted as having said that her parties usually end in the kitchen, or in that all too familiar time-honored custom of raiding the icebox. Undoubtedly, this is one of the reasons why we have now all become much more kitchen-conscious.

The first thing to consider in the renovizing program is the floor. Kitchen floors should afford comfort for the worker, long life, ease of upkeep and appeal to the eye. In keeping
with this requirement, a wide range of good floorings are available in the market today—stain- and soil-proof linoleum floors alive with warm color recapture the elusive charm of old-world floors created by master craftsmen; cork, rubber or synthetic tile floorings, some in new marbleized effects present a yellow richness and resiliency that make them a pleasure to walk upon. Many of these floorings can be installed without trouble over old concrete or wood floors.

As with any fine possession, floors must be given some care, for no part of the house receives such ruthless wear. In general, however, new floorings demand very little attention—a quick, daily brushing to remove surface dust and a weekly waxing take the place of all bothersome floor care. Manufacturers warn against the use of abrasives, and it should be remembered that floor oil should never be applied to a waxed surface, nor should the oiled floor be waxed. Many types of floor polishing machines are now available to make the care of waxed floors a simple task, and the new vacuum cleaners boast polishing attachments. The maker of a famous floor wax has developed for dingy floors a protective polish that keeps them clean and gives the floor a beautiful luster as it dries. Flat-as-pancake mops whose firm center polishes as it picks up the dust are also available for kitchen floors. These are made of long-fibered cotton, the mop being detachable from the handle for washing. Flooring experts will suggest suitable designs and types of flooring upon receipt of a detailed description of the kitchen or a blue-print.

Upon entering a kitchen, one’s attention is generally first drawn to the floors and walls. If the walls are fresh-looking, airy and light, we immediately say—"what a friendly and beautiful kitchen!" Structural glass for kitchen walls has become immensely popular, and especially so in the renovizing of homes. This special glass is made in flat slabs which come in a full range of practical sizes up to 5 feet by 7, and are applied like marble. Walls of this glass cloak the kitchen in new, sparkling beauty and give it a spacious reflectivity. It will not check, craze or stain and is easily kept clean by merely wiping occasionally with a damp cloth. The glass may be installed right over present kitchen walls with minimum disorder. Other wall coverings suitable for kitchens include wall papers in attractive patterns, wainscoting of tile design and reasonably-priced replicas of marble taken from the finest quarries. For the room with painted walls, one company has developed an efficient cleaning solution which makes them spick and span instantly, and restores their glossy finish as well. It is equally effective on doors and other painted woodwork.

The vital matter of lighting demands that fixtures and outlets be provided in abundance for all the appliances and the whole range of possible acquisitions. Lighting companies can advise us as to the amount and the voltage required for larger appliances. Abundant light is needed in every kitchen, and this should come from the left of the worker, from a point higher than her head and never in such a way that she stands in her own light. It should be provided from the central ceiling fixture and over the sink, range, food preparation center, planning desk and other working areas. The overhead lighting should be controlled by a switch at the back-door entrance and also at the door leading into the dining or living room. Electric bulbs which have become dark inside from long use take as much current as new ones and it is, therefore, more economical in the long run to replace them.

One of the biggest changes in this new era of gracious and spacious living is in the windows. There is a decided trend toward more sunlight, more (Continued on page 62)
At left in the drawing above is the General Electric Imperial electric range. Among its outstanding features are: aviation type centralized panel control—switches and controls mounted on back panel at point of greatest utility and visibility; illuminated, automatic temperature controls; automatic electric timer and clock; automatic light in upper oven.

Great efficiency in gaining maximum service from its fuel, coal or coke, is the claim for the business-like stove at right. Exact temperatures can be automatically arranged. Stove houses ten-gallon water tank with faucet. Above, set of utensils from stove. A product of The A. G. A. Co.

An attractive, colorful wall paper can do much toward making the modern kitchen an extremely pleasant place to work in. The paper in the kitchen above is studded with conventionalized vegetables in variegated colors on a white or buff ground. Paper and equipment from R. H. Macy.
A small suburban house in the Victorian manner

In this eight-room suburban home, the decorator, Toni S. His applied the Victorian taste within and without. Its walls are painted white and its roof, shutters and trim delphinium blue. Old-fashioned iron furniture has been used in the garden. The front door opens upon a conservatory. All the electrical fixtures were designed to simulate gas jets. The living room mantel garniture consists of a pair of shields embroidered in blue and gold. The small couch is covered in light gold ribbed velvet edged with a swag fringe. A Venetian negro figure supports the lamp table.

In the conservatory, whatnots painted gray hold potted Fuchsias, Geraniums and Gardenias. Living and dining rooms are both papered in a soft gray stripe, have pale daffodil yellow ceilings and woodwork painted the pearl gray of a dandy's bowler hat. Floors are carpeted in amethyst and wisteria.

This house, which is in Elizabeth, N. J., has a kitchen and breakfast room papered with yellow zinnias and pearl gray woodwork. Chintz curtains and window seat cushions display white lilies and blue delphiniums on a gray ground. At the right, below, is a group in the dining room.
In the dining room an American Empire sideboard agrees with the Victorian chairs covered in dull gold wool and the settee in blue satin. Floral paintings flank the fireplace window. The epergnes are pale rose and gold.

The game room pictures the sidewalks of New York in 1840. An old bar is surrounded by murals in gray, blue and gold, with a blue and gold striped ceiling, and gray and blue tables. Right, a living room corner.
A good Rose in a naughty world

This is the tale of a doctor—a busy doctor—who early enough in his career learned the wisdom of gardening. He took it up first because, having a house with ground about it, he needs must keep the grass cut. Next, flowers in general caught his fancy and some of that grass he turned under to make beds. Before long he realized that he must concentrate on one flower, and he picked the Rose. Gradually, as his enthusiasm for the Rose increased, he made more and more beds, so that he had less and less grass to cut. Finally the day came when almost every inch of space went to Roses. There were Climbing Roses along every foot of fence and over gateways and bowers, and orderly beds made a pattern that filled the space behind his house.

In this Rose progression, doubtless many changes came over him, as many as came over his grounds. That need not concern us. It is an obvious fact that one cannot have beautiful Roses in his garden unless he first has beautiful Roses in his heart—and the interior beauty increases with the exterior. The effect he had on those with whom he came in contact was an extension of the effect his own love for Roses had on himself and his home. Patients who didn’t quite know what was the matter with them (the world is full of such people) he took into the garden and let the sight of Roses cure what medicine could not. He casually prescribed, along with Camomile and other medicaments, a dozen Hybrid Teas. They may have thought him a little mad, but they recovered—and became Rosarians. To those who could not afford his medicine, he gave slips, with instructions for rooting them so that they would grow and flower. Sometimes he gave his poor patients whole bushes. Doctors are that way.

This spring I happened to be down in his neighborhood and rode around to see some of his patients. “This man,” he’d say, as we drove through a factory gate, “thought he had chronic dyspepsia,” and then we would see what the engineer had done to the grounds around his boiler house, how he had masked the walls and fences with climbers and rimmed the place with beds of Roses that flourished. Another was a woman who had completely forgotten what was the matter with her by restoring an old garden on her place. And so it went on, and as we passed from garden to garden, and even along the roadside, the influence of this Rose-loving doctor became more and more evident. In fact, he carried Roses with him on his rounds, for my legs were wedged between his medical bag and a box of superb blooms he was carrying to the next town to exhibit in a Rose show. I came to realize that a good Rose in a naughty world can cast its beams a great distance and with astounding penetration, that one solitary enthusiastic gardener is often more potent than the entire club.

We Americans, as soon as we find a good idea, think we must form a society to put it over. Much of our contemporary interest in gardening—and there is an amazing interest in it—is due to the influence of garden clubs and special plant societies. On the other hand, let us not overlook the potential influence of the individual enthusiast. Any good work is carried forward by a few zealots. The rest of the crowd come tagging after. It is the zeal of these few that leavens the lump, the zeal and the unfaltering persistence in season and out of season. Some may be enthusiasts for the exquisite beauty of Roses and some for the noble spires of Delphiniums; others follow the Iris way and the Peony and still others tread the mountainous path of the rock garden. Not a few are leading now in Daffodilis.

The management of the garden club and the plant society often becomes the object of such solicitude that many members are apt to forget what their purpose is. Time and again I have heard men and women complain that they spend too much time and effort running the garden club that they haven’t a chance to do gardening themselves. Shoemakers’ children go without shoes and the president of the garden club is always apologizing for the condition of her garden.

Unquestionably, the furthering of garden interests can be accomplished most effectively by whole groups of people moving in the same direction. On the other hand, the influence of the solitary garden zealot is not to be forgotten or belittled. One good enthusiastic gardener in a town can change the face of that town. By setting an example, he can be a bell-wether to lead others who are of like mind. He can often do as much good in his local gardening world as any quantity of club members assembled to be lectured at and drink tea.

There are times when I nurse the heretical notion that too much accent is being put on the club and too little on the garden. The social phase is apt to grow out of all proportion to the horticultural. Well-intentioned men and women presume that membership in the local garden club either automatically makes good gardeners of them or relieves them from the arduous work that a well-maintained and interesting garden demands.

Good gardeners are not made by joining clubs; good gardeners are made by gardening, by untiring manual labor guided by an intelligent understanding of plant requirements.

We need, in this country, more clubs of gardeners and fewer garden clubs. We also need more solitary zealots here and there to throw the beam of their enthusiasm into the darkness of that world which has not yet come to know how much richer life can be when one makes a garden and works in it through all the seasons of the year.
On three sides the little court outside the dining room of H. Phillip Stuarts' home at Kent, Conn., is sheltered by the house and its wings. On the fourth side, a steeply rising, gardened bank acts as another wall. Overhanging roofs interrupting the sun create a dramatic play of light and shade. A trestle table and benches for outdoor dining are set under the roof at the left. The owner was the architect.

The garden slope is a terrace wall
An architect chooses Norman—and puts
his house upon a picturesque hillside

Stone, stucco, brick, weathered
toard and half-timbering all enter
the walls of Mr. Statts' Norman house. The roofs are of
dark-toned wood shingles with
curved tile ridging. To provide
maximum light and air circulation,
the residence has been made long
and rambling with limited depth.
The stone tower houses the stairs.

Both house and grounds have been
designed to give the impression of
natural, unstudied informality. The
original contours of the property
have been closely followed, and
fieldstone retaining walls, steps and
walks all have logical reason beside
appropriate character. Except where
the half-timbering interrupts, the
exterior walls are all whitewashed.
The legions of Muscari go on parade

By Louise Beebe Wilder

The Muscaris always make me think of soldiers, they are so erect and appear so perfectly groomed with their slim proportions and tightly buttoned blue coats. Of course this is a generalization. Close inspection reveals some pure white full-dress uniforms, even a rather washy pink one and some dull yellows. While so far from all of them displaying that last word in swanky spruceness that we associate with the army, two of them at least would most certainly be court-martialed for appearing with their hair standing on end, or as we say, six ways from Sunday (we trust not in fright). Still, on the whole, the neat blue uniforms do prevail among them and set the tone of the race.

In the garden the Muscaris are commonly known as Grape Hyacinths. The names Starch, Feathered and Musk Hyacinth that belong by usage to certain of them are less well known. Some years ago I set out to collect as many kinds as I could get together and to learn something definite about them. From a gardener’s point of view the results of this search and trial have been wholly delightful and quite satisfactory. All these plants that we find in catalogs under the name of Muscari grow with the greatest freedom in any fair soil that is not water-logged, in any situation that is out in the open. They have not in my experience done well in shade. Many of them have a richness of color that is a distinct asset in the garden, nearly all of them are fragrant, though some more so than others and no two just alike. They are fine in the borders, in the shrubbery, in light grass, and certain of them may be admitted to the rock garden. They are all nice for cutting and last well in water. All that I have grown have proved perfectly hardy through the most extreme winters. But from a botanist’s point of view my accomplishment amounts to less than nothing.

The nomenclature of the Muscaris is sadly tangled and I am not the one to disentangle it. It will take someone with a passion for accuracy coupled with the botanical knowledge and ability to follow all the threads to their source to settle the confusion for all time. We find Muscari and Hyacinthus in catalogs overlapping and so far as Muscari itself goes, outside of a few well marked species, such as paniculatum, moschatum and comosum, who is to say which are bona fide species and which mere varietal forms? To us who are growing them just for love it does not matter, but I suppose the matter should be settled.

In the following summary of my Muscari experiences I am making use of the names used in van Tubergen’s catalog, backed up by the Kew Hand-List, for one must have a guide and this is, I think, as accurate as is to be found at present. It may be here pointed out that the difference between Hyacinthus and Muscari is said to be that the bells of the former are open while those of the latter are closed. I include here one little Hyacinthus, which often appears in the Muscari lists, because its neatly buttoned blue jacket and its soldierly mien seem to give it place. Taking them alphabetically we have first:

M. argaei. This I grew many years ago and if memory serves me did not find it differing greatly from the common Grape Hyacinth save that it flowered later and was somewhat dwarfer. The mouths of the little bells were tipped with white and the topmost flowers were of a lighter tone of blue—a clearly pleasant color scheme.

M. armeniacum is a splendor. It blooms the middle of April, its height some eight inches and its flower head two and a half inches long and cone-shaped. The color is a rich violet-blue, with dainty white edges and the individual flowers almost spherical. The leaves are rather scanty and tend to lie about on the ground. Each bulb produced from one to five flowering spikes that exhaled a spicy scent, something like that of Heavenly Blue but not so marked.

M. azureum (Hyacinthus azureus). This delightful little azure Hyacinth from Asia Minor is one of the earliest gifts of the young year. I have sometimes seen the point of its bright blue wedge edging upwards between the strap-shaped leaves in February, and the whole of it is nearly...
always up in March. Superficially it looks like a small sky-blue edition of the ordinary Grape Hyacinth but closer attention reveals the flaring bells that give it an engaging appearance between primness and skittishness. It is pure sky-blue in color and its bells are packed closely in a small wedge at the top of its erect 3" or 4" stem. Recently introduced is a form of azureum called amphibilis (freyianum) which I planted last autumn. It was said to be paler in color and of considerably greater stature with many more bells. It did not, however, come up to specifications. It might have been a little taller, it was certainly a more delicate blue and it did not flower here until April ninth. I was relieved that no towering stalwart eclipsed the dainty personality of azureum, and I prefer to believe that there "ain't no such animal" among the Muscaris, reports of M. s. robustus from Mount Muris in Northern Cilicia, to the contrary notwithstanding.

M. botryoides. This is the common Grape Hyacinth which has been a common joy in gardens for a long time. It is an Italian species, easy and ready to spread in the sun until sheets of blueness reward the gardener who does not fool about too much with the hoe. Its color is a fine blue but I am not sure but that the white form, M. b. album, is more lovely. This appears like a closely packed wedge of seed pearls, or as one has said, of coral. Of the pink form, known as carneum, I am unable to say much. It is poor and washy in tone and when the six bulbs I owned were grubbed up by something I did not weep nor seek to replace them. It would seem when Muscaris or Scillas aspire to be pink they err; only in blue or white are they a genuine success.

M. conicum comes from about Trebizond. It stands about nine inches high and is of a strong blue color, the bells distinctly edged with white. There is a definite fragrance but I do not care for it and it is totally different from the delicious scent of its alleged child, Heavenly Blue.

M. comosum. (Hyacinthus comosus). This is the species whose hair stands on end in a funny startled manner. It is a native of Southern Europe with narrow strap-shaped leaves and the flowers on the lower part of the spike are a dull purplish olive, while those at the top are a poor purple. It is altogether a curious looking individual, tousle-headed and not very propenssing. It blooms near the first of June and has lived in my garden for (Continued on page 73)
In the New York home of J. Robert Rubin

THE OVAL breakfast room is paneled in cream incised lacquer with brown decorations by Robert Pichonot. An oyster color rug with a seal brown rim covers a floor of Versailles paneling and a marbleized edge. Curtains are silver gray satin and embroidered chenille. Lighting is effected by mirror-backed vitrines. A three-tiered table has gilt bronze mountings.
In Mrs. Ruben's bedroom the interest centers in the canopied bed of quilted blue satin. The same satin, with a quilted border, is found in the curtains. Engraved mirror is used to outline the walls and cover the closet doors. It is found again in the triangular wall appliqués. The central chandelier, which is wired for indirect lighting, is of crystal and blue glass.

Two rooms decorated by Elsie de Wolfe
Collecting Rose favorites of bygone days . . . By Ethelyn E. Keays

When Ben Jonson sent his "rosy wreath" to Celia, as the old song goes, assuming that he visited John Gerard's London garden to choose his Roses, he gathered only a few of our old Roses to twine into his offering. The White Rose of the House of York, *Rosa alba*, the oldest garden Rose of England; the Red Damask Rose which the Crusaders brought home from the East for love of it; Red Gallica, the "English Rose," gay with a ring of yellow stamens about the center; *R. centifolia*, the Rose of Provence, and a rosy red *R. centifolia*, their leaves "somewhat snipped about the edges" as Gerard says in his Herbal; York and Lancaster, *R. damascena*, and *R. mundi*, *gallica*, both with versicolored blooms—from these, "Not royal in their smell alone, But in their hue," he made his wreath. The Musk Rose, *Rosa moschata*, considered by Bacon as next to the White Violet in grateful fragrance, was probably not included, as this clustering white species bloomed only after the others had passed.

Perhaps Jonson pinched in a sprig of modest Egglantine, the Sweetbrier, an old Rose certainly not born to die, for the crisp fragrance of Sweetbrier's crushed foliage would add much to his posy. He may have filled the chinks with single blossoms of the species, the "wilde roses," of which several were growing in Gerard's garden. We would like to believe that the Moss Rose was woven into such a pretty tribute to Celia, but the date of the introduction of the Moss Rose into England, more than a century later, precludes that charming addition to the gift.

They were fond of Roses in those Elizabethan days. They cultivated them as they found them. When their seeds gave something unexpected, no doubt they were greatly pleased to add the new thing to their gardens. Nature went her own sweet way. Man took what she gave him. Sports and discoveries of strange forms and colors were the sources of their new varieties. It was not until the time of the Empress Josephine, after stirring events had taken place in the Rose world, that Rose-mindedness was added to the old fondness. With this new consciousness came a will to experiment. All the known Roses of her time were gathered into Josephine's garden at Malmaison. Following her inspiration and encouragement, nurseries devoted to Rose growing only sprang up in France and elsewhere. The breeding of Roses by a sort of trial and error technique by both professionals and amateurs became competitive, and royalties, great people, gods and goddesses had their names immortalized in Roses as new varieties were introduced. Many were quickly lost, but many, being very excellent, were cherished. These found their way to America and are now choice objects of a Rose collector's search.

More than a century later, sentiment shed itself over the Rose, the acute Rose consciousness becoming a sort of adoration. This expressed itself devotedly about the Moss Rose, for instance. The loneliness and mystery of the Moss Rose awakened such an appeal that more than a hundred varieties were grown at this time. Dainty ladies painted Moss Rose buds in water colors. Poets sang about their charm. Nurserymen wrote about them with touching admiration. Now they are largely lost. A pity, too, for Moss Roses are very lovely and should be restored to our gardens. The old Rose lover will not pass one by.

In his collecting and restoration of old
Roses as he finds them, in his broadening knowledge of their different growing habits, the symmetry and variety of their many forms, the differences in color and texture of both foliage and flower, as well as in his keenness to appreciate the fine points of their beauty, the old Rose lover finds himself living the story of distinction in Roses all over again.

The delicious perfume of old Pink Centifolia, our Cabbage Rose, growing by a little gray front door or a garden gate, and the lively perfection of old Red Gallica, probably the first garden Rose brought from England to America, have heartened the life of man since the days of the ancients. As we raise a Centifolia for the joy of its scent, we reach back into a dim and misty past from which fondness for Roses has come down, by way of the Elizabethans. When Dean Hole gave as his first axiom of Rose growing, "He who would have beautiful Roses in his garden, must have beautiful Roses in his heart," he directed us into an old and deeply worn trail where a Rose in a heart was the sign on the guidepost. An old Rose collector of today in our country steps into the worn trail and turns his face toward Ben Jonson and John Gerard. Their Roses were the ones our earliest colonists brought to America.

Fondness for Roses seems to be an unsung motif in the life of the pioneer, the woman more especially, as she grew the flowers. Treasured in her wilderness garden were the Roses of England. We find some of the earliest types of Roses in the neighborhoods of our first settlements. As the pioneers moved away from the eastern seaboard into the south and near west, the woman carried in her saddle bags, in the family wagon, in the river boat, the Roses of the garden she was leaving. Tales of old Roses from different inland sections tell of these unbroken ties. Wherever the pioneer settled, over the mountains or along the rivers, his stop is marked by the Roses of his migration time, and many old Rose bushes, often unidentified, are still in precious possession of his descendants.

Eventually the survival of Roses became far-flung across the continent; from the early beginnings of the Spanish in the south, of the English in Virginia, the middle colonies of Lord Baltimore and William Penn and New England; from the migrations through the wilderness roads and waterways (Continued on page 70)
Bright ideas from decorators that others may like to try

James Amster suggests, in the sketch below, that the set-back on a penthouse apartment chimney piece might hold a narrow copper box of tiny green plants and colorful bottles with gay flower tops. He also made the table from an old mahogany knife tray.

Luke Kelley of the Empire Exchange plans a dressing table with hinged mirror top and revolving metal shaded light. This is enameled pink and the stool, which is also a shoe-box, is in gray satin. In summer he removes stair carpets and places potted flowers along the edges of the treads.

At camps and seashore places or where one wants a country house to rise above the ordinary, one might go heavily into bamboo for window decoration. Thus the decorators at Almon's are hinting at bamboo valances, flower boxes and awnings. Curtains could be unbleached muslin looped back.
Nancy McClelland takes her exclusive copy of a Louis XVth bergère and either upholsters it in damask and satin—the body in white damask and the back and seat cushion in plain satin—or she gives it this slip-cover. The back and cushion are in white satin, welted in white cotton, and the body in cotton bound with satin. Below: a red, white and blue anchor hat rack by E. Aret

It was inevitable that mattress ticking would be raised from its humble station to a high place. Decorators are using lots of it for summer curtains and by combining it with stylized accessories give it quite an air. Lord & Taylor suggest curtains and slip-covers of blue and white ticking. The valance is of blue mirror and the fringe is of clear glass beads with blue lacquered tassels.

From Yves comes an economical scheme for a small hall. Paint walls and trim deep gray. From a Katorebach & Warren border paper cut the gray and white Greek key band to finish a gray marbled dado paper. Swag and cord festoons from the same paper are pasted below the cornice and the middle group is cut out and applied midway up the walls. The window curtains are of gray and white ticking bound with black and white ribbon.
Flower notes in a New England garden

The marked landscape value of a fairly large rock garden is clearly demonstrated by these views of one in the Chestnut Hill section of Boston. In the two small photographs on the opposite page is seen something of the variety of plant material which has been used—from bulbs to shrubs, with here and there a small evergreen for accent.

Opposite, below: From a cinder-covered drive connecting with a garage entrance in the basement of the house, steps lead up to the garden, which extends across the back of the lot in the rear of the house. To the right of these steps is the rock garden. The central photograph is a detail of the rock garden planting set beside the lawn.

The photograph above was taken in the opposite direction from the lower one on the opposite page. Thus, its foreground is of the shrub and flower border immediately behind the house. The rock garden extends up the slope of the hill on the far side of the lawn, being backed by those trees of various types which stand on the adjoining property.

Left: In the general border, as distinguished from the rock garden proper, May-flowering Tulips have been freely used. As they pass their place is taken by Delphiniums, whose young foliage shows in this photograph, and other strong growing perennials which carry on through the summer. The gardens as a whole surround the lawn area.
Rising almost as a perpendicular wall from the floor of the Wallowa Valley, the Wallowa Range forms a spectacular but little-known bit of mountain scenery. The first peaks that face the valley rise to austere heights without the usual preliminary of rolling foothills and lesser ridges to frame the cloud-piercing giants behind.

The Wallowas are old—as old or possibly older than the Siskiyous, and according to geological interpretation these two are survivals of the time when all of the present adjacent land surfaces were beneath the waters of primitive seas. At that time these ranges stood as rugged islands in a world of tossing water.

The Wallowas, granite ribbed and scantily clad with forests as compared to the Cascades, show their ancient lineage in the ways that mountains express age. Their present form and contour are not the result of volcanic fires, but dominantly the product of ages of carving and planing by glaciers, a process still going on, in a small scale, in the higher valleys. The marbles and granites have been formed by the fingers of the Frost Gods into one of the roughest and most rugged ranges I have been privileged to visit. Here and there lava dikes and intrusions show that the Fire Gods were not entirely absent, but the present topography is eminently glacial.

Beautiful Wallowa Lake itself, which guards the entrance to the rugged canyon of the Wallowa River, is a perfect example of a glacial lake. Indeed, the lateral moraines that inclose its lower sides are so perfectly aligned that one looks for the giant machines and great engineers responsible for them. The higher country is dotted with scores of lakes not arranged conveniently in flat valleys, but hung like living jewels of sapphire and emerald in glistening cirques high on the shoulders of the peaks themselves and threaded together by cascading creeks tumbling down sheer walls, difficult to scale. It is a rough and rugged country, cut into an intricate maze of steep walled canyons, rugged ridges and splintered peaks of granite. The scanty forest growth on the higher reaches is composed of stunted trees grotesquely misshapen by the vicissitudes of high life. The soil is thin, the trees often being compelled to find a foothold in fissures of the solid rock.

In the tiny meadows about the lakes, or where some stream has formed a level area of good soil, are beautiful clumps of spire-pointed spruce set in green meadows, liberally sprinkled with the velvety blues of alpine Gentians, the yellow of Buttercups, or the flaming scarlet of the Indian Paint-brush.

These beautiful mountains have been a rich and well-loved plant hunting ground for years and I scarcely know where to begin to describe their treasures. The usual alpine plants are here and the great canyons of the Imnaha, of Sheep Creek, of the Wallowa and a dozen others are filled with plants that tell the story of transition from lowland forms to those of the mountain heights. To the north and east from the highest peaks is the mighty gash in the earth cut by the Snake River. Across and beyond, forming a perfect background and accentuating its hazy depths, are the rugged contours of the Seven Devils of Idaho, themselves snow-covered most of the year and always impressive.
It is impossible even to mention the great variety of plants to be found, but some of the vivid and unforgettable memories carried away can be presented. In early spring the great display is on the lower ridges to the north of the Wallowa Valley, the lower rampart of the encircling hills which almost completely closes it off from the world.

Here, among others, *Mertensia pulchella*, a diminutive relative of the Virginia bluebell, clothes the slopes in soft blue. It is not the shimmering color given to the landscape that enchants the observer, but the loveliness of individual plants. A plant consists of several big, thick, ovate blue-green leaves, thickly powdered with white, above which stand one or more six-inch stems each holding a nodding crosier of long trumpets of softest blue. As with its relatives, the buds as well as the base of the newly opened blossoms are a clear bright pink, producing a most surprising color combination. Unfortunately the little semi-bulbous rhizomes responsible for this display of beauty are not happy away from their chosen home, and seldom produce in the garden the perfection achieved with little effort in their own native surroundings.

Growing with it, the Bird-bills (*Dodecatheon*) make a brave display of their curiously inverted purple flowers. These and the gorgeous Grass-widows (*Continued on page 72*)
TURNING THE TABLES ON TRADITION

IN THE MODERN DINING ROOM

When modern furniture ushers the dining room, all marks of an older order must be put completely to rout, with outmoded china the first to go. Simplicity is the first consideration in choosing a modern table service—whether it be for a formal dinner or breakfast for two. The colors and design may be a bit gayer in the latter case, but never garish—and nothing is smarter at dinner than a plain white plate.

Because it is simple, modern china depends the more on good design for its effect. In this respect some of the old models of the well-known china houses, when stripped of their decoration, are found to be surprisingly like the work of our contemporary craftsmen. The design for the ivory teapot and sugar bowl, 1 and 2 above, was created long ago in the Lenox factory.

Still other familiar forms are converted to the cause with characteristically modern decorative treatments such as the platinum and black border on the Spode plate (18), and the platinum-banded Wedgwood teapot (22) on the opposite page. Stripes of all descriptions are good as well as plaid, which fit in especially well with the informal picture. The small house on plate 17—a Danish interpretation—is typical of today’s pictorial decoration.

The modern potter works with glaze to achieve distinctive effects, examples of which appear opposite. Gleaming and delicate or deliberately crude with dull finish, these stress unusual colors.


RIGHT. 10 and 11. Hawaiian pottery. In brilliant monotypes: Gimbels. 12 and 13. Pottery by the Frenchman, Lachenal. Cup handle and thumb indentation on plate for holding are amusing innovations. Vivid color combinations such as Ming blue with sulphur yellow are typical: Altman. 14 and 15. Very high lustre in the manner of Jean Luce by Selbing Pottery. In rich olive green: Sora's.
Newest in table settings—service plates, butter plates, centerpiece and comports of glistening chromium like silver moons. These plain discs are immensely effective against dark wood or certain shades of linen. Centerpiece and comports have column bases punctuated by crystal squares. Mary Ryan designs from Macy's. In harmony with this setting are the Modern-Classic flat silver from Rogers, Lunt & Bowden. Heisey glasses from Altmann and gray damask napkins from Musse. Pinetti has the colored crystal fruit.
Punch parties for the cocktail hour

By Katharine Seabury

The song of “Landlord, fill the flowing bowl, until it doth run over,” rings gayly once more, as punch parties, now popular in London, become a fad over here. During the reign of prohibition, cocktail parties were given by young and old, but now that the luscious wines of far-away lands are more easily obtainable, epicurean minds turn to the flowing bowl of song, where the smooth blending of fruit juices, wines, liqueurs, brandies and rums mingle to make a nectar fit for the gods, and fill the air with an exquisite bouquet.

A purplish or golden bubly punch in gleaming crystal makes a delightful picture and its fragrance whips up the intellect, adds a zest to one’s wit, while troubles, shyness, perplexities fade into mist, and the world becomes calm and tranquil.

It is very easy to give a punch party, as the punch is prepared before any guests arrive, and needs but ice added as the doorbell rings. It is much easier than a cocktail party, where the shaker must be voluminous to provide enough cocktails for the crowd, or else the host, or his butler, must be kept at shaking.

A punch party is much simpler than an afternoon tea, for tea involves so many questions. The afternoon is taken up with “Will you have your tea weak or strong?” “With lemon or cream?” “Oh, how do you do, Mrs. Brown, how many lumps?” “Only hot water and lemon, Mrs. Jones?” “How do you do, Mr. Smith, how is your wife today? Very weak and one lump? How dreadful! Oh, you mean your tea?” And so on, ad infinitum, until the guests have gone, and there was no time for any of that spicy, frivolous gossip we all love, or the stimulating conversation we all need.

A punch of some kind, alcoholic or non-alcoholic, is suitable for every occasion. A good punch would be delightful at a meeting of the garden club during the hot months, at a bridge game, when the unexpected guest turns up, for an anniversary, a christening party, a wedding, or a coming-out party, etc.

There are innumerable ways of mixing a punch, and a punch may show great individuality on the part of the maker. It may also reveal ingenuity, originality, taste and cultivation, but a little education and experience in the mixing of the ingredients are necessary to ensure perfect harmony.

To obtain the most pungent flavor, fruit juices should come from the fresh fruits, but canned fruit juices may be substituted. The juices should be strained so the liquid is clear, even if pieces of fruit are to float around to intensify the flavor, and for appearance sake. Water and sugar may be added according to taste, so each recipe may be varied in these respects. Champagne and any charged water, however, should not be added until immediately before serving, as in a short time their effervescence subsides.

Some of the recipes given here are rare and possibly unknown in America, as many have been collected in Southern Europe, where the vineyards are purple with the bursting grapes, and where the natives know so well how to blend the wines that flow from them.

### Buda Punch
- 1 quart of Champagne
- 1 quart of white Rhine wine
- 1 glass of orange juice
- 1/4 glass of lemon juice
- 1/4 glass orange Curacao
- 1/4 glass Bacardi rum
- Add charged water, if desired.

Garnish with fresh mint leaves and add cut pineapple pieces or strawberries, if desired.

### Warsaw Punch
- 1 quart good claret
- 1 quart Champagne
- 2 "jiggers" of Cointreau
- 2 "jiggers" Santa Cruz or Jamaica rum
- 1/2 glass orange juice
- 1/2 glass lemon juice
- Add charged water, if desired.

(A "jigger" is 1 1/2 ounces)

### L'Aiglon Punch
- 1 pint sour cherry juice (fresh or canned)
- 2 "jiggers" of Medoc, or other red wine
- 1/2 pint of rum
- 1 pint of charged water
- 1/2 pound powdered sugar
- Vanilla flavoring optional

In Europe this punch is served with pitted cherries, or fresh violeta are cut up.

### Bishop Punch
- 1 quart bottle of Champagne
- 1 pint of white wine
- 1 pint of charged water
- 1/2 pint arac (liqueur) or maraschino cordial
- 1 pint Cupes Jacques (assorted fruits as in a fruit cocktail)
- 1/2 pound sugar

Serve very cold with a large piece of ice in the punch bowl.

(Continued on page 64)

**Whether** of glass, china or silver, whether elaborate or simple, the punch bowl is the very embodiment of hospitality. The new punch set above is of chromium and crystal. Bowl and cups are silver plated inside. Set also comes in silver plate and crystal. Mary Ryan design from Mary’s
Plants to make hedges of distinction

With the possible exception of the lawn, hedges do more to make or mar the landscaping of moderate sized places than any other feature of the planting. A home of individual charm, with otherwise well arranged and attractive grounds, may at once be given the unmistakable stamp of banality by an ill-chosen hedge.

Hedges are of particular importance because they are required to serve at the same time a number of different purposes. We may want them for the demarkation of boundary lines, for privacy, or for protection; and they should be in themselves attractive, supplement the rest of the planting, and be in character with the conception of the entire place as a unit. Here certainly there is scope for the exercise of good taste and some ingenuity in the selection and handling of hedge materials.

Yet how seldom one sees the slightest originality displayed in the matter of hedges. On place after place, even in suburban sections where expense has not been spared at all to secure originality and individuality in architectural design, one finds merely endless repetition of the customary and the commonplace when it comes to hedges. With the abundance of plants which are available for the making of hedges of all sizes and of widely varied character this should not be.

When one speaks of character in hedges it really means something. Texture, color and relative proportions are quite as important in a hedge as in a wall, and anyone knows the value which an architect assigns to walls. It should not be necessary to emphasize the fact that the hedges on a place should be in keeping with the type of the house and the general style of the landscaping, yet how far need one look in any residential section to find a dozen neatly trimmed, strictly formal Privet hedges used in connection with homes of bungalow and other informal types, and plantings in general of the most free and naturalistic order?

To get the whole problem down to some definite basis which may assist the layman in making an intelligent choice of hedge material, it is best approached perhaps from the point of view of the type of hedge desired, and then picking out what will fit into that picture. Any home owner should be able to determine, for instance, whether he requires a formal or an informal hedge; where a high one or a low one will best meet conditions; and when a hedge with really protective qualities is needed to fill the bill.

While some plants are better adapted than others to each of these several uses, there are many that can be employed for more than one purpose. The ubiquitous California Privet makes a good medium or tall formal hedge and also, left to itself, an excellent, very tall, informal one. Barberry may be kept closely clipped or allowed to follow its own graceful, informal habit of growth. It is true that there is little reason for using good but grossly overworked plants when there are many others of more individuality, but they serve to illustrate the point. The majority of plants suitable for informal hedges will stand an amount of clipping and shearing necessary to give them a formal finish. There are few things, for instance, more strikingly informal in their natural habit of growth than our native Hemlock and White Pine, but even the latter may be cut back and clipped to make a dense formal wall of great beauty.

Considering the admiration which a tall evergreen hedge almost universally commands, it is remarkable that not more of them are planted. The original cost—especially at the present price of evergreens—need not be great. Only a half to a quarter as many plants will be required as with most shrubs. Probably it is the mistaken idea that it takes years for an evergreen hedge to attain any height which has kept
many people from using them. But under
good conditions many of the evergreens
will make six inches to a foot a year, and
while this is by no means as fast as Privet
and some other shrubs will grow there is
no comparison in the final results.

Among the evergreens Hemlock, Yew,
Juniper, Arborvitae, Cypress, Fir and
Pine are all amenable to hedge use, and
all, with a moderate amount of shearing,
may be grown in the formal manner,
though the last two are somewhat less
adaptable in this respect than the others.
Hemlock, Pine and Red-cedar (Juniper)
succeed under a very wide range of soil
and weather conditions and make rapid
growth. Small plants of any of these, taken
from fields or woods, can readily be estab-
lished, but will not make so quick a start
as nursery grown stock.

Of all the evergreens, my own favorite
for hedge planting is the Canadian Hem-
lock (*Tsuga canadensis*). It will grow in
fairly heavy shade, and while preferring a
moist soil will succeed under any ordinary
conditions if kept mulched for the first
few years and watered in very dry weather.
The texture of a clipped Hemlock hedge
is dense and feathery, and the tiny light
green tassels of the new growth in spring
are quite as beautiful as any flowering
shrub. Hemlock should not be planted far
south of its natural boundary line, and is
not likely to do well near salt water. A
Hemlock hedge (Continued on page 74)
IN THE FRONT RANKS OF THE PANTRY PARADE

Second shelf. Some of the newest and smartest kitchen pottery is made by our friends in Sweden. Besides being exceptionally sturdy it is guaranteed fire-resistant and is styled in a wholesome, simple manner. In beige with brown decoration. Available in all types of kitchen dishes: Hammacher-Schlemmer. Next, is a distinctly modern kitchen ensemble of white pottery decorated with bands of platinum. These last are covered by a protective glaze that prevents tarnish and rubbing off. Bloomingdale's. Large red dots add joie de vivre to white oven-proof pottery: Lewis & Conger.

Third shelf. Electric ovenette—bakes puddings, pies, beans, potatoes or what-have-you in the twinkling of an eye, and keeps its heat to itself so that the kitchen remains comfortable for the cook; aluminum cooker—prepares a complete meal of meat and vegetables in a minimum of time on ordinary stove: both Gimbel's. Two modern water kettles in chromium-plated or copper—four and two quart size: Lewis & Conger. Chip-proof, stainless enamel, new drip coffee pot and frying pan. Covers are chromium; the handles bakelite; black, heat-conducting bottoms. Lid of frying pan has new, long handle that will prevent many a toasted finger. In green, ivory, red or black: Gimbel's. Pots and pans in Swedish black enamel with white enamel handles for the dramatic cook: Bloomingdale's.
Do you have to put up with a husband who feels he can make a salad better than anyone else in the whole world? Have you ever found a salad bowl he really approves of? And does he insist upon removing everything else in the refrigerator to make room for his bowl so that it can be chilled to just the right temperature? Does he do any of the real work, washing the lettuce, etcetera, or does he expect to have you assemble all the thousand and one condiments and ingredients? What a trial husbands can be! But to be really truthful about it, they do seem to have a talent for getting a delicate result. And, as a matter of fact, husbands are bad enough, but bachelors are worse. I know of one living in France who is famous for his lettuce salads. The secret is that instead of tossing the salads, he paints each leaf with dressing with a broad camel’s-hair brush so that every little crevice of the lettuce is thoroughly coated—the advantage being that the leaves don’t get bruised. By the way, when anyone says to toss the salad, they don’t mean to have a modified game of baseball with it—it’s more of a folding process. In France they say fatiguer la salade. I’m afraid some of us take that too literally. It should be tossed, but it should not be bruised or crushed.

Lots of delicious salads, popular in America, have fruit, fish, meat or cheese as a foundation, but this article is primarily about salads that start with greens or vegetables as a basis.

In my opinion, the three important requisites for a salad are, first, the greens must be thoroughly washed and freed from sand; second, they must be shaken completely dry in a wire basket made especially for that purpose, or wiped dry; and, third, they must be crisp and cold. As for French dressing, make it any way you like, but please do mix the oil with the salt and pepper and condiments, and then add the vinegar or wine or lemon juice—not vice versa. The classic recipe for French dressing is one teaspoonful salt, a dash of freshly ground pepper, three tablespoonfuls olive oil, and one tablespoonful vinegar. There are many ways of varying this, however. Some people like to add a pinch or two of sugar—or a dash of Worcestershire, or some ketchup, or a little red wine, or a bit of meat juice, or some pickle juice, or a little horseradish, or what-have-you.

In using garlic, one should never be able to discover even a microscopic piece of it in the salad. The correct system is by use of a chapan—a dry heel of bread that is rubbed with a clove of garlic and put in the bowl while the salad is being tossed. This is removed before serving. Speaking of bowls, there seems to be a great deal of enthusiasm at present about wooden bowls—but personally I prefer a large china or glass bowl, well chilled.

If you live in the country, do try and have a little herb garden. They add so infinitively to the glory of a salad. Wonderful results can be achieved with dried herbs, however, which are now sold in a New York shop, done up in neat little celophane packages. The different herbs suitable for a salad are tarragon, chervil, parsley, peppergrass, chives—and, of course, garlic, onions and shallots or scallions.

One mistake we make is to forget that there is a great variety of greens that can be eaten raw. We are inclined to remember only the garden lettuce. Here is a list to refresh the memory: watercress, endive, field salad, dandelion, chicory, es-

The Well Dressed

Written and Drawn

Lost Tenderly
carole, romaine, soybean sprouts, young spinach leaves, the tender young leaves of the oyster plant, Chinese cabbage, red cabbage, green cabbage, and others I can't remember at the moment.

Condiments for our salad shelf should be mustard, French and English, salt, black pepper, white pepper, paprika, horseradish, and Worcestershire sauce. Little pepper mills can be bought to grind the pepper fresh. It adds greatly to the success of a dressing.

There are many kinds of vinegar which may be used, tarragon, cider, red wine or white wine. Lemon juice may often be substituted for vinegar. French olive oil, or Italian olive oil, is most frequently used in making dressings, but I have tasted some substitute oils that are exceedingly good.

The following are some of my favorite salads, with their accompanying dressings.

**CELERY SALAD WITH MUSTARD DRESSING**

Use a head of celery for each person. Remove all the tough outer stalks—use only tender stalks and take off as many strings as possible. Cut in 2-inch pieces and split each piece several times, almost to the end. Curl by putting in ice water for several hours. Shake or wipe thoroughly dry. Then pile in a cold bowl and treat with a dressing that is made up as follows:

Put a small soupspoonful of German mustard in a bowl, add some freshly ground pepper and salt to taste and the juice of a small lemon. Stir well and then add 3/4 of a cup of thin cream.

**CAULIFLOWER SALAD WITH FRENCH DRESSING**

Boil two cauliflower until tender but not too soft. Drain well. Pull apart in uniform bunches, then pile in a cold bowl and chill thoroughly. Sprinkle liberally with chopped chervil and finish off with French dressing.

**CUCUMBER, TOMATO AND RADISH SALAD**

Peel a cucumber and slice fine. Soak in ice water but do not put salt in the water. Peel 6 ripe, juicy tomatoes and chill them thoroughly. Wash a dozen baby radishes and put them to soak in ice water. Remove cucumbers and wipe dry on a linen cloth. Put them in a bowl containing French dressing and mix well. Remove and place in a shallow, cold dish. Slice the tomatoes in thin circles with a sharp knife and arrange them in a wreath around the cucumbers. Pour the dressing left from the cucumbers over. (Continued on page 65)
What we really mean

After all, why do dogs mean so much in the lives of genuine people? Is it because of their ability to win at bench shows, or their guardianship proclivities? Is our feeling for them based on their color, size, form or tone of voice? No, the answer is not to be found in any of these factors, except incidentally. The real basis lies in the human, unstudied things that dogs do of their own free will—spontaneous, friendly things which somehow catch at one's heart through the wholesome naturalness of their inspiration. Every dog has his moments of fully savoring life; at such times, perhaps, we love him best and realize his many-sided character.
Dogs, of all domestic animals, traditionally and in actual fact most closely approach the human in their reactions, interests and sensibilities. Theirs are the instincts of play, curiosity, patience, competition, sport. They relish a good time with as much keenness as any man, woman or child. The superiority of their intelligence, compared with that of other four-footed creatures, is clearly evidenced by the ease with which they take to a variety of pastimes and the concentration with which they pursue them. To photograph all the moods of even one dog would be a lengthy undertaking; at best one can but catch a few of each day's many
CONTINENTAL CONDIMENTS

Notes on the old-fashioned art of preserving—
presenting tempting recipes from foreign lands

Now that we are reverting to styles of an
earlier day, to a simpler and more wholesome
mode of living, and to old-fashioned hospitality,
the cupboard of home-made preserves is once
again coming into its own. There was a time, and
not so many years ago, when a housekeeper’s great
joy was her ability to open wide the cupboard
housing her precious handiwork and proudly
exhibit row after row of vari-colored jars and
glasses, each bearing a label that gave promise of
much gustatory enjoyment.

At this particular time of the year when there
is such a profusion of fruits and vegetables on
the market, and at most attractive prices, the
thrifty and far-seeing housekeeper will fare forth
with her market basket and an eye to winter
benefits. She knows that the colorful jars in her
preserve cupboard will not fail her when she would
prepare a meal otherwise destined to be too
simple for unexpected guests; that a cold roast is
made the more palatable by the addition of a
piquant condiment or pickle; and that a biscuit
which has failed to rise quite sufficiently can usu­
ally be redeemed by the expedient use of a deli­
cious jelly or jam.

And if you are one who has insisted that next
Christmas will find you with a list checked off a
few months in advance, here is your golden op­
opportunity. The following recipes will appeal be­
cause they are as different as they are delicious, and repre­
senting your handiwork the gift will be doubly welcome,
whether it includes one jar or a container of several. An
especial joy is the adaptability of this gift to ingenious wrap­
pings. A jar of catsup, Christmasy in its own color, is
dorned with a holly ribbon, its bow not tying the stem ends
of several long, brilliant red peppers; the dark richness of
the blackberry-pecan jam may have a necklace of wee orange
kumquats and little leaves; the golden tomato conserve
is enveloped in tissue paper of pale blue sprinkled with tiny
silver stars, the ensemble tied with silver ribbon.

In the preparation of these delicacies, the importance of
absolutely immaculate glassware cannot be overemphasized.
Any oversight in this respect can mean the ultimate souring
of the contents. Wash your glass jars and their tops in hot
soda water, then rinse in several hot waters. Fill jars with
water, cover with a glass pane or a cheesecloth and let stand
in the sun and air for two or three hours. Never use any but
new rubber rings. This little rubber plays a very important rôle
in making the jar air-tight. Likewise, wash the rubber in hot
water, wipe immediately, and cover them until ready to use.
Small jelly glasses may be paraffined: melt paraffine and
drop on filled glasses after the jelly has cooled; then cover

An agarite boiler for sterilizing preserving glasses is shown below. To
facilitate lifting out, glasses stand on a wire rack equipped with
handles. The two white enameled boilers may be used for soaking
fruit as well as for cooking. All three from Hammacher, Schlemmer.
glass with a tin top or paper.

Do not use bruised fruit. Regardless of what some may advise you on this subject, you are playing a gamble if you do, because such fruit will not keep indefinitely. If a recipe calls for the removal of skins, that means all skins and not a haphazard job. Such carelessness can invite sour mold. Adhere to the recipe instructions regarding the use of ripe or unripe fruit, and do not mix them unless the recipe specifically allows for this. Preferably, when cooking fruit use a wooden spoon for stirring.

Regardless of your faith in your memory, label your glasses. Fruit colors can deceive you, and it certainly pays to write the "title" on a piece of paper or sticker and to paste it firmly across the front of the glass.

During the first three weeks, inspect your jars weekly. This, for the purpose of detecting any juice oozing out, which warns that the glass is not air-tight. Generally, a change of rubber remedies the situation. In cases where much air has resulted, especially in the very acrid fruits, recooking is necessary.

Later, when you open your fruit jars you will probably discover a coating, more or less heavy, of mold. Just skim this off with a spoon and forget it. It in no way affects the flavor of the contents. It is rather, to resort to the German term, die Mutter, the mother, and actually serves in the general capacity of protector.

The following recipes, most of them German, are characteristic in their seasoning and flavoring.

**Persimmon and Fig Butter**

Select thoroughly ripe persimmons. Measure an even quantity of persimmons and figs, and wash in a colander under running water. Put persimmons in a steamer, or leave in colander and put over boiling water, cover, and let steam until tender; this permits easier removal of seeds. Remove seeds from three-quarters of the persimmons. Choose small figs if possible; if large, halve lengthwise; do not remove all stems.

To the persimmons and figs, add the juice and grated rind of a sweet grapefruit (measuring j grapefruit to each quart of fruit), boil until tender, drain, and reserve liquid. For each quart of cooked fruit, add 2 1/2 cups sugar and 1 tablespoon cinnamon. Cover ingredients to one-quarter their depth with reserved liquid and water, or with half liquid and half grape juice, and boil until transparent, taking care not to scorch. Test after a half hour and add more sugar if necessary.

**Pickled Mushrooms**

Choose medium-sized fresh mushrooms, soak in cold salt water for an hour, drain, cut off stalks, being careful not to cut mushrooms, and rub off outer skins.

Measure sufficient vinegar to cover mushrooms, and bring vinegar to a boil. For each quart of vinegar, measure 1 tablespoon each, brown or granulated sugar, mustard seed, salt, and either celery or onion salt, mix well, put in a small muslin bag, drop in vinegar and boil 1 or 2 minutes. Add mushrooms, reduce liquid to just below the boiling point, and cook 15 or 20 minutes.

Put drained mushrooms in jars, open bag and distribute spices evenly, add a long red pepper to each jar, pour over vinegar until bubbling ceases, and (Continued on page 66)
The infinite variety of trees

At timber-line, last outpost of the forest, the trees that still stand are grotesque, distorted, battered to rugged dwarfishness by unending battle with wind and snow. Splintered by the elements, yet firmly anchored among the rocks, this old fellow in Glacier National Park still thrusts aloft a few pennants of green.

Far southward, where the ground surface is practically at sea-level, stand the remnants of a different sort of forest. This is the Everglades, that primordial land in the midst of the East's sophistication where, on the trunks and branches of the Swamp Cypress, air-plants flourish weirdly in the sunshine.

Of all the plant forms, trees are most versatile and varied. Never are they more impressive, however, than when wisely adapted to Man's comfort and need of beauty, as in so many European countries. One would search far to find a finer example of sheer tree grandeur than is furnished by the Linderis opposite.
Living corridors at Frederiksborg Castle, in Denmark
Italian skies above a cellar playroom

In the home of Mr. and Mrs. Arthur C. Herberington, at Bound Brook, N. J., a cluttered, cobwebby basement was transformed into two playrooms. In one corner, the architect, Wesley Sherwood Bessell, hid the necessary pipes and meters behind a false wall, painted a sub-porch window with a Taormina view, and placed a double Italian sill beneath it.
A corner of Taormina supplants a cluttered basement

The blue room, which is used for games and dancing, fortunately had a fireplace which the architect treated in a simple manner and surrounded with Italian brass the owner had collected. The walls and ceiling are rough plaster whitewashed. From an old closet was made the entrance hall. Above the dado are scenes in Taormina. Mr. Bessell painted in blue tones. Before this renovating, the space was an ugly and unused place filled with pipes and wiring.

For the barroom murals Mr. Bessell chose tones of red. From old bricks used to pave the floor, he carried the same color notes up the walls. Behind the wall to the right the furnace is located in its own room, cut off from the rest of the cellar. Modern methods of heating made it possible for much of the cellar area to be salvaged. The murals shown here picture a street scene in interesting colors and the bar is patterned on a roadside Italian refreshment booth.
New suggestions picked up at an International Trade Fair

The photographs on these pages show a selection from among the exhibits at the recently held Leipzig Trade Fair. In the upper left-hand corner of the page (1) is a pewter punch bowl of interesting form, with tray and drinking cups in the same metal. At 2 is a pottery jug and matching glasses showing the influence of the primitive on some of the modern ceramic work. St. George and the Dragon (3) is a striking modern batik by Richard Döker. It is made up in both blue and brown. Two more contemporary jugs (4), illustrate the tendency toward the primitive in form and texture. That this influence obtains in other fields than the ceramic is proved by the burnished pewter jug at 5. This jug has a central removable container for ice.
The photograph at 6 shows a combination of the purely decorative and the utilitarian in ceramics. The bust is of Frederick the Great, and before it has been placed one of the large soup tureens that are now being revived after the good old types that were used in Frederick’s own time. At 7 are three of the modern pottery vases developed in rough texture and primitive forms.

Type, the little man of screws as shown above, was one of the most amusing features of the Fair. He is a perfectly proportioned, absolutely balanced little figure made of aluminum joined together with tiny rods of brass. Each joint of the body and all parts of the face are movable, allowing this one figure to be pushed around into any number of ludicrous positions.
ACTIVITIES FOR THE GARDENER IN AUGUST

The second half of August is a good season for planting coniferous evergreens, for the very simple reason that top growth is inactive and new root formation well under way. Under these conditions it is obvious that the plants, when newly pulled, quickly become cluttered up with dead canes which have served their purpose and lapsed into leafless but thorny uselessness. The correct procedure is to cut away all of last season's growth which has fruited, thereby clearing the way for the unhampered development of the new shoots which will bear next year's crop. Strong shoots carrying several leaves are used, cutting them off cleanly with a sharp knife and removing all but two or three of the upper leaves before setting. Firm the sand well about the cutting, especially at the base, so that no air pockets will be left.

In shaded gardens the Gladiolus corms are sometimes dug up while they are in bloom, or at any time in late summer, and the corms are stored in a cool, dry place. They are planted in the fall, set 3 inches deep and 12 inches apart, and later covered with a mulch of leaves or straw. It is not necessary to prop up the stems with stakes, as they will grow naturally in a slightly slanted position.

In the fall, the plants may be divided and replanted in a cold frame. This is done by carefully lifting the corms from the ground, cutting them into sections, and planting the sections at a depth of 2 inches. The plants should be set 6 inches apart and covered with a mulch of leaves or straw.

The best way to propagate Geraniums is by cuttings of the new growth taken at this time and rooted in sand well about the cutting, especially at the bottom, so that no air pockets will be left. Then, when the roots have formed, the cuttings are transplanted to the garden.

The Modern Geranium is a very different sort of plant from the Geranium of a generation or two ago. In the size, color, form and variety of its blossoms it is immensely improved, so that the question of increasing one's supply of plants becomes increasingly interesting. The best way to propagate Geraniums is by cuttings of the new growth taken at this time and rooted in sand well about the cutting, especially at the bottom, so that no air pockets will be left.

The sandy area about the cutting, especially at the bottom, so that no air pockets will be left. Then, when the roots have formed, the cuttings are transplanted to the garden.

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SUMMER days and nights invite you consommé's enjoyment. Now especially the clear soup of spid beauty intrigues the taste and harmonizes with your petite's desire. When made by the inspired soup-chef, consommé ingratiates, revives, invigorates—as Campbell's so delightfully proves. Broth of choice beef clarified to sparkling amber, deliciously flavored with carrots, celery, parsley, onion seasoned with the sure, deft hand of the culinary artist. Served hot or chilled, Campbell's Consommé is unfailingly attractive and welcome on the summer table, formal or informal. Under hours in the open, the canter across the countryside, the long motor ride, or the day's interval on the beach or water, there is a "bracer" as wholesome as it is inviting.

CAMPBELL'S CONSUMMÉ

21 kinds to choose from...

- Asparagus
- Bean
- Beef
- Bouillon
- Celery
- Chicken
- Chicken-Gumbo
- Clam Chowder
- Consommé
- Fricassee
- Mutton
- Noodle with chicken
- Oxtail
- Pea
- Pepper Pot
- Prickly Pear
- Tomato
- Vegetable
- Vegetable Beef

LOOK FOR THE RED-AND-WHITE LABEL

Double rich! Double strength!

Campbell's Soups bring you condensed, concentrated goodness. You are buying double richness—double strength. So when you add an equal quantity of water in your kitchen, you obtain twice the quantity of soup at no extra cost.

Campbell's Soups are the finest soups you can buy.
Renovize your kitchen

(continued from page 29)

air and, consequently, more and larger windows. The manufacturer of quality window glass has much to offer in this bright building material.

Since science and art entered the kitchen hand in hand, a great deal of attention is being focused on the need for proper air and the removal of stale, cooking odors. Definite provisions should be made for this feature in the modernized kitchen. A fan ventilator may be placed in the upper section of the window, or a small exhaust fan installed in the wall at a height of seven feet, or the worthy electric fan may be placed on a high shelf across from an opened window to secure maximum cross ventilation. Mechanical perfection, modern design and practicality in ventilating fans add comfort and convenience to the smoothly run kitchen of today.

Studies have been made to prove that the sink is the most important piece of equipment in any kitchen, from the standpoint of the worker's health and time. If possible, the sink should be placed centrally to both food stores and utensil shelves, and in a cross position to the range so as to permit easy access to the water supply. A double drawerboard sink is ideal, but a single drawerboard model rightly placed, with the help of a small table will serve excellent. Many home owner feels that her sink has served its day, it is a simple matter to make a selection from the variety of products on the market that have been designed to fill all requirements and budgets. Both sink and working surfaces should be of the same comfortable working height, which experts have determined to be 36 inches.

COMBINATION UNITS

New streamline models built into cabinet groups are rapidly replacing the separate, free-standing sink fixture of old. By thus combining sink, drawerboards and cabinetry, a compact grouping of all working units is made possible. A new development in sink construction is the use of metals which resist tarnish and stains, and whose silvery sheen ever appeals to well-informed practical features. Cabints, the paramount requirement of the truly efficient kitchen, have been designed to combine the utmost in beauty with the complete elimination of lost motion. Aside from cupboards, flour and sugar bins and electric plate warmers, the 1934 cabinet includes such interesting features as towel dryers that eliminate the unseemly wall rack, tray racks for large platters, soiled linen bin for piano service, and some cases, rolling ladles for access to high units. These travel on metal rails bracketed to the cabinets.

Almost every modern kitchen craves adequate storage space. A clever invention which solves this old household problem is the modern cabinet-closet which takes up no floor space and is simply fastened on the side of the door. It is fitted with shelves, hooks, clips, racks and hampers, and very readily swallows miscellaneous household articles. In its closed position, this product of distinctive craftsmanship forms a graceful panel on the door.

And speaking of doors—modern hardware has been raised to such a point of perfection that it is not only practical and efficient as well as practical convenience is achieved by changing colors or hinges, and by the provision of efficient locks.

If the dimensions of both the center and baffle are too large, a workable improvement in the middle of the room is the small exhaust fan. This table provides an attractive surface. One of America's signers of kitchen equipment has developed a table with metal or imitation resembling the color and finish of polished aluminum. The skirt or shelf is provided with two vents of eight inches, with air feet attached to the legs and a series of illustrated instructions for using with any type of vent.

INCINERATOR

The home incinerator as a third way of disposing of waste is receiving favor among those owners of modern kitchens. It is one of the new developments in the home laboratory. Ideal for certain specific purposes it is a combination dishwasher, sink and waste incinerator, with a compact steel cabinet that fits into any size kitchen.

Bon Ami

"hasn't scratched yet!"

A lady from Oklahoma writes

"after eleven years my stove is just as bright and pretty and clean as the day I cooked my first meal on it!"

"Eleven years ago we purchased a new enamelled range," writes Mrs. E. G. Stanfield of Oklahoma, "Being a newly-wed, I took my husband's advice and used nothing else but Bon Ami in keeping my stove clean. Now, after eleven years, the porcelain and nickel plate are just as bright and pretty and clean, as the day I cooked my first meal on it!" This letter is typical of many we receive. Women just have such a genuine liking for Bon Ami they enjoy telling us about it. They appreciate Bon Ami because it protects surfaces—preserves all the original lustre. They're grateful because Bon Ami doesn't redden their hands. They like working with Bon Ami because it's so soft, white and fine... so odorless... so efficient and speedy.

Use Bon Ami for your bathtubs—your sinks—for everything. It's the finest cleanser you can buy!
Choice grain, richly ripened, is the source of its flavor. Expert knowledge of mellowing in charred oak, plus 78 years of experience, are the sources of its smoothness. Golden Wedding is a blend of only whiskey with whiskey. This is the source of its goodness. And its flavor, smoothness and goodness are the sources of its popularity. But let Golden Wedding tell you its story in its own inimitable way—in a tall glass or a pony—a most pleasing way!

VISIT THE SCHENLEY BUILDING AT THE WORLD'S FAIR

DEMAND GOLDEN WEDDING—ACCEPT NO SUBSTITUTES
LIKE AN AWNING OF STONE 11 FEET THICK
to cool your house in Summer... a
“Blanket” in winter!

Johns-Manville “Rock Wool” Home Insulation keeps your house up to 15° cooler in summer... saves you up to 40% in fuel in winter! Send for book today.

IMAGINE having a huge awning over your house on a stifling hot day. How cool you would be... how well you could sleep at night!

Now you CAN have such a cool house... by blowing Johns-Manville Rock Wool Home Insulation into empty walls and attic floor spaces.

Four inches of this amazing material equal 11 feet of stone in keeping heat out in summer... and keeping it in during the winter.

Mr. A. C. Friedel, of Syracuse, writes: “With the temperature 96° outside on a scorching day, it was 20 degrees cooler inside.”

Johns-Manville “Rock Wool” Home Insulation evolved a combination flat-top range and range top, refrigerating and range, which may be purchased separately or in combination, are the accepted height recommended by cooks... will ventilate kitchen in winter.

Refrigerator accessories are constantly being developed every day to meet new requirements. Silver ice—tubbing spice boxes, satisfactory for cutting, and cold and bob gaily in tall glasses yet do not melt—up-to-the-minute ice buckets with serving tongs all ready to distribute colorful ice cubes—wide-mouthed food jars fitted on a revolving stand enabling one to get the food desired at the touch of a finger have arrived to delight the homemaker’s heart.

Renovize your kitchen
(CONTINUED FROM PAGE 52)

The age of the plumbing and the facilities the plumbing provides are of tremendous importance in renovizing one’s home. It should be remembered that continuous hot water must be provided in the renovated house. A study of the water system, both outside and inside of the kitchen, will save you a lot of trouble and expense. There are a number of hot water heaters using various fuels—gas, electricity, oil—but the most desirable have automatic equipment to regulate the temperature and insure plenty of hot water.

Repair expense due to rust and leakage will be overcome by the use of special brass and copper piping, long standards of quality in house plumbing.

Stainless metal, chrominum, copper, aluminum, colorful enamel and porcelain, the every-day materials of the new fashion era, will help you to utilize walls, cabinets and has a smooth finish without switches or other markings. All the controls are located on an aviation-type central panel at the point of greatest utility and visibility. Radio dial type, illuminated automatic controls, built-in electric timer and clock, electric light in the oven and a “minute minder” which gives audible note of chime sound by ringing a bell at a predetermined time are unique features. This same company makes a combination side refrigerator and dishwasher with the range just mentioned. Thus through these three major units, an all-electric kitchen is possible. Another firm has developed a very interesting unit for the range which decreases wall and recooling costs and at the same time does away with the over-objectionable cooking odors. Installation is done by a service technician. Units may be vented into a convenient flue or the exhaust pipe run up through the roof or an outside wall.

For the country house dweller whose house is situated where gas mains have not yet penetrated, bottled gas from steel cylinders housed in a cabinet outside the house may be piped directly to the kitchen stove in a thoroughly, efficient, modern way. Many types of ranges are adapted to this form of fuel.

REFRIGERATORS

Today’s news in kitchen equipment, the automatic refrigerator, fits the average-sized family’s box, will undoubtedly be followed by some even more amazing achievement. But at present it stands as the quintessence of silent, efficient, cost-saving economy. An old refrigerator, no matter how often it is repaired and repainted, cannot possibly attain present standards of food preservation. Science has offered up to the modern kitchen, perfect refrigeration, but to obtain perfect results, whether we use gas, oil or electricity, we must have a thoroughly insulated container with tightly fitting doors and a constant, even temperature circulating over surfaces kept spotlessly clean inside. Mechanical refrigeration are so well made today of demand very little attention if their care is based upon a simple understanding of the method by which they function. The housekeeper will find great satisfaction in the adventure of the big, open market where exciting displays of unusual fruits, vegetables and cheese abound, or who goes away weekends will find great satisfaction in the new automatic refrigerators where foods may be stored and kept fresh for days. The amazing economy of automatic refrigerators put to use is even more superior efficiency invite the amateur to learn the new refrigerator technique. A firm of international reputation has

four twenty-four hours and requires but three minutes of attention a day. It has been estimated that the cost of fuel for this remarkable stove will not exceed $15 or $18 a year. Among interesting features are the refrigeration unit and the range, which may be purchased separately or in combination, are the accepted height recommended by cooks... will ventilate kitchen in winter.

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For the country house dweller whose house is situated where gas mains have not yet penetrated, bottled gas from steel cylinders housed in a cabinet outside the house may be piped directly to the kitchen stove in a thoroughly, efficient, modern way. Many types of ranges are adapted to this form of fuel.

REFRIGERATORS

Today’s news in kitchen equipment, the automatic refrigerator, fits the average-sized family’s box, will undoubtedly be followed by some even more amazing achievement. But at present it stands as the quintessence of silent, efficient, cost-saving economy. An old refrigerator, no matter how often it is repaired and repainted, cannot possibly attain present standards of food preservation. Science has offered up to the modern kitchen, perfect refrigeration, but to obtain perfect results, whether we use gas, oil or electricity, we must have a thoroughly insulated container with tightly fitting doors and a constant, even temperature circulating over surfaces kept spotlessly clean inside. Mechanical refrigeration are so well made today of demand very little attention if their care is based upon a simple understanding of the method by which they function. The housekeeper will find great satisfaction in the adventure of the big, open market where exciting displays of unusual fruits, vegetables and cheese abound, or who goes away weekends will find great satisfaction in the new automatic refrigerators where foods may be stored and kept fresh for days. The amazing economy of automatic refrigerators put to use is even more superior efficiency invite the amateur to learn the new refrigerator technique. A firm of international reputation has
Three things
women enjoy especially
in smoking Camels

"I enjoy their full, rich flavor," says Mrs. J. Gardner
Coolidge, 2nd of Boston • • • "They never make my nerves
jumpy or ragged," reports Mrs. Thomas M. Carnegie, Jr.
of New York and Georgia • • • "They are smooth and
mild," adds Mrs. James Russell Lowell of New York • • •
Again and again you find women making these same
points about Camels.

"I find Camels delightfully mild," agrees Mrs. Potter
d'Orsay Palmer of Chicago • • • "No matter how many I
smoke, Camels never make me nervous," Miss Alice
Byrd of Richmond, Virginia says. "I like their taste
better than any of the other cigarettes," states Miss Anne
Gould • • • Why don't you try Camels for a change? See
if your nerves and your taste aren't exactly suited by
Camel's costlier tobaccos.
Punch parties for the cocktail hour

(Continued from page 43)

LA SALLE PUNCH
3 quarts of Sauvignon
1 quart Bacardi rum
1 pint pineapple juice
Add cordials and charged water

ARLESIEN PUNCH
1 quart of fresh or canned pineapple juice
1 quart of Sauvignon, or other white wine
1 pint of Kirschwasser, or maraschino cordial or liqueur
1/2 pound of powdered sugar
1 pint of charged water
Serve with a large piece of ice and cut pieces of grapefruit and pineapple.

PASADENA PUNCH
Juice of 2 dozen lemons
1 quart of melted sugar
1 quart of Burgundy
1 quart of Champagne
1 pint of claret
2 ounces of rum

BACASSO PUNCH
Small bottle of Champagne
1 pint grapefruit juice
1 pint of gin
1 pint of charged water
1/2 pint of anisette liqueur
Sugar if desired
Serve very cold with fresh grapes in the punch bowl.

MERCED PUNCH
1 pint of grape juice (Welsh or any other good brand)
1 pint Medoc, Burgundy, or other red wine
1/2 pint Benedictine (Chartreuse or Curaçao may be substituted)
1 pint charged water
1/2 pound of powdered sugar
Serve with fresh raspberries, strawberries, or sliced oranges.

CAMARGO PUNCH
1 pint of red wine
1 pint Tokay (or Port may be substituted)
Juice of 6 oranges
1/2 pound of sugar
1 pint of charged water
1/2 pint of cognac or rum
This may be served with fresh strawberries or sliced bananas or nutmeg or vanilla flavor may be added.

PLANter's PUNCH
2 quarts of Jamaica rum
Juice of 12 lemons or limes
2 pones of Curaçao
2 pones of brandy
2 quarts of charged water
Sugar to taste
Serve with fresh mint leaves and sliced oranges, lemons or pineapples.

MULLED CLARET
1 quart of claret
4 ounces of rock candy
1/2 pealed banana
1 piece of cinnamon
4 whole cloves
1/2 pint of White Rock
1 lemon sliced
1 cup of rum
Put the claret on the range; let it come almost to the boiling point. Tie the rock candy, the cinnamon, cloves, banana and lemon in a piece of cheesecloth; put into the hot claret, and let it "mull" on the back of the range for one-half hour. This must be served very hot. Add White Rock the last minute to give sparkle.

BURGUNDY PUNCH
2 quarts of Burgundy
1 pint of Port
1/2 pint of cherry brandy
Juice of 1 lemon
Juice of 2 oranges
5/4 pound of powdered sugar
5 quarts of charged water

CHAMPAGNE PUNCH
1 cup of water and 2 cups of sugar boiled to a syrup
1 quart of Champagne
4 tablespoonfuls of brandy
2 tablespoonfuls of Medford rum
2 tablespoonfuls of orange Curaçao
2 cups of strained tea
Juice of 2 lemons
1 quart of charged water

PUNCH NETHERLANDS
1/3 cup of lemon juice
1/3 cup of brandy
1 can grated pineapple
4 cups of water
1/4 cup of sugar
Grated rind of 1 lemon
2 tablespoonfuls of gin
Boil the water and sugar and lemon peel together for fifteen minutes, add lemon juice and pineapple, then cool, strain and add gin and brandy.

NORFOLK EGG-NOSS
Granulated sugar
Raw eggs
Cream
Brandy
Rum
For each egg used take one tablespoonful of sugar, one wine glass of cream and one wine glass of liquor in the proportion of one part rum to two parts brandy. Beat the yolks of eggs and sugar together, add the cream, then the liquor and lastly the well-beaten whites of the eggs.

MAINE PUNCH
1 quart Burgundy
1 cup of rum
1/3 cup of brandy
1/3 cup of Benedictine
Juice of 3 oranges
Juice of 2 lemons
1/2 can divided pineapple
1/4 pound of powdered sugar
Charged water, if desired

KAROLI PUNCH
1/3 pint of lime and lemon juice
1/4 pound of powdered sugar dissolved in water
1/4 pint of rum
1/4 pint of brandy
1/4 pound orange Curacao
1/4 pint peach brandy
2 1/2 tablespoons of charged water
Mix well and add a large piece of ice.

ARUNDEL PUNCH
Juice of 12 dozen oranges
Juice of 8 dozen lemons
8 quarts of strong tea
8 cups of granulated sugar melted
10 bottles of ginger ale
Large bunch of fresh mint leaves
Squeeze and strain the oranges and lemons, add a large bunch of mint.

(Continued on page 68)
ET THE FASHIONS OF TWO CONTINENTS

You are a marked woman. Cameras click whenever you grace a gathering. Leading couturiers eagerly scan your person and your pictures for devastating new effects. Your original frocks are news of first importance to every woman who hopes to keep abreast of fashion. That is why we deem it such a compliment to have supplied your personal car. You could choose from all the world, and you chose a Chevrolet. What decided you? The extra luxury and smartness of Body by Fisher . . . the superior restfulness of the Knee-Action ride . . . the miraculous handling ease . . . the tireless but unobtrusive efficiency of the Blue-Flame motor . . . or the unique combination of all these desirable qualities? No matter—you bought a Chevrolet, and that is answer enough. No better proof is needed that the care we spent in designing this personal car is realized and appreciated by the people for whom it was designed.

CHEVROLET MOTOR COMPANY, DETROIT, MICHIGAN

SET THE FASHIONS OF TWO CONTINENTS

To the lovely lady whose stylistic whims

Chevrolet

MASTER SIX SPORT SEDAN

A GENERAL MOTORS VALUE
With the introduction of these new Chase Lighting Fixtures, "refixturing" becomes one of the easiest and most inexpensive improvements you can make.

If you have wondered why good-looking lighting fixtures have been so hard to find, or if you have put up with ugly, out-of-date fixtures because beautiful ones were unobtainable or too expensive—you will be delighted with the beauty and low cost of Chase Lighting.

For whatever the style of your home, Chase Lighting includes fixtures and lamps to harmonize with it. Each fixture and lamp has been designed by Lurelle Guild, one of America's foremost artists, and finely made of lasting brass by Chase.

Chase Lighting includes Early English fixtures, traditionally finished in iron and English bronze, one of which is shown below. There are also authentic and charming Early American sconces, lanterns, chandeliers and lamps; distinctive fixtures and lamps styled in the Empire and Directoire manner; lovely Georgian fixtures and lamps and a complete group of stunning Classic Modern fixtures and lamps for homes of today. One of the many attractive Classic Modern fixtures is shown below.

In the charming Colonial living room and hall above, some of the many Chase Federal Fixtures and Lamps are shown. See how much they add to the inviting appearance and lighting comfort of this home.

Very welcome, too, will be the modest prices of Chase Lighting. For although in design, workmanship and finish Chase fixtures and lamps cannot be surpassed, you will find the prices much less than comparable fixtures ever cost before.

Chase also offers home owners the opportunity to refixture conveniently a monthly payment plan—whether you wish to do over the lighting of one room or your entire home.

Ask your local Chase Dealer to tell you how little refixturing with Chase Lighting costs—how easy it is to do, how easily it can be paid for. Or write Chase Fixture and Lamp Division, Dept. H-2, Chase Tower, 10 East 40th Street, New York, for free Refixturing Finance Plan.
The well dressed salad

CONTINUED FROM PAGE 29

Cut 6 slices of fat bacon in little squares and fry in a hot pan until crisp. Pour the hot grease and the bacon directly on the greens—put a teaspoonful of olive oil and some freshly ground pepper in the hot pan and pour over the salad. Mix well and then eat at once. The salad will be slightly, but it is really supposed to—and it is quite delectable for a change.

HOT POTATO SALAD

Boil 3 pounds of new potatoes. Peel and slice while hot. Sprinkle with chopped chives or shallots and finish with French dressing. Place in a bed of fresh lettuce and serve warm.

VEGETABLE SALAD

Boil 2 pounds of new potatoes with their skins on. Cook separately 1 pound of green peas, ½ pound of string beans, 1 pound of lima beans, 6 beets, 6 carrots cut in little cubes, and the tips of 1 bunch of asparagus.

Make a boiled dressing for the potatoes in the following manner: Mix 2 tablespoonfuls of sugar with 1 level tablespoonful of flour, 1 level tablespoonful of salt and some freshly ground pepper. Add ¾ of a cup of vinegar and ¼ cup of water. Put this mixture in an enamel double boiler. When ready to use, add ½ cup of thick cream to dressing. Season again to taste and pour over the potatoes, which have been peeled and sliced thin while still hot, and which have been sprinkled with a teaspoonful of chopped tender chives or chopped onion.

Marinate the rest of the vegetables separately, when they are thoroughly chilled, with French dressing for a half hour. Arrange the potato salad in a pile on a bed of tender lettuce leaves and place the different vegetables in neat piles around the potato salad.

SPINACH SALAD

Wash and pick over carefully 3 pounds of spinach leaves. Soak in cold water until all sand has been taken off. Put them in a pan with a little cold water and bring quickly to a boil. Drain well and chill thoroughly.

Put in a salad bowl 1 teaspoonful of French mustard, some salt, freshly ground pepper, 3 tablespoonfuls of olive oil and 1 of vinegar. Mix well, add the spinach and let it soak well, turning it over several times gently so as not to squash the leaves. Serve very cold. This is particularly good with cold roast veal.

August, 1934

The well dressed salad

CHICKEN LIVER DRESSING

Wash a head of chicory and a head of escarole, pick over carefully, soak in cold water and dry thoroughly. Make in the following dressing:

Wash two chicken livers and boil until tender with a carrot, an onion, a piece of celery and a bunch of parsley. Remove from juice. Hard boil 2 eggs. Pass the livers through a very fine sieve. Do likewise with the yolks of the eggs. Put in bowl together with a heaping teaspoonful of French mustard. Mix as paste—add freshly ground pepper and salt to taste and pour in, drop by drop, two tablespoonfuls olive oil, stirring always in the same direction. Now thin this by adding a teaspoonful of wine vinegar and a tablespoonful of red wine. Sprinkle some chopped chervil all over the escarole and chicory or chopped tarragon. Pour the liver dressing over all and toss well. Serve this salad very cold.

ROMAINE SALAD WITH HARD-BOILED EGG DRESSING

Prepare salad in usual manner. Hard boil 3 eggs. Pass the yolks through a fine sieve and put them in the bottom of a cold salad bowl. Add a teaspoonful of French mustard, freshly ground pepper and salt. Then add 3 tablespoonfuls olive oil, and then one tablespoonful of tarragon vinegar. Add remaine, broken in small pieces, and sprinkle with a teaspoonful of fresh chopped tarragon. Mix well. Sprinkle the top with the whites of eggs which have been chopped up fine.

WILTED SALAD

Lettuce or field salad or dandelion may be used for this. Prepare the greens in the usual way—but in this case put in a hot bowl and sprinkle with salt and freshly ground pepper and use this dressing;

Cut 6 slices of fat bacon in little squares and fry in a hot pan until crisp. Pour the hot grease and the bacon directly on the greens—put a teaspoonful of olive oil in the hot pan and pour it over the salad. Mix well and then eat at once. The salad will be slightly, but it is really supposed to—and it is quite delectable for a change.

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Reproduction of a fine
English Eighteenth Century Desk

Baker Furniture offers something more than utility. Beyond the essentials of fine materials and sound cabinet making there is an elusive and enduring charm that comes from painstaking work and subtle finesse in the carrying out of design and finish.

The Old World finish used on Baker reproductions is applied by hand, and given proper care, its color will mellow with age, like old wine. The beauty of antiques lies largely in the patina built up by frequent polishing. To make your furniture beautiful and enduring we recommend Old World Polish.

Old World Polish costs one dollar per bottle from your dealer or sent postpaid from the factory.

★ Send ten cents to cover cost of mailing and we will gladly send you a new brochure—"The Care and Feeding of Furniture," which explains in full detail the artistic value and proper treatment of Old World Finish.

Baker Furniture Factories
Holland and Grand Rapids, Michigan
If You Want the Cool Natural Beauty of Wood for Your House

There is ample reward for you when you use these Creosote Shingle and Wood Stains—

Doubled Life for wood, shingles, trim and siding

Intensified Beauty in harmonious grays, greens, browns or brighter colors

No Painty Film to mask the cool beauty of the natural wood texture

Cabot's Creosote Shingle and Wood Stains, standard for over 50 years, have never been excelled. They have all their original preservative qualities, containing more than 60% creosote, "best wood preservative known," and are now made by the patented Cabot Collopaiking Process, newest colloidal method of compounding. They can be bought everywhere.

Send the coupon below for full information.

**Cabot's Creosote Shingle and Wood Stains**

Made by the Makers of CABOT'S COLLOPAKES, for Every Paint Use.

141 MILK STREET
Boston, Massachusetts

Gentlemen: Please send me your Color Card and full information on Cabot's Creosote Shingle and Wood Stains.

Name
Address

---

**Continental condiments**

(continued from page 53)

**GREEN AND BLUE GRAPE JELLY**

Use sound Concord grapes, half ripened and half unripened. Wash, pick over, and stem. Cover with water to half their depth; stew until tender. Drain in a double cheesecloth bag. Measure juice and boil 15 or 20 minutes. Chop 1 cup orange peel, wrap in a little cheesecloth bag, immerse in juice until flavored to taste, and remove before adding sugar.

Slowly stir in a measure of heated sugar equal to that of the juice, and continue stirring until the sugar is thoroughly dissolved. Let boil from 3 to 5 minutes, or until it jells, skimming when necessary.

**BLACKBERRY JAM WITH PEACH NUTS**

Wash and carefully pick over the blackberries. Cover to three-quarters their depth with water, and stew until quite tender. Mash through a sieve or use a flour sifter.

Measure 1 lb. of sugar to an equal measure of stewed fruit. Put sugar in a kettle, stir in just enough fruit juice to dissolve it, and boil until a thick syrup. During the last few minutes of boiling, add strips of grapefruit rind, the amount dependent upon individual taste.

Add fruit, reduce syrup to just below the boiling point, stir occasionally, and cook until fruit is thick and transparent. Lastly, stir in 1/4 measure of chopped pecans.

Before sealing glasses, add to each a small strip of bark peeled from a cinnamon stick.

**PICKLED CURRANTS (Mustard Cucumber Pickles)**

Select 3 dozen large yellow over-ripe cucumbers, parboil, halve through, scoop out seeds, and cut in full length strips 1/2 inch in width and thickness. Put in an earthen dish, add 1/2 cup salt, cover with water, add 1 teaspoon powdered alum, cover dish, and let stand over-night. Drain, put in a colander under running water, then let dry a few minutes.

Heat 1/2 gal. cider vinegar, 2 cups brown sugar, 1/2 cup dill or mustard seeds and 2 tablespoons celery seeds to the boiling point, add cucumber strips, and boil 10 minutes. Fill glass jars with cucumber strips, add a long, red pepper to each jar, remove seeds from the cooking vessel with a fine sieve and add to pickles, then slowly pour over boiling vinegar liquid. Seal tightly and use after 10 days. Excellent with cold meat.

**SPICED ELDERSBERRY, WHORTLEBERRY AND DAMSON PLUM JAM**

Pick over and wash an even quantity of elderberries, whortleberries and damson plums; half damson and half sloe plums may be used, the latter being a wild elder plum. Mix fruit, cover to half their depth with water, add a little muslin bag containing 1 teaspoon allspice, 1/2 teaspoon cinnamon, 1/2 teaspoon ground ginger and 1 teaspoon grated lemon peel, and then stew until the fruit becomes quite tender, removing the bag when the fruit is flavored sufficiently.

For each pound of cooked fruit, allow 1 1/2 pounds sugar. Heat sugar lightly in a kettle, add enough orange juice to dissolve it, and boil until the whole becomes a thick syrup. Add fruit, mushed through a sieve or flour sifter, reduce syrup to just below the boiling point, and then cook until transparent.

**GOOSEBERRY MARMALADE**

Pick over, wash and dry gooseberries. Cover to half their depth with water, and stew until tender. Put through a sieve or flour sifter. To 1 pound of fruit pulp, allow 1/2 pound of sugar, or 1/4 pounds if berries are very tart, and 1 tablespoon, each, grated lemon peel, orange peel and cinnamon.

Heat sugar and seasonings lightly in a kettle, add enough orange juice to dissolve, and boil until a thick syrup. Stir in fruit and seasonings, reduce syrup to just below the boiling point, and cook until transparent.

**CURRY CUSTARD**

Pick over, wash and stem 10 lbs. currants. Mix currants, 3 lbs. sugar and 4 cups cider vinegar. Add a small muslin bag containing 1 teaspoon salt, 1/2 teaspoon black pepper, 1/2 teaspoon red pepper, 1 teaspoon ground cloves, 1/2 cup chopped ginger, 1 teaspoon cinnamon, 1 teaspoon allspice. Bring to a boil, then reduce to just below the boiling point and cook until thick, about 2 hours.

**PEAR BUTTER**

Barlett, sugar, apple, date, pear, and snow pears are good for butter. Pare and cut pears in eighths. For each pear allow 1 quart slightly sweetened water, 1/2 teaspoon ground cinnamon, 1/2 cup chopped ginger. Reduce syrup to just below the boiling point, and then stir in just below the boiling point until fruit is transparent.

**YELLOW TOMATO CONFIT**

Take 10 cups small yellow tomatoes, and wash and quarter them. Without parboiling, take 1 lemon and 2 oranges, wash them thoroughly and slice half and quarter half. Mix the fruits, add 1 tablespoon cinnamon and 1 teaspoon mustard, cover to half their depth with water, then cover jar and stew until tender.

Use 2 cups maple, brown or granulated sugar, preferably grade A dark brown. Heat sugar lightly in a kettle, stir in just enough juice to dissolve it, and boil until a thick syrup. Stir in fruits put through a sieve or flour sifter, add 1/2 cup crystallized ginger, reduce syrup to just below the boiling point, and cook until fruit is transparent, lastly addling 1 cup chopped pecan nuts.

**LAUREL E. WUEBKER**

AND ANITA W. GLEERP.
Don't say we didn't WARN you!

IF YOU WANT YOUR SHARE OF THE SLIM SUPPLY LEFT OF 16- AND 18-YEAR-OLD PRE-PHOBITION VINTAGE WHISKEY, BETTER ACT RIGHT NOW!

There is a limited supply of pre-prohibition rye and bourbon still remaining in the nation's warehouses. Several of the most famous brands of these whiskies belong to National Distillers and its subsidiaries. When this diminishing supply of rare old whiskey is exhausted, you will never see any more, as the government customarily insists that whiskey be withdrawn at the end of 8 years from barrels and bottled for purposes of revenue.

You might, however, reasonably ask—won't this supply last some time? Is there any immediate need for haste in acquiring a stock?

It is not our purpose to sound a selfish alarm. You will always be able to get good whiskies—there is a good supply of aged-in-the-wood and bottled in bond four-year-old ryes and bourbons coming along. These will be available under the same brand names mentioned here. On the other hand, facts, based on sales, indicate clearly that every single case of this 16- to 18-year-old vintage whiskey will be sold within a relatively short time.

With the return of better times, people of means are again shopping for character and quality in the liquors they drink and serve.

This explains why our 16-year-old Old Taylor is now completely sold out—as are several other venerable National Distillers brands.

It also explains the swiftly mounting demand for our famous pre-prohibition bourbons—notably Sunny Brook and Old Grand Dad, both from 16 to 18 years in bond. And for Mount Vernon—our one remaining prohibition-aged rye—ranging in age from 12 to 13 years.

So if you wait too long, don’t say we didn’t warn you.

When liquors of this rare calibre, limited in supply, can be bought at moderate prices, it is obvious that they can’t and won’t last very long.

You might, however, reasonably ask—won’t this supply last some time? Is there any immediate need for haste in acquiring a stock?

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PRODUCTS OF NATIONAL DISTILLERS
Viva Cuba!  
But please, please  
Señor, mix that wonderful  
BACARDI Cocktail  
just like this:

1 jigger of Bacardi  
Juice of half green lime  
1 bar-spoonful granulated sugar  
Shake well in cracked ice

For this is the Cuban way, the way that will give you the greatest delight. So please, please Señor, do as we do in Cuba, and follow closely this recipe that has made the Bacardi Cocktail the smartest cocktail in the world. Viva!

In all the world there is nothing else like Bacardi—a flavor, a delightful mellowness that no one has ever been able to copy, for the secrets of distilling Bacardi have been the property of a single family for over 70 years. Remember, every drop of genuine Bacardi has been fully aged in the wood—the youngest drop is always 8 years old at least!

BACARDI

A Schenley Importation

Visit the Schenley Building at the World’s Fair

House & Garden's bookshelf

The Book of Culture. By Elbert Hubbard. New York: E. P. Dutton & Co. 416 pages. This is a splendid and comprehensive book for those who would like to know about the world of culture. It is full of information and is written in a clear and interesting style.

Many fine books have been written about culture, but none of them has been so useful and enjoyable as this one. It is a must for anyone who wants to know about the world of culture.

Much advice is given to the one who would aspire to the rôle of cultivated person. He is pleasantly, not glitteringly, seen, etc. The after-dinner speaker, the maker of announcements at socials, fairs, auctions, etc.—has power only in relation to his charm of voice supplemented by polish and ideas. Shades of memory! How many a famous and delightful speaker with neither charm of voice nor polish has been able to get it across because he did not have an idea and knew how to get it across. A charm or pose in the contrary notwithstanding.

We somehow suspect the author of a little private thesis or quarrel of his own when he writes: "Men who have spoken in public so long and are so accustomed to being catered to and hearing themselves speak that they allow themselves to ramble on and talk interminably, while women 'stop, look, and listen,' arrange their speeches logically and finish when they have come to an end. Finishing when you come to the end should be the golden rule for all!"

That it is a handy compendium for your bookshelf, we must confess. Teaching and preaching apart, just glance at the contents: Literature from Greece to Russia. Music—its story from Primitive Times to the Piano. Architecture. Painting, and with these Fine Arts are classed somewhat arbitrarily, Weaving and Ceramics. Then there is History, from the Ancient Civilizations to The Great War, in 135 pages. Fancy that book written in 1914! It is divided into twenty parts: Knowledge and Applied Knowledge. For knowledge, if it be worth anything, must be absorbed into living and being. So you may expect the literary, biographical and other classified facts to be interspersed with some teaching and some preaching. "Throughout this book, if you read it with a searing eye, you will pick up methods (we say please note this word in passing) "methods of expression and criticism, which should help you to make your mark in any group." The Index is our own.

House & Garden
You're Making Movies with the "K" at the Hambletonian

- Extra equipment for the "K" includes four telephoto lenses, for close-ups of distant action; the wide-angle lens, giving breadth of view in close quarters; filters for close-up effects and scenes; and the Kodacolor Adjustable Filter for gorgeous movies in full natural color.

- "They're off!"—and purring contentedly, Ciné-Kodak "K" drinks in every flashing detail of the scene. You'll see it next on the movie screen in your living room at home... Using the "K" is almost as easy as tipping your hat—yet it's versatile enough to meet every demand. Loads with full 100 feet of 16 mm. film. Price from $11.25, including case. Eastman Kodak Company, Rochester, New York. If it isn't an Eastman, it isn't a Kodak.

Ciné-Kodak "K"

EASTMAN'S FINEST HOME MOVIE CAMERA
Collecting Rose favorites of bygone days

(Continued from page 33)

into Ohio, Kentucky and Illinois; later, from Missouri and Kansas over the prairies into Nebraska and the Dakotas. Lost Roses, hanging on for dear life, gave us a surprising and colorful record of the spread of home life over the continent. The new Rosarians planted in their gardens. These tough, unbeatable Roses, marking a long period of our national expansion and about two hundred years in the development of the Rose family, are often the only remaining relics of what was once a home, a town, a mining camp or hunting settlement. The old Rosarian homes, who will seek in ghost towns, abandoned gardens, depleted homesteads, who will go to the ends of slough bays, will find his treasure.

ROSES FOLLOWED THE FLAG

Naturally in our new country, seaboard or inland, water was the principal means of transportation, and permanent homes were the new owners of the new water. Wherewhere tobacco planting, commerce, fisheries, industries brought greater wealth and freer spending, we find that the old Rosarian homes might be expected. Virginia led in gardens of importance with the dignity of design. It is in these prosperous settlements of the past, which have gone by and remained rural in character, that we shall find the finer Roses, the choice French and English Roses purchased from our earlier nurseries or brought directly to the estates in trading ships. The old Rose collector, who will make long visits or frequent excursions into the wilder regions, will, the I he fellow off the beaten track, be rewarded with his choicest finds.

A collector of old Roses is an explorer in his own country, making his explorations into country by-ways, with no hardships to bear. He is bent on pleasant excursions, with a good chance of being rewarded for enjoying himself.

One excursion within our Rose parish in southern Maryland is both remarkable and typical. This day we stopped at a cross-roads store. A friendly farmer introduced himself. "I hear you folks like old Roses. So say some of your relatives, who were Rose lovers and own a hobby, "I'd like to take you to an old place." On the spot we arranged to go the next day. Carrying our constant companions, spade, mattock and trowel, we turned at the store corners into a road leading toward Chesapeake Bay. At a great Oak tree we turned into a wood by-way. At a Mullberry tree marked by having about it a carpet of Polyantus Narcissi gone native, we met our farmer friend. We proceeded through a gradually disappearing lane until we could drive no further. Then we walked and walked.

The end of our trek was a revelation. Bright blooms from the mellow white to the deep rose fell out of the back door and tended her garden. The Roses were all June blooming varieties. We filled a steamer bag with stems from the main bushes and left the garden intact. When we grew these Roses we had Pink Centifolia and a deep red rose called Heirloom Rose. We developed the many shades of rose from pink to deep rose: Shelleys Provence, a Centifolia of thorn form, light pink, called Noisette Dolly; the Common Moss Rose and Clustered Maiden's Blush, alba, as delicate and pretty as its name. That the house had been loved in for years from the older LOmega Roses in the front yard and an interesting climbing rose on the trestling-dourn porch. But no shade hand had been over the first Rose garden behind the house.

With our farmer's approval we took the climb boldly. Nothing in neglect and abused Roses is quite so sad as an old "runnin" Rose. The white, clustering, fragrant Musk Rose of the long shining leaf, the Evergreen Rose, from its evergreen-perpetual habit, the crimson-leaved and white blooms, the Ayrshire with long and stringy shoots, the Alpine Rose, "the rose without thorns," the blue rose known as the Blue Gerard. As species they are rarely found here now. Beautiful hybrids of the above were made early in the 19th century and today are highly individual features of their type form. They survive on old places, for these "runnin" Roses were great favorites. From delicate fences, rickety porches, suckering into vacant lots and among homes many of these early hybrids. The highly individualized features of their species are helpful in identifying the hybrids as they are reasonably close to their type forms.

EARLY ARRIVALS

Scotch Roses and the two Austrian Briars came over early, as did Sweet Briar, now so often found in woodlands. Harlow's White Tea-Rose, with many country door-yards, suckering into vast clumps and throwing forth sunny wreaths of small yellow blossoms, is an American Rose of the finest type.

While our country was recovering from the Revolution, and English ships were stripping the seas of fasten hunters introduced into England four ever-blooming or monthly Roses from China. These free-blooming Tea-Roses, so widely and faithfully, and the best blooming Rose ever, and Red China, Rose scapiferae, bright and double, came about 1789. The Yellow Tea Rose came in 1800 or the Pink Tea in 1824. From the Isle of Bourbon in 1817, the French brought the Bourbon Rose, parent of many fine Roses for fifty years. In South Carolina a cross of Old Blush and Musk Rose made the new American, small-flowered, generally-clustering Rose, the Noisette of 1817. These, which we admire these new Roses in her garden. The French nurserymen developed their varieties.

The Hybrid Perpetual Rose really re- mounted during this time under French culture. From the China Roses crossed with June Roses a new family of Hybrid Perpetuals arose. The Hybrid Pe- rose to proud acclaim. They are now very rare; unfortunately so, as their blooms are very handsome and they are excellent Roses for breeding purposes. Tea-Noisettes, from crossing Noisette with Tea, were the most beautiful climbing Roses developed from the new material. They had been greatly neglected, due, perhaps, to being somewhat tender. All the above Roses in the Hybrid Perpetual variety were quickly established in American gardens. In the "sweet and fallow," forgotten, rural places the old Rose collector makes his search for many of which our sun-loving, many in such a bit of old America.

With Lillie as guide

On various excursions, with Lillie, our cook, as guide, we went to the homes of her colored friends and some starched Rose friends and finding Roses we would never have found otherwise. With Lillie we have made visits to a place called "Our Rose Garden," on an orange grove plantation before the war of the States. Rachel, the colored mistress, is a keen Rose breeder and in the garden of her own home has a perfect Rose Garden of the Chinese Rose. Here in beds and borders, we had the joy of finding, among others, the New Dawn and Hybrid Perpetuals. Old Tea Roses, Noisettes and Bourbon and the Myrophylla Roses, the small-leaved kind with double blossoms like flat rossets and the presence of the many, many more Tea-Roses. Noisettes and Perfows can be given names otherwise.

For daintiness, for neatness of foliage, fine form of bloom, captivating fragrance, delicacy of color and charm of scents, nothing can match the appeal of old Roses, the Teas. Original pink and yellow for live to us in such close descendents as Bon Silber, China Rose, when enjoyed great favor and some varieties rose to high distinction during the last century. Being somewhat tender they end not our affectionate care. While rescued Tea Roses can be given names or not, old Rose lovers owe them the duty of restoration to a place of honor before we lose forever.

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The little known Wallowas

(CONTINUED FROM PAGE 39)

(Syringiunum grandiflorum), which are a decidedly pink tone in contrast to the white-purple hues of the same plant growing in the basaltic lavas of the Columbia basin, prefer the wetter soils and are usually found as irregular banded groups of purple and white, faithfully outlining small depressions in the general contour. On the open slopes highly prized by Clematis douglasii, the Old Man's Beards, or Sugar Bows, grow in profusion to be followed later by great silken seed heads much as in the Alpenvereins.

In the year these same slope may display the yellow umbels of numerous species of False Buckwheat (Eriogonum) found in abundance in this region. The flowers of each of the three big petals marked basally with an eye of dark violet, and Caeoleochoris minor, creamy white with the conspicuous yellow stamens, are by far the most beautiful of the petals of the plant.

Of these plants the Bird-bills and Grass-wildows are easily grown in any garden where they can be assured of a share of early spring moisture. Later in the season a thorough baking will be appreciated by both, though they live and thrive in many gardens where this is an impossibility. The False Buckweeds are somewhat slender little shrubs which resent removal from their native haunts. E. umbellatum has been used as a ground cover with a certain amount of success in lowland gardens and displays all its umbrellas of tiny yellow flowers above the background of its evergreen foliage. The two Mariposa lilies are far the most accommodating of all that lovely race and I have had little difficulty in growing them, except for the fondness of meadow mice for their small bulbs.

SUNFLOWERS AND PHLOX

During the early summer months these same slopes are aglow with the huge blossoms of the dwarf sunflowers of the Balsamorhiza group of which several species are present. Pale tur­ cate, one of the prickly-leaved little Fire-flames, covers the rocky outcrops of the ridges and the canyon walls with countless dots of vivid pink. The display of this particularly floriferous little Phlox, which grows sometimes to a height of six inches, reaches a perfection that is not exceeded by any other of its tribe anywhere in the West.

Leucitis columbiana, representing one of the top-rank genera of western alpine, grows well on the scree of the cliffs, sometimes outlining every crack and crevice with packed masses of pale green succulent rosettes, and at blossom time facing the cliffs with patterns composed of myriads of small white and pink blossoms on eight-inch stems. Of all the Leucitis each individual plant of this species flowers only once, a profound and rare transplanted best. It is at home under a great variety of garden conditions, requiring chiefly drainage adequate to provide water from standing about the crowns.

The Wallawas themselves (the same applying to the higher parts of the range lying to the south of the valley of the same name) have some interesting records to offer to a plant lover.

On the heights above Wallawas Lake, Clematis columbiana can be found displaying its snow-white blossoms against the background of some old snag. One of the unfortunate sights of the alpine lakes region is found in great clumps of dwarf, St. Johnswort (Hypericum scouleri) edging the meadows. Here it is a six-inch shrub with rounded little blue-gray leaves, silvered to a degree that makes it shine like as in the Carmel metal when covered with a film of morning dew. Above this pleasing foliage framework are myriads blood-red blossoms which open into wide-eyed flowers of dazzling yellow to make a startling red and yellow mosaic.

GENTIAN BLUE

Beyond these banks in the green of the meadow itself are spots of intense violet blue which a closer approach reveals to be the huge upturned trumpets of a particularly good dwarf gentian, Gentiana affinis (Collins) which at high altitudes, this, the most showy of native American Gentians, never exceeds six inches in height and is more often four. Both of these plants are good enough to respond to ordinary cultural care in the garden. The Gentian is somewhat slow in establishing itself. Fostering them as though they are the almost any other plant. One can look and worship, but it is useless to attempt to collect it for no one has yet succeeded in excising it to reproduce it in the garden even a shadow of the loveliness it possesses in the mountain heights.

A CHOICE PRIMULA

One more plant remains to be mentioned out of a host of others which have been found on the Primrose paths, one of the finest sub-alpine plants of the West. It is not a lover of the sun-swept meadows, but is to be found along the fringes of the Pine dunes, sometimes growing in the shaded places of the shaded places of the vast blue-green foliage, as a nearer view is given to the ground around the plant. In these same scree Saxifraga oppositifolia grows in the shaded places on the cliffs, those dwarf saxifrage species of pale green leaves arranged opposite on the short stems as a background for the purple blossoms. Running through the other plants on these-like stems, I found on one peak a tiny Cardamine with almost microscopic leaves and lovely clear blue nodding bells on frail two-inch stems. It has been an unexpected surprise that frequently startle the alpine plant grower. This dwarf displays many of the botanical characters of C. colonnalis and fully expected it to grow into a robust garden plant in one or two seasons, as so many of the other dwarf forms have been found, and that has been the garden for three seasons now and, while the basal leaves are somewhat larger, it still is a ground-hugging mass of dark green foliage, upon it open tiny blue bells on two inch stems.

On the sheer rock walls above are occasional individuals of the most alpine Primula (Primula marginata) to be found in the Wallawas. The exquisite beauty of its mats of woolly leaves sprinkled with big blue and pink blossoms of six-inch stems.

One may, if fortunate, find a little Primrose growing in the Pine dune beneath the scattered trees or out on the open slopes. It is a real gem. It makes one wish most ardently that more of the aristocratic Primulas had been given to America. The leaves are all basal, ovate and blue-green. The flowers, which are arranged in open heads, are deep violet with a most heavenly perfume. I have never seen a mass display such as is given by other Primulas. The short stems of the flowers are so delightful hours ever spent in these mountains have been passed wandering in the Primrose scented glades early in the spring. All the other plants around them were C. colonnalis, one of the most distinctly appealing of all the family, is abundant, displaying its little blue-gray rosettes of narrow arrow shape and big and violet and gold Dianes everywhere. Erigeron cancellus, a golden counterpart with somewhat larger foliage, is common, though it does not grow as robust as in the Cascades. Erigeron ovatifolius spreads blue-gray circular mats of leathery round leaves over the shingle, the com-
The legions of Muscari go on parade (CONTINUED FROM PAGE 29)

...years. A form of it called the Feathered Hyacinth, *M. c. monstrosum* (M. plu- tronum) is somewhat better known because it is sometimes grown under class, and it is also better looking if it can be had in good condition, which seldom can be out-of-doors. It is also a curious individual with all its flowers turned to slender filaments of a pale faucet color (vegetable hairs, someone called them), the whole so delicate and showy that it suggests a plum chid stands no chance at all with bad weather. The leaves appear before the flowers buds and when these finally push up they take a long time to develop, I have it in the garden and it is quite hardly, but when the weather has been bad on it, and it certainly must keep my eyes turned the other way.

*M. elegans* opened here on April twenty-sixth of this year. It is its initial appearance in this garden and it seems a desirable addition. The erect lower spike is well filled and of a good dark blue and it is apparently here. There is little or no scent. It said by some to be a seedling sent out by Max Leichtlin. *M. heldreichii* is from Greece. I was hung on its trail before I secured a few bulbs. Impatiently I impatiently heir bow to the spring world for I had read handsome praises of it. When it imagine yourself in the Spice Islands and stand in front of it. It is well known, beloved, a plant which stands no chance at all with the legions of Muscari go on parade. The legions of Muscari go on parade. The legions of Muscari go on parade.

Toward the end of June Muscari* is an easy and pleasurable flower. It com¬es from Asia Minor. It has the fragrance *Nymphaea alba* or *N.a. asterias,* which stands no chance at all with the legions of Muscari go on parade. The legions of Muscari go on parade. The legions of Muscari go on parade.
Plants to make hedges of distinction

(Continued from page 45)

may be kept at any desired height from five to fifteen feet.

The Yew, long famous as a hedge plant in old English gardens, has a dark green foliage and a walk-in texture approaching that of any other hedge evergreen. Small wonder that they carry an atmosphere of their own, for they belong to a very small group of trees so ancient as to be unrelated to any of our modern evergreens, old as many of them are! The comparatively high price of plants and the Yew’s limited hardiness have undoubtedly been the chief reasons for its so limited use for hedges in this country. With the more general propagation of harder varieties it is beginning to be used much more extensively but still not nearly so much as it merits. The Japanese Yew (Taxus cuspidata) and the Yew’s little but faster growing T. obscura are the best of the Yews available for hedges of medium height—five to seven feet. There are several taller growing forms of the Hybrid Yew (T. media), a cross between the English and the Japanese Yews, but as yet they are rather high priced for hedge planting. Like the Hemlock, the Yew will thrive where there is considerable shade. Yew hedges are especially desirable for the intimate character of the garden, rather than for a boundary hedge.

Our old reliable and too little appreciated Red-cedar (Juniperus virginiana), its various forms, is perhaps the most available and the most overlooked—possibly because of its very obviousness!—of all good evergreen hedge plants. It may be depended upon to succeed from New England to Florida and across the continent, and under more varied soil conditions than any other. It can be used in dry stony soil, in the poorest sand, and in almost pure sand by the sea where no other evergreen would do. Making rapid growth, it may nevertheless be kept at any desired size. J. virginiana is a living growing hazy form, best for hedges of eight feet or under.

Arborvitaes of both the American and the Oriental types (Thuya circinata and Chamaecyparis) have long been popular for tall hedges as they stand any amount of pruning and clipping. Though the former is a native, it has, like the Chinese Arborvitae, a certain hardihood character which makes it most suited to use in rather formal surroundings. This is true also of the so-called Cyprus (Chamaecyparis, if you care for accuracy in plant names) still listed in some catalogs as Reti-

noporatae. The Stander Hinoki Cypress (Chamaecyparis obtusa) is one of the handsomest, but too of them do best in a somewhat sheltered situation.

For a very tall hedge designed to serve as either a windbreak or a decorative hedge for our native White Pine (Pinus strobus) serves excellently. Planted in a staggered row, four to six feet apart, and left to grow with little or no trimming, it will form a dense, semi-formal wall of soft blue-green. Where the obnoxious blister-rust is to be feared, one may use either the White Fir (Abies concolor) or Nordman’s Fir, planting somewhat farther apart than for Pines.

For an inexpensive tall decorative hedge, one may grow the California Privet in undeniably a fine thing, although subject to winter-killing in periods of extreme cold such as visited the East last February. When allowed to assume its natural form—which is not often unless the house has burned down or the bank has foreclosed the mortgage—it really is a beautiful shrub. The longer, slender sprays of the new growth, reaching to a height of ten feet or more, clothed with the regularly spaced clean glossy foliage, which is held well into the winter, make it a very different looking plant from the four-foot closely cropped prisoner with which everyone is familiar. And when the snow—well, few people will take you seriously if you mention the California Privet as one of the most beautiful of flowering hedges. To succeed from New England to Florida and across the continent, and under more varied soil conditions than any other, it can be used in any amount of any kind of soil—sand, clay, peat, or loam—without change of habits.

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Plants to make hedges of distinction

(continued from page 74)

north of New York, and even in the latitude of Philadelphia it is best employed as a hedge within the garden rather than to surround it. Helix creusa subsp. creusa, not unlike Box in habit, is very hardy, and forms a beautiful and unusual evergreen surface. Cotoneaster verticalis, making a growth of six to eight feet, is vigorous and fairly fast growing, and holds its attractive foliage well through the winter. English Ivy (Hedera helix), if given sufficient support, forms a solid evergreen wall of great beauty and is particularly valuable where limited space makes a thin hedge or screen essential. The Baliie Ivy (H. baltica) with somewhat smaller foliage, is much harder. The semi-climbing Wintercrapers (Euonymus radicans and varieties), which are still harder, may be used in the same way.

Unfortunately the Japanese Euonymus (E. japonicus) is not hardly enough north of Washington, for it is an ideal evergreen hedge plant, and the only one, so far as my experience goes, which can be grown down to the ocean's edge. All the Euonymus require annual spraying to keep them free of scale. In deciduous plants for the medium height hedge there are the various Privet, of which the Regent Amur is not only harder but more nearly evergreen than California (Ligustrum ovalifolium). The Fading Cotoneaster (X. acutifolius), hardier than the普惠, is just as practical for everyday hedge use, and very much more distinctive. For the latitude of Washington and below, one of the less hardly evergreen sorts, such as the beautiful L. lucidum, may be used. Japanese Barberry everyone knows, but the fact that it can be kept low, and when desirable clipped quite as formally as California Privet, seems not generally to be realized.

Very low hedges—perhaps they might with greater accuracy be termed borders—are often desirable for division lines within the garden. It is advantageous to have them evergreen as they will then do much to maintain the garden atmosphere throughout the winter. Dwarf Box is again the first thing to suggest itself here, and a little hedge both jolly and dignified it surely makes. More showy and impressive, and somewhat more substantial, is the Dwarf Japanese Yew—Taxus cuspidata nana. This may be kept as a formal or made as formal as desired. Decidedly informal, however, and as full of character as its shining, dark green, holly-like leaves are full of spiny teeth, is the beautiful little Berberis verruculosa—out of the ordinary as it is attractive, but unfortunately not hardy enough north of northern New York. Two useful and useful deciduous deciduous shrubs for dwarf hedges are the Box Barberry (B. bluebergii minor) and the new Lobster Privet.

Sometimes there is occasion to use a really protective hedge—something with "teeth" in it. For a tall barrier of this sort nothing is better than the Hickory Hawthorn—Crataegus crus-galli—which attains a height of eight to ten feet. The English Hawthorn (C. oxyacantha) gets somewhat taller, but is of less dense growth. The Honey Locust (Gleditsia) grows like a weed under almost any conditions and has beautiful, soft, feathery foliage which much hedges the wickedly sharp, stout spines concealed within it. Within its range the American Holly (Ilex opaca) gives the ideal combination of year-round beauty and effective protection in a hedge.

For low protective hedges the several Barberries, Rugosa and Rugosa Hybrid Roses, and a number of the Rose species are available. In sheltered situations, as far north as New York, the Firethorn (Pyracantha cocinea) makes a gorgeous barrier of moderate height.

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431. "TWENTY-ONE DELIGHTS OF CAMPBELL SOUPS." This folder contains brief descriptions of twenty-one different kinds of Campbell Soup in Campbell's Soup Co., Cambery, N. J.


433. "WRAP UP YOUR FOOD." A four-page descriptive of advantages of this product. Diretions are given for making jam jellies, marmalades, etc. CANNON BROS., WELCH, THE WELCH CRANK JUICE INDUSTRIES, Westfield, New York.
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