BOSTON TEA PARTY! Deep red walls, richly patterned chintz, gracious furniture and handsome table appointments combine to give an atmosphere of mellow warmth. Just one example of the model rooms on display in Jordan's famous homefurnishings department.

Drapery and slipcover of floral-printed glazed chintz... in green and red on white ground, 36 inches, $4.35 yard, Oval, mahogany folding tea-table, $62.00. Mahogany threel table, $35.00. Wing chair, in muslin, $100.00—slip cover additional. Pine cabinet, $150.00. Antique pine mantel, $110.00. White pottery lamp, translucent "clair-de-lune" shade, complete, $89.00. Commode, $100.00. Pillow Porcelain vase, delicate Chinese motif, $15.00. Matching cigarette set, $10.00. Minton's fluted "York" china, graceful floral design... teacups and saucers, $30.00 dozen, plates, $45.00 dozen. Heavily embossed, sterling hot-water kettle, $220.00. Sheffield teapot, $80.00. Old English silver-plated biscuit box, $85.00. 36-inch tea-cloth and six napkins, organdy with linen applique, $29.00.
Big News
FOR TOMORROW'S HOMES!

The beautiful picture window, with its scenery of outdoor beauty, will be practical for the most modest homes tomorrow.

(left) Transparent insulation will be available for homes built tomorrow, even in windows as large as these.

Those corner windows that make rooms seem so much more cheerful and spacious, will help erase eyestrain in homes of the future.

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It's on the way! One of the most revolutionary developments in glass for home construction that has occurred in hundreds of years. An amazing new Libbey-Owens-Ford Glass, soon to be announced, will make it possible for you to enjoy an entirely new kind of window in your home of tomorrow.

In your postwar home you will want windows that flood your house with daylight, making possible better vision and less eyestrain and fatigue. You will want large windows that make your rooms seem a part of the outdoors, bringing you eye-thrilling views of gardens and lawn and shrubbery. Thanks to Libbey-Owens-Ford's new transparent insulation, with built-in double glazing, you can enjoy all these benefits in the home you are planning for days of peace. Daylight Engineering, made possible by this newly perfected glass, truly will be the keynote of tomorrow's living.

There will be many new features about this new product that will thrill you. But most important—builders of new homes will find it within their practical means to have this new type of window. Look for an important announcement from Libbey-Owens-Ford Glass Company, 334 Nicholas Building, Toledo 3, Ohio.
Nothing short of amazing is the way this great classic—written over 2,000 years ago—hits so many nails squarely on the head today! Here is how to look at love and learning and friendship. How to see behind the stuffed shirts who scramble for place and power. How to live an intelligently happy life, whether we possess worldly wealth or only the riches that lie hidden in our hearts and minds.

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I am impressed! Me a buck private at camp. And you with your finger on the pulse of Gotham, ask me to write about how I want to live when I get back from war!

How I want to live is really simple. Right now, war dictates that I eat off a tin plate; wash in a half-cup of water; wear the same clothes for days and days. War robs me of my books, my farm, of pleasant little things like a glass of my own elderberry wine before the fire and the curtains closed against the night.

What I want, after the war, is to live like a gentleman. To live well, as Americans have... and should. Because when the shooting's over, I believe that America will be the great citadel of civilization... and we've got to keep it going for the rest of the world!

Sure you want to live well, George. That urge is as American as our flag. We of Sloane have believed in it... and satisfied it for over a century. Helping America live well... to live better.... to keep alive the good things in life... is our job for today, tomorrow and forever.
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Top-quality custom-made cigarettes with one’s signature in Red or Blue! A wonderful smoke—an exciting, original gift! 200 Special Blend (American and imported tobaccos de luxe) with autograph. 6.75; Raw Turkish. 8.50. ULTRA-SMART GIFT: 500 Special Blend, autographed-box, handsome antique finish Old Print Chest; hardwood, mahogany lined. Humidor attachment. 12.75. With deep brown cigarettes, gold tips, gold signature, 25.00. Send signatures with remittance to Autograph Cigarettes (Dept. I), 452 Fifth Ave., New York, 18, N. Y. Takes about 2 weeks.

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**Orange Marmalade.** Tangy velvety pale golden spread. 1 lb. jars. 3 for $3. Even with lemon juice. 16 oz. jars. 3 for $2.70.

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**Paddled Honey Butter.** A delightfully prepared spread.
Foaming beer, that chill and tingling quencher, is tops for warm weather entertaining. Serve it forth in these chunky glass mugs whose leatherette-wrapped handles lend them a sturdy rustic air. 5½” tall. A set of eight is $7.50, exp. coll. Scully & Scully, 506 Park Ave., N. Y. C. 22.

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Culinary herbs for your favorite recipes, or herbal seasoned salts to sprinkle over many a dish, add drama to rationed fare. A simulated wood cabinet, with salts or herbs—onion, garlic, celery, tarragon, savory, marjoram, basil, thyme—$3.25. The Herb Farm Shop, 347 5th Ave., N. Y. C. 16.
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Ask the man who owns one. Thumb your way to 350 C.O.D.'s, please. Addi­tional flints . . . $5.50 inc. Fed­eral tax (pre-paid, no C.O.D.).

The rich "Florentine" pattern—floral, green, and orange—ornaments this service plate of Crown Ducal china. It greatly enhances any dinner table. A set of 8 is $18, ppd. (Or $2.50 each.) Jacobs Jewelers, Laura & Adams Sts, Jacksonville 2, Florida.

**The thrifty French cuisine** enjoys great popularity these ru­tional days. And to add glamor to wartime meals, why not cook them in Gallic baking dishes? At left, an oval plait sabot, 8½" x 5½", $1. At right, terrine, 4" dia., 50c.

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THE FASTER it Lights.
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shopping around

Stark simplicity sets the keynote for smart Spring and Summer luncheon tables. This beautiful 17-pc. set is of pure white linen, striped with either gray and chartreuse, or blue and rose. The napkins are hand-monogrammed, as shown, $27.50 set, ppd. Mosse Inc., 609 Fifth Ave., N. Y. C. 22.

For pigeon-cool drinks keep this stunning thermal ice-crocks always handy. It's made of earthware with a lid of beautifully turned birch. The bucket holds a gallon, is 11" high. Of course, it will also keep hot foods piping. $7.75 ppd. Home Game Equipment Co., 360 North Michigan Ave., Chicago, Ill.

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The apron (opens wide) of natural colors, hand-woven, trimmed with red binding has a huge pocket for gardening implements, marking line, etc. The handsome design, applied by hand, will not wash off.

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A decorative scrapbook to keep you and your friends posted on progress made in your garden. Grand for clippings, photographs, notes. Equipped with index tabs. Apron pp. $4.25 Scrapbook ppd. $1.95

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shopping around

A Slip of a lamb’s tail couldn’t be softer than this big snowball powder puff. It’s made of 100% genuine baby lamb fur, is the kind of puff that actresses dote on, and they should know, 14” around. In container, $2.50 p.p.d. American Lambskin Products Co., 247 West 30th St., N. Y. C. 1.

A 14K gold case, that is waterproof and shockproof, is the outstanding feature of this outstanding watch. 17 jewels, anti-magnetic, radium dial and hands, unbreakable crystal. Wonderful value for any man at $150 (includes tax, postage). Bell Watch Co., 9 Rockefeller Plaza, N. Y. C. 20.

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The clown, the ballerina, and the Moor, triangle in pantomime. Vividly the Musaphonic reproduces the famous ballet by Stravinsky. With incredible realism, this instrument's electronic tone captures the very breath and color of the gay Russian carnival, the puppet show, the holiday sounds and scenes. Petrouchka is danced anew, in your own home, so faithfully is the colorful music reproduced! . . . This superb radio-phonograph is a product of General Electric electronic research. It springs from the desire of General Electric to build the finest possible radio and phonograph in combination. . . . Today General Electric is engaged in war production, and only present owners can enjoy the Musaphonic. But after Victory, following advances in electronics, the Musaphonic with FM (Frequency Modulation) will be a finer instrument than ever.

The Sheraton is a Musaphonic cabinet of distinguished appearance, adapted from an 18th century piece. Musaphonic prices range upward from $300. Authorized Musaphonic representatives are located in principal cities. . . .

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Just mix SPRED with water—and get going!

HIDES WALLPAPER, IN ONE COAT!
• NO “PAINTY” ODOR!
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A half-gallon of water and a gallon of SPRED blend quickly into six quarts of rich-colored, smooth-as-silk opaque beautifier... enough for any average room.

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Large swatches showing rich SPRED colors FREE to you—fill in and mail coupon now!

Made from Soy Beans. It’s easy to paint neatly with SPRED. Contains special ingredients to assure you a more beautiful home, more quickly, more economically. Brushes or rollers—can be washed clean with water.

To help you choose a really beautiful color scheme, send for the SPRED color swatches, FREE. Use coupon. And see SPRED demonstrated at your dealer’s now.

The Glidden Co., Cleveland 2, O.
Please send me the SPRED color swatches.

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A Soy Bean Paint Invented by THE GLIDDEN COMPANY
Pin-up kitchen for a home front fighter!

She looks at it when she leaves in the morning ... and again when she returns wearily from the war plant. It's her dream kitchen ... and one day it will be real. She gets a thrill from that picture nearly as much as a doughboy gets from his pin-up girl. She'll be glad to know our designers are thinking ahead to the fine kitchen and bathroom equipment of formed metal that Briggs pioneered and will make again after the war. We don't know when that will come ... but we hope it comes soon. So clip the picture, Mrs. Home Front Fighter. Pin it up where you can see it full and fair. It's your Briggs kitchen of tomorrow ... your reward for a job well done!

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Flattering Face Powders
smooth... clinging... veil your skin in radiant loveliness

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FACE POWDER

HARRIET HUBBARD
AYER

HARRIET
AYER
FRUITS IT OFFERS

Laurence Sterne wrote many a wise word in a jesting way. To sustain the faith of gardeners he penned: "I pity the man who can travel from Dan to Beersheba and cry: 'Tis all barren!' And so it is; and so is all the world to him who will not cultivate the fruits it offers."

SEA BIRDS

Dear birds that love the wind and wave,

What lives are yours to lead, so brave

In gale or tempest, gallant, free

And glad—as life was meant to be!

Arthur Guiterman

PLACE NAMES

To your collection of place names add Pennywise Lane, which is in Old Saybrook, Ct., Cow Bell Corners in New Hampshire and Oh-Be-Joyful Creek in Colorado. Maine still shows no inclination to change the name of Smuttynose Island.

SKILL IN GRASS

Soon the days will come when gardeners, anxious to raise what is good for them, will sow spinach. Among them some will mutter the lines from "All's Well"—"I am no great Nebuchadnezzar, sir; I have not much skill in grass." Since there isn't much choice between hidden hunger and greens, we will all probably go in heavily once more for kale, chard— and spinach.

COVER. The tender green of pandanus reminds us that early Spring, repotting and transplanting go hand in hand. Greenhouse and plants, courtesy of Lord & Burnham; gloves from Max Schling; gardening covering, B. Altman & Co.
Recently I took from its shelf Thomson’s “Seasons”, to read once more the descriptions and to feel the beneficence of the passing years. This copy was published in my wildering youth as a “school and academic edition”, although I do not remember its use in the ungraded school I attended, but the book has had good place in my memory. Here I opened to the first chapter, Spring, and I read

By Nature’s swift and secret working hand
The garden flows.

Probably more than two hundred years ago James Thomson wrote that strain. It is as fresh and lively this morning as in that far time in another land. The Spring is product of the Winter, as Winter is product of Autumn and Autumn the product of Summer and Summer of Spring. We like to think of Spring, in our northern latitudes, as the real beginning of the year because the plants start to grow and the visible miracles to unfold. Yet the roots or the seeds grew last year, which was then the new year, and life was maintained continuously whatever may have been the snowfall or the temperature. There is no ending and no beginning, only stages in a persisting and everlasting process.

Here is a first lesson for the gardener to learn, that he is speeding and, I hope, conserving the processes of Nature and at the same time deriving unexpressed satisfaction in the effort.

It is said there is nothing new under the sun, but the gardener’s reaction is as new and fresh to him as if he were indeed the first of all men. Yet there are new things under the sun. The columbines in my garden this Spring have not been seen before, because I planted the seeds of them myself last July from hybridized stock. James Thomson had not seen what I now behold; it is mine, but it issues in gracious continuity from the years that do not return. I find much satisfaction in this partnership with “Nature’s swift and secret working hand”, and I know that all my successors in times to come may partake in the kinship: the earth is ever prime and new.

As I read again Thomson’s “Seasons” I am estopped by the abundant footnotes and explanations, that forever interrupt the text and break it into analysis. I want to read the text for what it says to me, not for what it may mean to the critic. It was written in appreciation of the rural scene, what we in these later days like to call the out-of-doors. Nor do I care much about the supposed merits or deficiencies of the verses; if I do not like it I cease to read.

These gardens we now grow are products of untold garden lovers in untold places and untold generations. Somewhere, sometime, a plant was taken from the wild and set beside a cabin or a cottage. It propagated its kind, but the kind began a process of self-education, expanding to new forms and statures and colors and fragrances. To one or more of the novelties some gardener gave a name, and the progeny of improvement had begun.

So at length we have the Cup-and-Saucer Canterbury bells, the abounding canna, resplendent roses, rich autumnal dahlias; and new things come to us when strange countries are opened. The garden is not a temporary affair of one year’s enthusiasm. My garden was begun more than seventy-five years ago, although my residence is not the same as then; every year, even in far China, it has renewed itself as one continuous and connected emotion. It is better this year because I had it last year. One year builds into the next.

No person may foretell the gardening of the future. The conditions under which human beings live must be important factors. But the future will grow out of the past because plants come out of the past. However great may be the improvement in varieties, we shall still expect a connected, even though an accelerated process, yet there are natural limitations beyond which new (Continued on page 89)
Gertrude Albion Wright in September wrote for us on hybrid teas. Here she enjoys herself with old-fashioned and wild roses in which she specializes.

- What, consider more roses? Now, of all times, plan for new decorative shrubs? Come, come! My day is full to exhaustion with war work and a losing fight to keep the place from looking like a little stretch of scorched earth.

   Yes, madame; yes, sir. More roses, more joy and heart's ease, dividends up to a thousand per cent—all for maybe one broken finger nail and a modest check. Now, when the delights of the drawing room and tennis court give place to the sweat and smiles of the Victory garden and personal preservation of the perennial border, a consideration of the shrub rose is very much in order.

   Shrub roses require only the preparation of a modestly deep hole filled with moderately rich loam. You don't have to coddle them. They thrive on neglect, grow bigger, more beautiful and more abundant with age. They all but arrange themselves and come in colors from pure white through the blended yellows to a deep, glowing red.

   You can grow them as compact little bushes, prim as a Victorian bouquet, or as great, gorgeous fountains. You can make hedges of them through which the neighbors' most active dogs, cats and children cannot pass. You can use them as a foil for your hybrid teas, tuck them into the perennial border or grow them as eye-taking specimens on the front lawn.

   Are there no drawbacks? Yes, reluctantly I confess there is one. They get into the blood. Shrub rose fever is virulent. No specific is known. Through easy, inexpensive stages it can bring you to scheming for broader acres, the acquisition of old books and prints, the purloining of bits and pieces from highways, byways and cellar holes.

   Shrub roses can become a hobby that knows no clear-cut completion and can bring you to the last, trembling stages of the lean and slippered pantaloons, mumbling between your shrunken gums, "Two hundred species—and I have only one hundred and twenty-one. Time is short. Time is short. Where are the Gallicas of yesteryear? May there not be a rose even redder than Moyesi yet hidden in some Tibetan valley?"

   Who can deny that so delightful a danger does but add zest? And the idiot fringe of old- and wild-rose lovers includes a most charming assembly of otherwise sane folk.

SOME OLD-FASHIONED BEAUTIES

If I have whetted your interest let me be practical. Let me lay a few of my wares before you. In the very early Spring the yellow garland roses come first. Primula, the Primrose rose, is a soft, delicate, single yellow growing in arching sprays and blooms a week before her better known and beautiful cousin R. xanthina, the Manchu rose, appears, covering a great bush with double, butter yellow blooms and stays in flower until the
appearance of Harison's rose, also a double, the last of the early yellows.

The rugged *Rugosa* hybrids, the hedgerow roses, add a quite different note. The bushes are vigorous, tough and very masculine but the blooms are among the sweetest in the rose world. Many look like hybrid teas. Agnes is an especially free-blooming large double yellow. Dr. Eckener is a coppery rose on a yellow ground which will bloom intermittently until Fall. Oratam, a Damask hybrid, is a coppery pink with deep yellow reverses, Spring blooming and spectacular. All these yellows are tall and tower over the head when well established.

Dr. E. M. Mills is neither yellow nor white but buff and deserves especial attention. The blooms are semi-double cups arranged on sprays which grow on a medium sized bush, flourish even in a perennial border, are prolific, early and quite draw the heart clean out of our bosom.

**WHITE ROSES**

If you’re a white rose fancier, shrub roses are your own particular dish. At the time Father Hugo’s rose is astounding a bare garden. *R. spinosissima altaica*, the (Cont’d on page 96)
fair divisions
attractive gates and fences for your garden or terrace

A. In laying out a serpentine brick wall, draw equal curves either side of the projected line as shown. B. A simple version of the serpentine with bricks laid flat. Note the substantial footing. C. Another pattern is this one made of bricks laid on edge with equal space between. D. This arched opening, with or without a gate, makes an attractive entrance to a garden.

E. This woven wood screen gives privacy and protection from the wind to a little garden terrace. It is appropriate for use in conjunction with modern architecture. F. A noted California architect designed this interesting wood wall with a raised plant bed at its base. G. Long horizontal lines as in this simple board fence blend well with modern design. H. The suburban garden may need protection, and this high wall of precast cinder block topped with a continuous plant box serves the purpose handsomely.
I. First in this group of Colonial fences is this interesting design borrowed from one of the restorations in Williamsburg, Virginia. J. If the vegetable garden needs a wider gate, we suggest this simple authentic pattern from an old home in Massachusetts. K. Useful for a terrace or bridge railing is this design taken from the Governor Smith house, Wiscasset, Maine. L A late 18th century Massachusetts’ pattern. M. Another Williamsburg design. This one has square posts very simply rounded at the top. N. A somewhat more elaborate pattern is this one reminiscent of the Deep South.

O. If you own a farm, this post-and-rail fence will keep the stock out of your vegetables. P. The rugged but very decorative sheep-hurdle fence gives a rustic touch to the garden. Q. Ready-made fencing of slit chestnut, bound with wire affords protection as well as a background.
THEO. A. STEPHENS REPORTS THAT ENGLISH GARDENERS INCREASINGLY DIG FOR VICTORY

We in England, in our fifth year of war, are digging for Victory more systematically, more intelligently and more hopefully than in any of the past four years.

When the history of this war comes to be written, it will be found that on the garden front we were much better prepared than we were on any other. While we had few planes and pilots, no anti-aircraft guns worth speaking of, and only a very small army of trained soldiers, we did have many millions of spades with men and women who knew how to use them.

The minute war was declared, our Minister of Agriculture, working in close collaboration with the gardening press, launched the first “Dig for Victory” campaign. This campaign had two objects—first to arouse the public to the danger of our food situation and bring in new recruits on the food front, and, secondly, to teach everybody how to get the maximum results from their allotments and home gardens.

Results? Our allotment holders jumped from 900,000 to over 2,000,000. Our 5,000,000 garden owners grew “food conscious,” greatly increased the area devoted to vegetables or, in many cases, turned completely to vegetable growing.

The second part of the plan was equally successful. By instructional leaflets, posters, cropping plans, etc., we were taught what were the most useful crops to grow, how to sow and plant to secure a continuous supply of fresh vegetables, especially through the Winter, and the best methods of cultivation to secure maximum yields.

By intelligently following the advice and instruction given, the owner of the minimum-sized allotment—90‘ x 30‘—is harvesting an average of 20 lbs. of fresh vegetables per week for fifty-two weeks—all that a small family requires.

Mistakes? Yes, our beginners made mistakes, but they were not many or serious. There were plenty of experienced men at hand to advise and help newcomers.

However, one mistake made in the first two years was not planning ahead sufficiently, and finding that in Winter or early Spring—January to April—there was a shortage of green vegetables, but there was no evidence of this last Winter.

Another mistake was, and in my opinion still is, growing potatoes in small gardens and allotments. Potatoes are essentially a farm crop. We are self-supporting;

An enclosed garden at the rear of a house should reflect, in its well-ordered plan, something of the ordered architecture of the house itself. From a flag-paved porch brick paths stretch to the farther wall and divide the garden into easily workable beds. Box edging provides Winter greenery. This is the garden of Henry B. Stoddard, at Greenfield Hills, Fairfield, Connecticut. Agnes Selkirk Clark was the landscape architect.
to plow...or

RICHARD BRADFIELD, head of the Department of Agronomy and Professor of Soil Technology at Cornell University, replies to Mr. Faulkner’s theories on preparing soil and growing plants

“The plow is your worst enemy!” These words in large heavy letters in an advertisement in the Sunday New York Times a few months ago heralded the appearance of a little book, “Plowman’s Folly”, by E. H. Faulkner. Lengthy reviews have been published in many of our important popular magazines. It has been the topic of radio forums. Many of our agricultural colleges and state experiment stations, the U. S. Department of Agriculture, and farm papers have been deluged with questions regarding this book. No other book on plowing ever received so much popular attention. For this reason, it merits critical consideration.

The author’s condemnation of the plow is unqualified. He states (p. 45), “If I were advising farmers on the subject of plowing, my categorical statement would be Don’t.” This advice is directed to farmers in general, farmers everywhere, no exceptions or reservations for any section of the country, any type of soil, any kind of crop!

Mr. Faulkner does not believe in halfway measures. He indicates that if the plow is discarded and his system adopted the farmer could and should plug up most of his drain tiles, omit leguminous crops from his rotations, discontinue the use of commercial fertilizers and lime, and probably (he is not quite so sure of this) dispense with the use of insecticides and fungicides.

An iconoclast can always get an audience in America. Right now food is rationed and more people than usual are interested in seeing bumper crops from our farms and gardens. What is the magic of this revolutionary system of farming and what evidence does Mr. Faulkner present to back up his ideas? Space does not permit a detailed analysis. A brief paragraph must suffice.

The book is the outgrowth of Mr. Faulkner’s experience in converting the back of his house lot, which had been filled in with a heavy clay subsoil, into a garden. After incorporating some organic matter for several years he adopted an unusual system which he describes as “very like plowing except in a quite exaggerated form”. A trench, of full spade depth, was filled with leaves which were tramped in, then covered with the soil from the next trench. This process was repeated until he had

(Continued on page 100)
not to plow

EDWARD H. FAULKNER, author of revolutionary “Plowman’s Folly”, which discards the plow for the disc harrow and heavy mulches, here applies his unorthodox theories to your Victory Garden

May I say in the beginning that the principles laid down in “Plowman’s Folly” necessarily apply to all kinds of land; but that the practices suggested in the book become essential only after we have beaten down the productivity of the soil by years of mishandling.

Most gardeners who read this are using soil which has been “pampered”—from the point of view of the average farmer. If your garden soil is still black or reasonably dark; if it takes the rain as it comes, without developing puddles in the low spots or losing substance visibly by erosion; if it doesn’t become crusty after rains—you have nothing to worry about as to the tillage methods to use. You can scarcely go wrong with that kind of soil.

However, even for deep, rich soil it still is true that the more decaying matter is within easy reach of the crop roots the better will be the mineralization of the resulting crop and, in all probability, the greater the yield. So, if it is possible to mix all the organic matter into the surface instead of plowing it under, this is much more desirable. Of course, when you do this you improve growing conditions for weeds also—and should therefore be prepared to put up a more strenuous fight against them—at least until your crops are safely ahead of them.

Some readers of this article may have access only to soil which has been mismanaged and which belongs definitely in the class of badly worn soils. Such gardeners must apply special methods in order to get good results. The problem may be solved in either of two ways.

First: The soil surface may be well filled with material that will rot—anything from sawdust to leaves to corn stalks. All such material must be intimately mixed in. Digging it in so that it lies in bunches is a good way to fail miserably. The corn stalks should be thoroughly broken up and dug well in.

Spading, however, whether in poor or in good soil, need not be as laborious as I used to think. Three or four inches is enough; but for many situations it will be best if the gardener spades over the ground several times in order to improve the distribution of his material within the soil.

Second: Mulch may be used to cover the entire surface; in which case (Continued on page 101)
LIFE STORY OF A TOMATO

THESE SEVENTEEN STEPS FROM SEED TO FRUIT WILL PRODUCE

ABUNDANT CROPS OF OUR MOST POPULAR VICTORY VEGETABLE

1. Sow seeds in flat filled near to top with good garden soil. Plant thickly in narrow rows close together. Cover the seed with 1/2" of sifted soil or with sand.

2. Cover flat with burlap cut to fit top. This keeps soil damp. Place box in warm room. Water through fabric daily. Remove cover; bring box to light when seedlings show.

3. When the seedlings are 1" to 1 1/2" high, transplant them into another box or flat. First water the seedlings thoroughly so that the roots will separate easily.

4. Having loosened the seedlings by water, gently lift out a small clump of them at a time, using a pencil or a pointed stick. Have a fresh flat ready filled with soil.

5. Separate the seedlings with care to avoid breaking tiny hair-roots. Do not expose the roots to air any longer than necessary. They must not be allowed to dry out.

6. The first flat holds enough seedlings to fill a number of flats of similar size. Mark off rows by punching holes in soil for seedlings, allowing about 2" between plants.

7. Guide the rootlet into the hole to a depth slightly deeper than it grew originally. Press the soil gently but firmly toward the seedling on each side. Avoid leaving air-pockets.

8. After the box is filled, press the soil with short strokes to firm it and make narrow furrows between rows to prevent water from running off and allow it to saturate roots.

9. A thorough soaking is next in order, after which the seedlings should be kept out of strong light for a day or two while roots are becoming re-established.
10 After all danger of frosts is past, the husky young plants are ready to go into open ground. Again begin by watering the box thoroughly to keep ball of soil around roots.

11 Make the hole larger than the ball of soil with depth to allow the plant to sit from one to several inches deeper into the soil. Fill hole half full of water.

12 Trowel out each plant with soil. Slide into hole and straighten. Fill in soil and press firmly down and toward plant. Do this in the evening or on a cloudy day.

13 If cutworms bother, as they often do on new ground, protect plant with a 4" collar of cardboard pressed halfway into soil. It will outlast the cutworm season.

14 There are two schools of thought on tomato growing: the stakers and the non-stakers. In limited space use stake; where unlimited, this 4-stake tepee.

15 Stakes must be stout. The ideal is 1" x 1" seasoned oak, 6' long, and driven 18" into the ground. Drive stakes at time plants are set out to prevent root injury.

16 Prune each vine to 1 or 2 main leaders or branches. Cut away all others which appear as shoots above the leaf-stems. Cut out branch without injuring leaf.

17 Draw vine gently against pole and fasten with coarse twine. To prevent twine slipping, twist in half-knot and bring back around stake before tying the final knot.
No corner of the garden gives so much for so little as the herb plot. It calls for a minimum of work, since its inhabitants are hardy, thrifty, unappealing to bugs and highly resistant to disease.

In planning a small family herb plot it is not necessary to imitate the knot pattern or other intricate designs. More important is it to have the herbs convenient to the kitchen door. There the plants can be in a row or in a group, with the tallest set as not to shade the others.

The only conditions as to site, provided the soil is reasonably fertile, are that it be sunny and well drained, for herbs will not flourish in shade or with their feet in water. Some of them, like thyme, do well under rock garden conditions; others, like chervil, require more moisture; all will flourish in average garden soil. It is better not to add fertilizer, as lush growth tends to lower flavor. It is important, however, to dig well and pulverize the patch, then roll or tamp it down and give it, if necessary, a thorough sprinkling. This makes a good seed bed, particularly important for the very tiny seeds, and helps to insure adequate drainage.

The culinary herbs are all very easy to raise. Seed may be sown in the plot, the smaller sorts mixed with sand to spread them thinly, or started indoors to counteract the slow germination of, for example, parsley. But where only a few of a kind are needed, the least troublesome way is to buy seedling plants from a nursery or other reliable source of supply. When these are set out, they should be shielded from bright sunlight for a few days with a shingle or the like. Small seeds sown in the garden should be merely dusted over with very fine soil, or covered with burlap until germination takes place. The seedlings should be thinned out two or three times, leaving the most promising, until the desired plants remain at the proper distance apart. Keep the weeds down.

From among the many plants which may be classed as culinary herbs, a few stand out as being of particular value, worth their place in any household garden. Here is a list of them, and from these the individual gardener may make a selection as directed by the preferences and

(Continued on page 86)
MARY GROSVENOR ELLSWORTH, in the lower reaches of Connecticut, is respected among top-flight amateur cooks. She is author of "Much Depends on Dinner". Here she suggests ways of using herbs to take the pall of monotony from wartime cooking.

Wartime food-planning has lots of pitfalls, but none more deadly than the local gluts and shortages... long, grim periods when one meat or vegetable dominates the scene till you simply can't find the courage to buy it again. You think of your family's faces when it appears on the table—or you bog down completely in your own exhausted ingenuity. That's the time to think of herbs.

A little gumption, a row of green-filled jars and even the same Nemesis recaptures your interest. I'm assuming that you already cook with herbs—it's practically a foregone conclusion if you do much of your own cooking. You've learned how happily you can depend on them to solve your routine seasoning problems. All right, now try using them to yank the pall of monotony from that horrid staple. They are magic of the most practical kind.

BAKED BEETS

For instance, beets. They were never your favorite vegetable. You've been eating them all Winter, boiled and pickled, canned and fresh, pickled and boiled. There is absolutely no lift in the prospect of another beet, but the budget and the vegetable man agree that's what you'll eat for dinner. Here are beets beyond reproach—they won't even look familiar.

Boil and skin the bunch or boil and drain the can. Then puree them, moistening with a good strong stock if they seem dry. Season with salt, pepper and a pinch of dried marjoram, stirring in a lump of butter, too, if you can manage it. Pile them in a greased baking dish, top generously with grated cheese and brown in the oven. Next time you need to ring this particular change, try it with basil and savory instead of marjoram—which if possible is even better. (Continued on page 70)
LILACS for your dooryards

Experts select the hundred best for color and long blooming season and how to raise them is told by Richardson Wright

Lilacs are an essential part of our dooryard tradition. Build a home and plant a lilac by the front door—that was the custom of many generations. And even though the home was abandoned and the house fell into dust and only a cellar hole now remains to mark where men and women and children lived out their days, the old lilac still holds its own against encroaching weeds and bushes, to flower when May comes round each year.

So long have lilacs grown in our dooryards that people think they were native here. Yet they were émigrés, like our early settlers. Perhaps they first landed here before 1700, brought from England and the Continent. Well over 150 years before that an Austrian ambassador brought the first lilac from Constantinople to Vienna and England and the Continent. Well over 150 years saw it spread to Northern Europe. The common lilac this. The Persian lilac also made that long trek from the Near East to Europe. The common lilac was so brought to perfection and hybridized which it had crossed a continent from its native home in China.

Through the intervening years the common lilac was so brought to perfection and hybridized that delvers into the history of plants today can count no fewer than 500 named varieties. Frenchmen, Americans and now Canadians have added to the new forms and colors. The blood of newly-found species has been introduced into the old lilac until we command not only great variety in flowers but also a lengthening season of bloom. In my garden in lower Connecticut, where flourish 100 of the hybrid lilacs and all the species that will succeed in this climate, the first shows its flowers toward the end of April, the last around July 4.

The quick acceptance and continued popularity of the lilac was due, apart from its beauty of flowering, to its dependability. Once its roots are well into the right soil, it practically takes care of itself. These roots are shallow: they require no deep cultivation. A spot on the damp side is desirable. Also room to grow and expand, and sufficient sunlight. Half a day’s sunlight is their minimum requirement for growth and setting flower buds. How and when should lilacs be planted? Early Spring or late Fall in the neighborhood of New York is the advisable planting time. Make your hole a few weeks before the stock is due to arrive and take trouble with this preparation. Lilacs are lusty feeders. Once the bush is planted you can feed it only from the top. So make a $5 hole for every $1 bush. Unless your garden has extraordinarily good soil, excavate three or four feet wide and three feet deep. Save the sod and top spit of soil. Haul off the rest to the compost heap. Then from the compost heap bring the best soil your garden affords—the best of rotted leaves and manure and old sods with a sprinkling of lime. Put the top spit and chopped sods in the bottom of the hole. Tramp them down. Then pour in the good compost and water thoroughly.

While the lilac does not want to be planted in a spot that is perpetually wet, in fact the land should be well drained, it does require moisture. In setting out plants see that the roots are well watered in and the soil brought in contact with them. Then, if the location is exposed to winds, add guy ropes to keep the shrub in place while its roots are fastening themselves into their new environment.

How much care do lilacs need? In dry spells, spread a thick mulch of grass clippings around the bushes to keep the soil damp. After blooming cut off dried heads and do this within the month lest you destroy next year’s buds. If you want superb growth and flowering follow a regime of top feeding the established bushes. In Autumn work in potash—hardwood ashes are excellent for this. In Spring, just as the frost is coming out of the ground, dig in a powdering of lime. As the buds burst, supply a top dressing of bonemeal to carry the bushes well fed into the Fall. Scratch in these feedings. Don’t dig too deep or you will disturb the roots.

Pests? Of course there are annoying pests. Watch for oystershell scale developing on trunk and branches and hunt the wily borer. The borer gives himself away by the sawdust trail he leaves behind. Trace it back to the hole and go after the borer with a pliable wire and squirt in death-dealing jelly. A bush infected by borer shows drooping foliage. The oystershell scale is scrubbed off with a stiff brush and the bush washed down with lime sulphur or a dormant oil spray.

Lilacs can be grown as hedges, as specimens, or grouped together in landscaping thickets. For hedge and thicket effects leave 8’ to 10’ between them; eventually they will fill the intervening space. For the first year or so newly-set lilacs make no great outward

(Cont’d on page 91)
Many of us share the secret hankering for ancestral portraits to which Mrs. John O'Hara Cosgrave, II, here admits. Her witty route to satisfaction, described below and evidenced in the eight Cosgrave "primitives" at right and opposite, might well point a new trend in decoration as well as in portrait painting.

It all started four years ago when we bought an abandoned schoolhouse in New Hampshire and began converting it into a Summer home. Even after we had installed a huge fireplace in our big schoolroom-living room, and covered the walls with old paneling, it still lacked the proper 18th Century atmosphere. What I really wanted was ancestral portraits over the mantel. Tracking down auctions for miles around, we bagged fine old furniture, clocks, hooked rugs—but no satisfactory ancestors.

In Winter, we share a lovely old house on Brooklyn Heights with the Sheldon Kecks, who restore paintings. And one day, about a year ago, when I ambled into their studio, they were lining a 19th Century portrait of a military gentleman replete with epaulettes and gold braid. It was, I moaned, just the ancestor to decorate our New Hampshire fireplace. "But you’ll never find one like that," they both assured me. "You’ll have to paint him for yourself." And that’s what I did. I painted my husband in the style and costume of the portrait we had admired—except that the ancestor I made has a mustache like John’s which is definitely not in period! (see opposite page, lower left)

In doing these modern primitives, the point is not so much to copy as it is to paint in the style of a definite period, portraying the subject as the bygone artist, in his own time, might have done. Inevitably the result is somewhat humorous, and more decorative than photographic. The technique is funny, too—I paint backwards! The first goal is a true likeness of the subject, then the costume and background are blocked in. At this stage the canvas looks very successful, and the sitter is happy as a lark—not knowing what is about to occur. (Continued on page 82)

OPPOSITE PAGE. Reading top left, lower left, top right and down: Lieutenant (j.g.) Annis Hall Boyer, of the Waves; Private John O’Hara Cosgrave, II, of the U.S. Army, both painted in the American Folk Art style so popular in the early days of the 19th Century. Its originators were the hardy, anonymous, itinerant portraitists who trekked by horse and wagon from door to door, and town to town seeking lucrative subjects. Miss Patricia Milhken, now overseas with the Red Cross, in the manner of G. Hesselius. Self-portrait of the artist, after a work by Jeremiah Theus. Mrs. David B. Eisendrath, Jr.; AT RIGHT, from top: Miss Marian Riefstahl; four-month-old Master Albert Cosgrave Keck, all in American Folk Art style. Pfc. Sheldon Waugh Keck, after an early portrait by John Singleton Copley. Now on exhibition in the Old Print Shop’s Honest American Gallery.
ON THE MEND

Prompt first-aid to ailing household linens, rugs and curtains lengthens their lifespan. You don't need great skill with the needle—all you want is a capsule knowledge of basic sewing stitches, a smidge of patience, a dash of ingenuity. A stitch-in-time to catch small tears, strengthen weak spots, when they first appear, forestalls the necessity of major operations later. Here, an expert, Mary Brooks Picken, author of the newly published "Mending Made Easy," reveals patching pointers and darning shortcuts so useful in every household.

**BLANKETS:** Darn tiny holes with matching wool or a raveling pulled from under the binding. Conceal larger moth holes, stains or burns by gay geometric patches appliquéd on with embroidery cotton and a buttonhole stitch. Replace worn bindings with the ready-made kind or make your own from strips of satin. Pin, then baste in place to catch both sides with the first row of stitching. Use a long stitch and at least two rows. An all-around binding protects frayed sides, adds a luxurious note. Cut and bind blankets, worn thin, for children's beds, cribs. Save odd pieces for interlinings, pads. Simplify these, and all such chores, with the household mending basket planned by Mrs. Picken, on p. 81.
1 **TABLE LINENS**: Turn a blemish into a decoration. Cover a cigarette burn or stubborn stain with a monogram. Or whip on a square of crocheted filet lace; trim away damaged fabric beneath. Make thin spots in damask invisible: baste fine net under spot, darn with tiny stitches, matching thread. Torn hemstitching and rents can be machine-stitched.

2 **BATH LINENS**: When towel hems go, cut away raveled borders; rehem as shown in the illustration. Trim side selvages that fray, turn edges down once, stitch. Reinforce torn shower curtain eyelets, worn selvages, hems with cotton twilled tape.

3 **BED LINENS**: With an inset of rickrack braid, reunite hemstitched sheet or pillowcase hems that have parted company. Stitch triangular tears in zigzag fashion by machine; baste a bit of gauze under the tear to reinforce the fabric. Cases frayed along edges and corners are made new again by seaming one-quarter inch below original stitching.

**RUGS**: Insure the life of your hooked rugs by repairing the burlap binding. Ravel frayed edges until even all around, face with bias-cut burlap strips. Save the ravelings.

**To mend holes**, loop ravelings through exposed canvas meshes, using a heavy crochet hook. Face rug down, strengthen mended spots with glue to prevent loops pulling out.

**Gummed carpet tape makes lightning-quick finish** on worn rug edges. Straighten ends with a razor blade, turn under. Press tape on with warm iron; use on sides too.
NO CLICHES

Do as you like with accessories, says Pendleton. The unexpected gets best results

- Rooms, like people, are often more warmly human when the unexpected happens. And accessories add the wit, polish, and personality on which the success of all decoration depends.
- For example, an old Victorian chair with a gay needlework cover can scotch completely the stuffiness of a too-conventional room. A glass-encased clock with a constantly moving waterfall of twisted glass rods can provide a salty touch of humor.
- Be imaginative, work up your own convictions and then have the courage of them.
- On a mantelpiece replace the usual candlesticks with a pair of handsome old fire dogs (see page 45). Collect different shapes in crystal—squares, obelisks, balls, pyramids—and group them together atop a cabinet. Use an old card or glove case for cigarettes, majolica cabbage or leaf-shaped dishes as ashtrays. Group collections of flower pictures and portraits together on one wall. Have a coffee table made with a transparent top like an old trophy table to house a collection of porcelain vegetables, or paperweights. Find an amusing old clock, remove the works (see page 45), and use the case for (Continued on page 39)
FOR A BOOKCASE: two small samovars, two ferns flanking a small blackamoor figure, supporting covered cocoanut shell with silver mounts, ideal for holding nuts or candies; James Pendleton.

FOR A SIDEBOARD: pair of gilded wooden urns and flowers, an amusing bronze figurine hand bell and antique magician’s box of decorated tôle in shape of an obelisk, James Pendleton.

Bibelots grouped with drama for your bookcase, end table or, at right, your mantel


FOR A COUNTRY HOUSE: Majolica pieces used as bookcase or sideboard ornaments or to hold cigarettes. Waxed flowers in shadow box frame. All Elinor Merrell.

SMALL CABINETS make nice end tables; this one has trompe-l’oeil decoration. Tôle egg warmer as vase; majolica inkstand for cigarettes. All from Lyman Huszagh.
FOR A BEDROOM MANTEL: tall painted Mexican tin flower arrangements, two little wood figures, milk glass and metal tiebacks as ornaments, Elinor Merrell.

DRAMATIC GROUPING against white walls: gilded French Empire wooden helmets; colorful crossed swords and bugle of Venetian glass; George Stacey.

ASYMMETRICAL ARRANGEMENT on a Louis XVI Caen-stone mantel: white figure group; vases used as bookends; white cachepot; Josephine Howell.

TERRA COTTA CANCAN DANCERS on a Louis XV oak mantel reflected in a Venetian mirror, James Pendleton.

ANOTHER BALANCED GROUPING FOR THE MANTEL shown at right: bronze fire dogs flanking a carved wood piece; a Caneletto painting; Josephine Howell.

SAME MANTEL AS ABOVE WITH FORMAL GARNITURE: a pagoda shaped clock case; ormolu flower groups; French needlework pictures; Josephine Howell.
SHE FOLLOWS HER HEART TO THE COUNTRY

Emily Kimbrough, co-author of "Our Hearts Were Young and Gay" and author of "We Followed Our Hearts to Hollywood", tells about the country retreat of Cornelia Otis Skinner.
KINDERHOEK HOUSE

Cornelia Otis Skinner's heart's in Long Island. It is neither here (in New York) nor in Hollywood. Perhaps it is an intrusion for me to penetrate its retreat. Still, during the weeks last Winter when we worked together in Hollywood, there was scarcely a twenty-four hour lapse between her reiterations—"I work best down on Long Island. I have a cabin there"—. So she will forgive, I think, my recapitulation of what she herself has said, and my own comments added, because I love the place, too.

The house itself is in St. James, not far from Smithtown, the place where, she will tell you, Richard Smith was given by the Indians as much land as he could cover, riding on a bull from sunup to sundown. And by quick imagination, careful planning, and arduous work—all of them traits both dear and indigenous to Cornelia—he extended the bull and its coverage to a considerable area.

The Blodget homestead—and Cornelia, who is the wife of Alden S. Blodget, is always Mrs. Blodget on Long Island—is called the Kinderhoek House, which means, in Dutch I gather, The Children's Corner. For all its charm, the name is misleading. The house certainly is not of the proportions of a children's playhouse or corner.

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It is a pretty large dwelling—if it were on the Hudson River, instead of Long Island Sound, it would be called a Mansion. Nor is there anything cornered about its position. A long driveway through woods leads to the front entrance, and a door parallel to this, at the end of the entrance hall, leads onto a terrace with green lawn and gardens within a stone wall enclosing this as the only part of the meadow land which has been leashed and trained.

Beyond lies the rich, swampy, uncultivated land, with little creeks interrupting it occasionally, and tall sunflowers planted by Mr. Blodget to attract the wild birds. Somewhere beyond the first fringe of sunflowers, there is a little flat-bottomed boat tied to the bank of one of the little creeks. It belongs to Dicky—Otis Skinner Blodget, the thirteen-year-old son of Cornelia and Alden—and he is in it on a good many mornings before dawn, and on a good many more evenings at sunset, to watch the wild birds feeding among the sunflowers. Dicky's absorption is ornithology, and there is for him not far from the big house, a workshop where he paints and records the birds which he has seen.

The kennels, too, are near his workshop museum, and his community also includes a dovecote, if that is the accurate name for the headquarters of a flock of carrier pigeons which he owns and is training. The contents of the kennels vary, but the current population ranges from a Labrador retriever to a Jones. (Continued on page 83)
The "mirror, mirror on the wall" of the legend was valued by its owners because it unerringly spoke truth. Yet the mirrors you hang in your home may well be hung to mask the truth—to make a small room appear spacious; a dark room brilliant; an old table new. The rooms illustrated here are filled with these pleasing deceptions—ideas of added merit now that extensive redecorating is so difficult. If you have a chandelier, like the crystal one below, that bears repeating, reflect it in a large wall-panel mirror. Flood your bedroom with light by mirror-paneling the wall opposite your windows. Let glasses be set where they may on a mirror-topped coffee table. Rooms shown here are from the apartment of portrait artist Huldah Thurkield. Mirrors by Pittsburgh Plate Glass Co.
A MIRROR TOP ON THE COFFEE TABLE

MIRRORS ON THE LAMP TABLE, DRESSING TABLE

LIGHT REFLECTED FROM WINDOW, DELICATE COLORS BRIGHTEN THIS BEDROOM
The element of individuality in home design, in plans and designs drawn to meet individual problems, is well illustrated in the three California homes shown here and on the following two pages. The home of Mr. Locke, well-known sportsman and rancher, presented to the architect quite a different problem from those faced by the designers of the two little modern houses which follow. Once again we would point out that a good architectural design must be based on the needs and problems of the individual owner.

An arched opening frames the entrance hall. Jade green carpet blends with green pastoral scenes on the white glazed wallpaper. The table is an heirloom, came around the Horn.

Twelve antique prints add interest to the living room wall. This colorful room has a jade green rug, wallpaper of paler green with beige figures, and chair covers in geranium pink.

The fireplace wall of the living room is panelled, the fireplace itself being faced with black painted plaster. The absence of a mantel shelf is characteristic of earliest Colonial design.
Flowers border the Locke entrance driveway which is laid out in a pattern combining formality and hospitality. The architect of the house was Gerald Colcord; decorator, Ray Glass.

As seen in the plans at left, meals may be served with equal ease either in the dining room (above), or on the covered terrace which opens out from the door next to the fireplace.

MORE HOUSES ON NEXT PAGE
Typically Californian is this small house which was designed for a flattened hilltop. In addition to making a small house interesting and giving it an appearance of spaciousness beyond its actual dimensions, John Lautner, the designer, also had to take maximum advantage of the view and afford space for outdoor living.

The bedroom is almost a sleeping porch.

The living room is very generous in size for so small a home and appears even larger because of the uninterrupted view of the surrounding canyons and mountains. An interesting feature is the perforated roof which is designed to bring still more light into the house.

THE HOME OF L. N. BELL, ESQ., PASADENA, CAL.
Very narrow property always presents difficult problems to the designer. Mr. De Longe in designing his own home has worked out a very compact living arrangement. The cost of this structure, which was completed in the Summer of 1941, is estimated at about $4,000. This plan could be turned or reversed to fit other sites.

Partly because of the large windows, but more specifically because of skillful planning, one has no feeling of being in a little house. The above photograph is a good example. The dining alcove is convertible into the owner's office and has built-in concealed filing cabinets.
INFORMAL FOURSOMES
IDEAS FOR SOME OF YOUR NICEST PARTIES

SHORT A COOK?
Hearty hors d’oeuvres
Ham and apple casserole
Mixed green salad with sliced tomatoes and hardboiled eggs
Hot croissants
Strawberries in wine

SHORT ON POINTS?
Clam or oyster bisque
Stuffed French pancakes
Homemade chutney
String beans Braised celery
American white wine
Trifle

SITTING PRETTY?
Hot madrilene
Steak with Bearnaise sauce
Broccoli Potatoes Chantilly
Endive salad
Vanilla ice cream with hot brandied black cherries

Even if you’re your own cook try this menu. It lets you get your preparations out of the way early. And since it has almost no last minute touches you can relax and enjoy cocktails with your favorite friends. Serve the hors d’oeuvres with the cocktails to eliminate a course; pop the casserole into the oven just before your guests arrive; the croissants can go in during the last few minutes before dinner is served. For an easy, but definitely gourmet dessert, heap big, perfect strawberries in champagne glasses. Pass powdered sugar and a de­canter of red or white domestic wine to pour over them.

HAM AND APPLE CASEROLE
3 1/2 cups ground, cooked ham
2 tart apples
1 egg
1 tbsp. grated onion
1/2 cup milk
1/2 cup brown sugar
2 tbsp. margarine or butter
1/2 cup chopped peanuts
1 tsp. dry mustard

Mix together the ham, egg, milk, onion, mustard and chopped peanuts and put in a greased casserole. Peel the apples, core them and cut into half-inch slices. Arrange these on the ham mixture to overlap around the edge. Sprinkle with brown sugar and dot with margarine or butter.

Preheat your oven to 375 and bake, uncovered, for about 40 minutes or until the apples are tender and brown. Serve in the dish in which it’s cooked.

STUFFED FRENCH PANCAKES

Grind the chicken or veal very fine. Chop the onions into tiny pieces and brown lightly in the melted butter or margarine. Sprinkle the flour over the meat and add meat to onions. Cook this mixture briefly without browning and then pour hot cream over it. Season and cook a few minutes longer.

Make about 8 French pancakes, using your favorite recipe, minus sugar and plus one tablespoon of brandy. When done, spread with the hash, roll up and put in a shallow buttered baking dish. Cover with a thin curry sauce and bake until brown. Serve with homemade chutney made from apples, tomatoes, onions and assorted spices.

STEAK WITH BEARNAISE SAUCE

Melt butter over hot, not boiling, water. Remove and add egg yolks one at a time, stirring with wooden spoon. When thoroughly blended, add salt, pepper, and gradually the boiling water, stirring all the while. Now place again over hot water and heat slowly, stirring constantly until the mixture is thick. Be sure the water does not boil. Finally add the vinegar, lemon juice, chopped herbs and shallot, pour over steak and serve.
Set for an informal foursome, this table radiates good fellowship. Warm colors are picked up from the china, the dark cloth is a dramatic backdrop for the silver and crystal appointments. Friendly note: wine decanter set on table for ease in serving. Sterling, Alvin's "Chateau Rose"; china, Wedgwood's "Cornflower"; glass, Libbey's "American Prestige"; ashtrays, candlesticks, Georg Jensen; linen, Mosse; chairs, majolica centerpiece, Bergdorf Goodman.
CREATE A SECOND LIVING ROOM THE WHOLE FAMILY CAN SHARE

This is no time for a sometime room. If you have a little-used dining room, bedroom or sunroom, filled with old magazines and orphaned furniture, take a bold step and put it to work for your family. Transform it into a new family retreat—where you can do your afternoon reading; where they will bring their evening papers, their airplane models, their paper dolls; or where you can all simply relax and listen to favorite records. When the Juniors have taken over the living room, it is a refuge for parental bridge games. When the Seniors entertain, the young things can have their cokes and Goodman there. HOUSE & GARDEN has suggested a modern room, completely comfortable yet without the "quaint" stigma of a Rumpus Room. It has a scraped clean look, white plaster walls, brisk modern furniture in bright color. Furniture is upholstered in easy-to-clean cotton, bold cotton stripes at the wide window, a sturdy cotton rug. In the place of honor against one wall (see below), your Magnavox. Sturdy tables flank the sofa, hold plaster lamps with buckskin shades. Between the chairs a roomy black-lacquered coffee table. Desk, tables, Widdicomb Furniture Co.; sofa, chairs, Mueller Furniture Co.

OPPOSITE VIEW of the living room-sunroom. Phonograph wall is of antique mirrored window glass in huge sheets. Chair matches the drapery stripe. Rippletone rug, Amsterdam textiles; all fabrics, F. Schumacher & Co.
A GOOD EGG

MAKES A FINE BASIS FOR ELEGANT, SATISFYING DISHES. JEAN FREEMAN PROVES IT

Not least among the joyful attributes of Spring is the fact that our hens again begin working overtime, and that eggs, those delectable mysteries, grow plentiful. Smooth, secret, utterly beautiful in shape and texture, the egg is one of Nature’s noblest contributions to the human diet and one of the greatest treasures in your ice-box.

Don’t be fooled, though, into believing any old fashioned cliche. Eggs are by no means invalid food, or something “light” and inconsequential, fit only for nursery consumption. They are bomb-shells of nutrition and energy. One egg (according to the experts) equals one-quarter pound of red juicy beefsteak. Two eggs, combined with milk, fat and starch, make a full-sized meal. As insurance against boredom, it’s nice to recall that eggs team wonderfully well with cooked fruit, preserves, cheese, some meats, many vegetables and almost any kind of fish.

Less fortunately the fundamentals of egg-cookery are not always easy. When a glamour girl announces sadly that she “can’t cook an egg,” she is probably being more truthful than you know. Eggs take “doing” in order to achieve perfection and nothing less than perfection will do.

Reasonably priced, considering that we are at war, the egg today is one of our great American privileges. A friend visiting here lately on a diplomatic mission from neutral Switzerland, told me that there she, her husband and youngsters were allowed only two eggs per capita a month. These, she confessed, they ate boiled, from the shell—“in order to acquaint the children with the taste of egg.” So let us use our eggs with the reverence and talent they deserve.

O FOR AN OMELET

There are probably more involved precepts concerning the making of an omelet than about any other dish under the sun. Monstrous myths have grown up around its manufacture.

You certainly don’t have to be a Cordon Bleu to produce a grand omelet. You don’t even have to be an accomplished cook. I would say that the essential ingredients are:

1. Butter or margarine, fresh eggs, seasonings.
2. A stout cast-iron skillet and a reliable stove.
3. A touch of devil-may-care-ishness.

Take a frying pan of heavy weight, sized to your need—a shallow pan by preference, because it’s easier to run a knife under the omelet if the rim of the pan is not too tall—and melt in it a small piece of margarine (just enough to keep the eggs from sticking). Have the margarine hot but neither foaming nor brown when you add the eggs, which have been lightly mixed, yolks and white together, with a table fork. (Too much zest and zeal will destroy the soul of any
Once in the hot pan the edges of the egg mixture will immediately begin to frill and bubbles will possibly form in the center. Keep the gas flame fairly high and as soon as the edges begin to set, lift with a broad flexible knife and run the liquid part to the under side. Do not attempt to stir on any account, but from time to time run the knife under the center to make sure the omelet is not sticking to the pan. When the eggs are nearly done, but while there are still some liquid, golden pools on the surface, withdraw the pan from the fire, put a flat spatula under the mixture on the handle-side of the pan and fold your omelet over. Turn it out on to a hot platter and serve it at once. It should be, if you catch the notion, slightly sunburned outside, and there should be just a trickle of tawny liquid oozing luxuriously from within the heart, which never, never under any circumstances, must be too well cooked.

Shape? I suppose that the ideal omelet most nearly resembles an old-fashioned but diminutive bolster. Fillings? There are almost no end to the fillings which may be tucked into the center of an omelet before its final turning—kidneys, sweetbreads, chicken-livers, leftover ham, chicken or veal, minced and moistened with either stock or gravy; finely diced mushrooms or artichoke hearts which have been sautéed and seasoned with care; stewed tomato, onion and green pepper; purée of spinach or peas seasoned with onion juice; diced cooked shrimp or canned lobster, moistened with white wine and cream sauce; grated sharp cheese; these are only a few of the notions which will transform this fairy food into a right substantial meal. Only do, I beg of you, never under any circumstances, must be too well cooked.

High and Handsome

A soufflé may be sweet (made with orange segments, sliced strawberries, blanched almonds or simply exhilarated with rum and powdered sugar) or it may, like an omelet, look to vegetable, sea-food, cheese or minced meats for taste emphasis. Whatever its flavor, whatever its designated role on your table, a good soufflé is always feather-light, though firm, sun-tanned where crust is concerned and quite impervious to the first blast of cold air rudely encountered on the trip from stove to table. In other words, a well constructed soufflé does not collapse like a deflated balloon, upon its removal from the oven.

This is a first rate dish for a Spring luncheon, when your appetite as well as your fancy chases rainbows. A light wine is indicated, a sparkling green salad and of course—guests who will appreciate the effort and the results.

The most popular member of this delightful family owes its tang to the flavor of sharp cheese. Unfortunately a generous amount of cheese is usually required to produce really good results. Since most of us prefer using the bulk of our ration points for butter or meat, here is the recipe for a foolproof soufflé which needs little cheese, but lots of snap is the net result!

Cheese and Tomato Soufflé

Take 1 1/4 cups hot, well flavored heavy cream sauce and add 4 tablespoons rich tomato paste. Boil up once; then stir in 1/2 cup grated yellow store cheese. Continue to stir until the cheese is melted and the whole is well blended. Check for seasoning (salt and paprika may be needed), remove the mixture from the flame and beat in 3 egg yolks, one at a time, with great vigor. Cool slightly; then fold in 3 egg whites beaten to a snowy froth and seasoned with 1 tablespoon dry sherry. Pour the combination into a deep, greased oven-proof baking dish. Set the dish in an underpan of hot water and bake for from 25 to 30 minutes at moderate heat, or until the crust is golden brown and the soufflé is well puffed up.

Serve at once (a soufflé waits for no one) and see that your service plates are piping hot. Fingers to bubble, pour 1/2 cup hot, well flavored heavy cream sauce over the soufflé, and minced chive. No milk, no water.

Egg Foo Yung

But not everyone likes an omelet or soufflé. If your severest critic has a horror of what he probably terms "sissy" food, you might ply him with a Chinese specialty in which egg is augmented with the lusty presence of minced onion and ground meat. Or you might confront him with the temptation of pancakes, lined with a savory stuffing.

Below are directions for both. First, egg Foo Yung:

3 cups fluffy boiled white rice, prepared in advance and kept snugly warm.
6 large eggs
1 can soy bean sprouts
1/2 cup finely minced onion
Salt and pepper
1 cup cooked, minced pork, veal, chicken or what have you.

Beat the eggs vigorously with a rotary beater. Add the well-drained bean sprouts, the minced meat or sea food, the onions and seasoning. Mix all together lightly. Place 1 tablespoon butter or fat in a very small skillet. When it begins to bubble, pour 1/2 cup of the batter into the pan. Cook quickly over a high flame until the eggs are set and faintly brown at the edges. Turn, and brown the other side. Place the finished cake on a pre-heated platter. Keep covered and warm until all of the remaining batter has been used. (The fat in the pan may need (Continued on page 92)
When Parson Capen married, he built a new house in Topsfield, Massachusetts. On finishing it, he carved into a main beam the date, JULY YE 8, 1683.

In 1683, times were hard; people bigoted. They wore homespun, rode horseback to church, and worked constantly from Monday morning until sundown on Saturday when rest was immediately and stubbornly enforced. Life centered around the home, and the home around the hearth.

The new Mrs. Capen may well have felt a warranted, if un-Puritanlike pride in her home, for the Parson had made several steps toward gracious living that earlier American homes had lacked.

The Mayflower settlers had built, for immediate shelter, small grass or turf-covered tepees, copies of the charcoal burners' huts in their native England. As soon as land could be cleared and lumber cut, the first typical Colonial homes were built, their style and material still largely dictated by necessity. A large chimney stack was built first; the house grew up around it. The downstairs plan usually consisted of one large room, called the fire room, with the hearth comprising most or all of one wall. Sometimes there was a second story for sleeping; it was easier to build up into the air than to clear more land. The outside walls were sheathed with wood, the most abundant natural material. Glass for windows, pewter household equipment was imported from England. The rooms were cold, barren and largely undecorated.

However, by 1683, the struggle with the elements, the Indians and other acts of God had relaxed somewhat and with more money from the growing lumber, oil and fish trade of the Colonies, homes had become more spacious. The kitchen was separated from the parlor and each room had a fireplace on either side of a central chimney stack. Thought was given to beauty—on the Capen house, carved pendrils drop down from the second floor overhang—which is in itself a curious anachronism, a carryover from the narrow streets of Medieval Europe. This overhang gradually disappeared as prejudiced, English-born carpenters died.

The need for ornament, however, is slight, as the mellowing pine boards, the simplicity of line, the sternly functional, completely honest design provide a beauty that the spurious Colonial of today may well envy.
Early New Englanders built with true Gothic simplicity. Note overhangs, "clustered" central chimney.

Windows were set flush with outside wall. Inside, thick walls made a deep reveal.

Carved pendrils were actually the ends of corner posts, helped carry off rain.
Instead of a cornerstone, a dated beam

Colonial blacksmiths early began to make their own hardware, crude but durable. Outer doors were often decorated with hand-wrought nails, set diamond-fashion.

Wide boards, simple hardware made a door

Parson Capen built spacious rooms, left structural details in plain sight.
The earliest fireplaces had no mantels. Later, the lintel was hidden behind an ornamental sheathing and a mantel shelf was added. Ingenuity used the space thus provided for cupboards, shelves.

The Capen stairway is cramped and steep; the small space between fireplace and door left little room. Framing is set directly into the masonry.

Dutch ovens scooped out of the fireplace sufficed for cooking.

The hearth, with its huge lintel, was the hub of family life in early times.
Mary Evans follows up her February article on foundation planting with a fine list of suitable deciduous shrubs from which to fill your needs.

- Such a variety of shrubs is suitable for planting around the foundations of a house that it seems a pity more of them are not used for that purpose. Here are varying heights, a range of forms, flowers, Autumn color and fruit that would enhance any type of architecture and maintain a pleasing display through most of the seasons.

In the following lists not only are the plants described but also suggestions are given on how and where to plant them, their soil requirements and the minimum care to keep in healthy growth.

**ABELIA grandiflora** (Bush Arbutus). This graceful shrub is one of the most useful for foundation planting. It grows 3' to 4' tall. The narrow, pointed, deep green, shiny leaves along arching stems are semi-evergreen. The small, pinkish white flowers between are followed by fascinating dull seed vessels which remain nearly all Winter. It should be in a protected place.

**AMORPHA nana** (Dwarf False Indigo). A low plant, up to 18", with graceful foliage resembling that of the locust, and tiny purple or rosy flowers. Useful at the front edge in sandy soil that is not too dry.

**AKONIA arbutifolia** (Red Chokeberry). Grows to 6' but may be kept low by careful pruning, which thickens the growth to advantage. A slim bush, it is excellent where a high touch is needed, in an angle or in front of a window that needs screening. The leaves, deep green, shining and oval in shape, turn a brilliant pinkish red in the Fall. The flat white flowers in May are most attractive, followed by red berries which remain nearly all Winter.

**AZALEA.** There are many beautiful
deciduous azaleas, but all are not suited in character or height for foundation planting. Their special liking is for cool, damp, woody earth, and they look and thrive best on the sunny side of a lawn bordering the woods, where they receive some shade and keep cool. However, they may be used in a mixed border if planted carefully in pockets of especially prepared soil and kept from being smothered by other shrubs; also, they make accent notes.

*A. amoena.* A low-growing, almost evergreen species with small, dark, roundish leaves and magenta flowers. Must be isolated from other colors and kept sprayed to prevent red spider.

*A. kaempferi.* The well-known Torch Azalea with brilliant orange-red flowers is very showy, but this, too, should be used with discretion with other colors. It grows to 5'.

*A. mollis.* Chinese Azalea is another beautiful variety with orange or yellow flowers. Grows to 5'.

*A. pontica.* The fragrant, white flowers are very showy. Shrub is 4' to 5' tall.

*A. vaseyi.* With flowers a lovely shade of pale pink, this is one of the earliest blooming azaleas; leaves are large. Grows to 6'.

**BERBERIS thunbergii.** Japanese Barberry is too widely planted to need description; always useful where an effective barrier is needed.

*B. julianae.* A very beautiful plant, excellent as an accent or in mixed borders when used with care. It is upright in growth, rather stiff in appearance, therefore useful where a formal note is required. The lustrous, deep green leaves turn scarlet in the Fall, though they may stay green until the end of Winter if in a protected position. The yellow flowers are small; fruit, blue-black. Quite hardy if planted on the lee side.

*B. verruculosa.* A low, almost evergreen species with deep green, shiny (Cont'd on page 103)
Even in the midst of meeting war production demands, furniture companies are constantly alert to the mounting number of postwar furniture problems, ranging from mere renewal of wornout pieces to complete changes enforced by a new mode of living, new ideas of comfort. In order to stimulate forward-looking designers, Grand Rapids Industries, Inc. presented a competition, "Furniture Ideas for Postwar Homes", to help you to solve your future problems. Department store decoration experts, students in decoration schools, and established designers participated; the rooms shown here are eight chosen from the hundreds of entries submitted. Directly below is HOUSE & GARDEN's contribution: the room we have designed to meet the needs of a hypothetical lady who wants her postwar living room to have the flavor of traditional furnishings, yet the convenience of modern arrangement. Rich brilliant colors: Empire green walls, Venetian red upholstery; a man-sized coffee table covered in thick transparent glass, upholstered pieces luxuriously smart in appearance, with soft down cushions; furniture finishes which contrast natural fruitwood tones and ebonized lacquers.

DREAM LIVING ROOM of an ensign now at sea; must be masculine, made for entertaining and pursuit of hobbies. Above, Bamberger & Co. suggest a partitioned room employing traditional pieces and modern plastics. Joseph Platt, right, for the Grand Rapids Varnish Co. suggests stern lines and bright Guardsman lacquer finishes, a screen for home movies, a desk and bookcase corner.

MAIDLESS DINING ROOM for young suburbanites. Above, W. & J. Sloane suggest an open-center table with a built-in partition to complete the semicircle when six or more are to be seated. Buffet, serving table are maidless aids. Right, L. Bamberger & Co. suggest a dining banquette, center table with lazy susan, serving tables in the left corner, an open breakfront for your china.
WAR NEWLYWEDS are slowly collecting furniture. For their bedroom, when finished, John Fox, of Paine Furniture Co., suggests a modern fantasy. Round ceiling window, wall-wide window, plastic soundproof crib for baby. Joseph Platt, right, suggests for the Grand Rapids Varnish Co., a room in Empire motif, furniture in colorful Palette lacquer finishes. Here, too, large windows.

TWIN GIRLS, in high school, want a bedroom that will be as lovely as a movie star's, but will also accommodate all bibelots, clothes. Right, Mittie Jones, Alabama Polytechnic Inst., School of Architecture and Allied Arts, suggests an unusual twin bed treatment, sectional bookcases. Below, Miriam Suleeba of Grand Rapids, Mich., suggests beds in recess, twin bureaus, traditional beauty.
<table>
<thead>
<tr>
<th>Day</th>
<th>Activities</th>
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<tbody>
<tr>
<td>Sunday</td>
<td>5. Remember never to plow or spade the soil until it is dry—dry enough to fall apart when you squeeze a handful of it. Meanwhile haul manure for digging in when the ground is ready. 6. Lift the straw off strawberry beds, cultivate in complete fertilizer and return the straw between the rows, tucking it under the leaves. This will keep the fruit clean and the soil moist. 7. Luther Burbank, plant hybridist, born this day 1869. Clean out bird houses ready for the arrival of the newcomers from the South. Cut peanut brush and pile it handy for the early sowing. 8. Watch for insect cocoons and clusters of caterpillars. Burn off with a torch of rags soaked in oil. But be careful not to light nearby dead grass, this being the danger season for meadow fires. 9. When they start growing, divide crowded clumps of perennials—phlox and chrysanthemums especially. Replant outside shoots and discard dead wood. 10. Uncover flower borders and borders gradually lift the latter be nipped by late severe frosts. The mulch leaves go on the compost heap. Burn all twiggly material that is left over.</td>
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<td>Monday</td>
<td>11. Cut sprays of forsythia, pussywillow, shadbush and crabapple for forcing indoors. Charcoal in the water keeps it sweet. Shade for first few days, then bring to a sunny window. 12. Dig trenches for sweetpeas 6&quot; deep, lay in manure and a coating of soil and plant seed. Fill trenches gradually. Thin out later and supply brush or wire and string for support. 13. In the cold frame sow late cabbage and cauliflower seeds. Meanwhile plant flowering annuals and transplant all vegetables so that hardy plants will keep coming along in orderly fashion. 14. Collect the hard wood ashes you’ve been saving from early fires and feed to the grapes, iris, delphiniums and roses, which will all benefit by these occasional doses of potash. 15. Liberty Hyde Bailey, botanist, born this day 1869. In cleaning off borders don’t be too meticulous about picking up every single leaf. Leave some to rot. Work fertilizer well into the soil. 16. That manure you spread under shrubs last fall can now be dug in lightly. You can start dahlias from seed indoors or in warm frames. They will certainly bloom this late Summer. 17. St. Patrick’s Day in the morning is the traditional time to sow the first peas, so long as the soil is fit to work. If not, forget the peas—but don’t forget dear old St. Patrick. 18. In addition, vegetables can be planted early—beets, carrots, lettuce, parsley, parsnips, radishes and shallots. Remember that you will be making later sowings of beets and carrots.</td>
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<td>Tuesday</td>
<td>19. Before the sap gets rising in them, prune raspberries, cutting out the old wood and retying the stumps that will bear fruit this year. Spray with lime sulphur and feed the soil. 20. Late this month set out strawberries. Keep watered if there is a dry spell. You can also plant peaches and other fruits and the general run of bush fruits. Get them in early, however. 21. When you have finally uncovered your roses, count the dead and order replacements. Prune out Winter killed and weak stems and spray with lime sulphur to destroy canker and sterilize. 22. A. Perry Saunders, American plant explorer, born this day in 1869. Set out pansy plants from frames, edging beds with English daisies in white or pink. 23. John Bartram, early American plant explorer, born this day in 1739. Make the lawn with an iron rake and feed special lawn fertilizer. Reseed the worn or dead patches now. 24. If you cover a clump of rhubarb with a glass saucer you can force it early. Apply lime to land that your soil tester set reveals as needing it. Light dusting is enough. 25. By this time you can start keeping a record of your plants as they flower outdoors. This month, for instance, should see Magnolia stellata, ForsythiaNOTE quote and many small bulbs that are harbingers of Spring.</td>
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<tr>
<td>Wednesday</td>
<td>26. Start keeping a record of your plants as they flower outdoors. This month, for instance, should see Magnolia stellata, ForsythiaNOTE quote and many small bulbs that are harbingers of Spring. 27. A counsel of perfection for this month is to hold your horses! Just because a warm day comes, don’t rush out and plant a lot of seed in cold soil. But be ready to start. 28. Oyster plant and parsnips that have been hibernating can now be dug up and either eaten forthwith or placed in a cold frame till the kitchen calls for them. Leeks can also be dug. 29. Lawn mowers, by this time, should be sharpened, fertilizers in their respective bins, plenty of flats on hand and all the minor tools ready for immediate use in greenhouse and frame. 30. When you work outdoors these days keep your feet dry and wear warm clothes. Nothing slows up a gardener quicker than a nasty Spring cold—nor makes him madder. 31. If the tuberous begonias you started last month have begun to sprout they can be potted up now. Keep on hand a plentiful supply of plant labels and of sifted soil.</td>
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<td>Thursday</td>
<td>And then... &quot;the daffodils, that come before the swallow dares, and take the winds of March with beauty.&quot;</td>
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<td>Friday</td>
<td>32. Start keeping a record of your plants as they flower outdoors. This month, for instance, should see Magnolia stellata, ForsythiaNOTE quote and many small bulbs that are harbingers of Spring. 27. A counsel of perfection for this month is to hold your horses! Just because a warm day comes, don’t rush out and plant a lot of seed in cold soil. But be ready to start. 28. Oyster plant and parsnips that have been hibernating can now be dug up and either eaten forthwith or placed in a cold frame till the kitchen calls for them. Leeks can also be dug. 29. Lawn mowers, by this time, should be sharpened, fertilizers in their respective bins, plenty of flats on hand and all the minor tools ready for immediate use in greenhouse and frame. 30. When you work outdoors these days keep your feet dry and wear warm clothes. Nothing slows up a gardener quicker than a nasty Spring cold—nor makes him madder. 31. If the tuberous begonias you started last month have begun to sprout they can be potted up now. Keep on hand a plentiful supply of plant labels and of sifted soil.</td>
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COOKING WITH HERBS

Continued from page 35

On the East coast, we had a Veal Period that taxed the determination of the hardiest housewife. It taught me a new appreciation of Veal Créole.

Veal Créole

This is rather like the New Orleans grille in final effect. It uses low-point cuts and the seasoning is so decided it revives your interest at once. Buy three pounds of brisket cubed as for stew and brown each side of each cube in drippings, seasoning with salt and pepper as you brown. Transfer the pieces as they are finished to a warmed casserole, and when they are all done put into the same fat half a pound of lean ham or bacon, four medium-sized potatoes in cubes, three or four sliced onions and three or four sliced carrots. Add a clove of garlic if you like it at all. Let the vegetables "sweat" and brown lightly, then transfer them in turn to the casserole. Stir a tablespoon of flour into the remaining fat. Moisten and stir smooth with half a cup of water, adding gradually enough water to make a quart in all. With it dissolve all the brown from the pan and add the liquid to the casserole with six fresh sliced tomatoes, some chopped parsley, a pinch of thyme and marjoram, a clove, two peppercorns, a generous pinch of rosemary and a little cayenne pepper. Six or eight pitted olives are fine, too, if you like them. Now put the casserole where it can go blup, blup for a couple of hours—either on top of the stove over a low flame, or in a 300° oven. The result is absolutely guaranteed not to recall yesterday's breaded cutlets.

Curried Rissoles

Rosemary likewise does excellent things for the only kind of beef we are likely to get these days. This way, a pound of round bottom will serve four healthy appetites.

Make a panada by removing the crust from four slices of stale bread, soaking them in milk, draining and mashing to a fine pulp. Put half a cup of canned tomatoes through a strainer and add to the pulp, then your precious pound of beef which you have had the butcher grind fine. Season the mixture with salt, pepper, rosemary and a little nutmeg. Bind with a beaten egg stirred well into the mixture and shape into small balls. I do this at the break of day, put them into the icebox and chill thoroughly, because this way they are easier to handle. A couple of hours before you want to serve them, start peeling the onions for your curry sauce. Every cook has her own option in this.
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It's a Chamberlin Man's business to know how to analyze your heat-loss problems ... your year 'round comfort. Whether it be a complete job or a partial step, he knows how to correctly diagnose your problem and impartially advise the most economical way of solving it. Perhaps Chamberlin Rock Wool that completely insulates your walls and attic is just the thing you need to make your house "easier to heat" and your fuel go farther ... or, those "cold areas" made livable with the new Chamberlin 2-in-1 Storm Window Combination (with screens for summer) ... or, Chamberlin Weather Strips and Calking to correct "leaky windows" and prevent in-leakage of cold air, dirt, soot and rain. Chamberlin fuel-saving products have been installed in over 2,000,000 homes. When Chamberlin does it, the job's done right. Call a Chamberlin Man Today for free survey or estimate. No obligation.

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Save Fuel to Save Money to Buy War Bonds

COOKING WITH HERBS

Continued from page 70

Another big-time magician in a rationing crisis is tarragon. Its specialty is the "pointless" foods, now undisputed backbone of our menus. Eggs, fish, shellfish, chicken and foul burger with renewed fragrance thanks to its pointed leaves.

Sauté à l'estragon

For instance, broilers from the local source are rapidly outgrowing the name, and you're pretty tired of broiled chicken anyway. Have the leggy youngster disjointed and finish him up.

Melt two tablespoons of butter (yes, even if you spread tomorrow's toast with cream cheese) and two of olive oil in a heavy frying pan. In this extravaganza, delicately brown each piece of the chicken and remove to a warmed casserole. Sauté a couple of medium onions, minced fine, to the same appetizing color, sprinkle with two tablespoons of flour, stir it into the fat and then turn into the pan half a cup of white wine. Dissolve the brown from the pan, add salt, pepper and a hearty pinch of tarragon. Pour over the chicken in the casserole and cook covered for three quarters of an hour or until the chicken is tender. Just before serving, stir in a couple of tablespoons of thick cream (the top of two bottles (Continued on page 78)

HODGSON HOUSES

FOOD FROM YOUR BACKYARD

RAISE CHICKENS—grow vegetables—produce eggs. It's the thrifty thing to do. Helps solve the food problem for family and nation. Fascinating way to occupy spare time as well!

Hodgson prefabricated equipment combines practical utility, attractive design and finish, sturdy construction. Poultry and tool houses, greenhouses and other Hodgson items, all come in complete, accurate-fitting, durable red-cedar units—easily put together with special Hodgson bolts. We make shipments to reach you anywhere in the United States.

Order from this advertisement any of the above items. Or WRITE FOR FREE CATALOG Q-24, showing many other different designs and products—including hotbeds, kennels, bird-houses, garages: also camp and farm cottages, and houses.

• VISIT THE HODGSON INDOOR EXHIBIT at our New York or Boston location. See a completely furnished 7-room Hodgson House —and other interesting Hodgson products.

E. F. HODGSON CO., 730 Fifth Ave., New York, N.Y.
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Fifty-two years of prefabrication experience

HOUSE & GARDEN
row against row tests showed these benefits of

VIGORO!

VICTORY GARDEN FERTILIZER

bigger yield!
finer flavor!
and greater nutritive value!

Thousands of Victory Gardeners, from coast to coast, already know what Vigoro Victory Garden Fertilizer can do for vegetables. They've fed their gardens this complete plant food...and marvelled at the results...in terms of yield, size, taste, nutrition.

But last year, some Victory Gardeners, skeptical, tried a more interesting test. They planted rows of vegetables side by side...in the same soil...under identical conditions. Both rows were watered and cultivated alike. But one row was fed Vigoro Victory Garden Fertilizer. The other row was left unfed.

Read the dramatic results of two of these tests. You'll see why a complete plant food means more vegetables...bigger and better vegetables...and, according to science, vegetables that are more nutritious! Order from your dealer—Vigoro Victory Garden Fertilizer.

Why Vigoro Victory Garden Fertilizer Gets Better Results

Vigoro Victory Garden Fertilizer produces such wonderful results because it supplies not just three or four but all the food elements growing things need from soil. And supplies them in scientifically balanced proportions. Vigoro Victory Garden Fertilizer is a complete plant food. It is safe, sanitary, odorless and easy to apply, economical. Comes in bags of 100, 50, 25, 10 and 5 lbs. Your garden supply dealer has it.

Get VIGORO, TOO
the square meal for lawns, flowers, shrubs, trees
Wine has a way with the foods of wartime. You add a little wine in cooking dishes like those shown on this page and the result is something of almost forgotten goodness. Then you pour friendly glasses of wine at table, to kindle spirit and appetite. It's a sensible way to entertain these days. It's simple, on the moderate side, and easy on your ration points.

**Swedish Meat Balls with Red Wine Sauce.**
To serve 5 or 6 people, have a pound of lean beef ground twice. Add 1 cup fine dry bread crumbs, a tsp. each cornstarch and salt, ¼ tsp. pepper, dash of allspice or mace, a beaten egg and 1 cup top milk. Saute a minced small onion in 1 tbsp. oil and add. Mix thoroughly and shape into tiny balls, 40 or 42 in all. Brown lightly in a little oil. Take up balls. Make gravy by stirring 3 tbsps. flour into fat in pan. add 2 cups water • and • cup Burgundy wine. Season. Put back meat balls and simmer 20 min. Serve with hot buttered noodles, a green vegetable, and glasses of Burgundy or Claret. Or Cabernet, Pinot Noir or Zinfandel.

**Veal Scallopini Sauterne.** To serve 4 or 5 persons, cut into small pieces a one-pound veal cutlet that is ¼ inch thick. Roll in seasoned flour. In heavy frying pan heat 2 thsps. oil with a clove of crushed garlic, and brown the floured meat. Remove garlic, add ½ cup water, 2 tps. lemon juice and ½ cup Sauterne wine. Cover and let simmer about 30 minutes, or until meat is very tender. With this toothsome dish, set out Sauterne or Rhine Wine well-chilled. Or Semillon or Riesling or Sauvignon Blanc.

**Soups**
To Make Something Divine of most any soup, simply add a little wine, to taste, shortly before removing soup from the heat. You'll probably prefer Sherry in cream soups . . . dry Sauterne or Rhine Wine in chowders . . . Claret or Burgundy in the clear soups. And all soups, gourmets emphasize, are at their best in the company of a glass of appetizing Sherry.

**Pommes au Port.** Wash and core 4 large apples, peel upper ⅔ of each. Place in casserole. Dissolve ⅓ cup sugar in ½ cup boiling water, pour over apples, cover, and bake at 375° 30 to 40 min. Remove apples to serving dishes, pour 2 tbsps. Port wine into each. Boil down remaining syrup until fairly thick, pour over apples. Serve with small glasses of a rich, full-bodied Port, a royal finale to any meal.

**Want additional wartime recipes and wine service suggestions? Write for new booklet crammed full of them. Wine Advisory Board, 85 Second Street, San Francisco 5, California.**
“Ah-h—just ze kiss of ze hops”

Rare delicacy of flavor without sacrifice of true beer quality has made Schlitz a universal favorite with connoisseurs of fine beer. Brewed with just the kiss of the hops, Schlitz captures all of the delightful hop piquance with none of the bitterness.

JUST THE kiss OF THE HOPS
...none of the bitterness

THE BEER THAT MADE MILWAUKEE FAMOUS
First and foremost, enjoy de Kuyper Cordials as the perfect after-dinner liqueur. That is their leading role—and has been, for generations past. But remember that de Kuyper Cordials are as versatile as they are delicious. You will find them ideal ingredients for many magnificent cocktails and highballs. For example, reading down from left to right:

### Cherry Liqueur
- **SINGAPORE GIN SLING**: Juice of lemon, 1 oz. de Kuyper Cherry Liqueur, 2 oz. gin, garnish with cherry. Fill with club soda.
- **NORTH POLE**: ½ oz. de Kuyper Cherry Liqueur, ½ gine, juice of ½ lemon, 1 white of egg. Shake well with ice, strain in claret glass, with whipped cream on top.

### Apricot Liqueur
- **APRICOT COOLER**: 1½ oz. de Kuyper Apricot Liqueur, in a 10-oz. glass, juice of ½ lemon. Stir well with ice. Fill with club soda.
- **NATIONAL**: ¾ oz. rum, ½ de Kuyper Apricot Liqueur. Shake well with ice, strain.

### Blackberry Liqueur
A popular after-dinner liqueur.

### Recipes
- **Flip Ice (60 PROOF)**
  - WHITE LADY: ½ de Kuyper Triple Sec, ½ lemon juice, ½ gin. Shake with ice, strain.
  - BETWEEN THE SHEETS: ½ de Kuyper Triple Sec, ½ brandy, ½ gin. Add a dash of lemon juice if desired. Shake with ice, strain.
  - SIDE CAR: ½ lemon juice, 1½ brandy, ½ de Kuyper Triple Sec. Shake with ice, strain.

### Creme de Cacao
- **COMMODORE**: ½ de Kuyper Creme de Cocoa, 1 oz. or bourbon whiskey, ½ lemon juice, ½ Benedictine, grenadine. Shake well with ice, strain, serve in champagne glass.
- **ANGEL'S TIP**: Fill a liqueur glass ¾ full with de Kuyper Creme de Cocoa. Pour a little sweet cream over a spoon so it floats on the cocoa.
- **ALEXANDER**: ½ de Kuyper Creme de Cocoa, ½ gin, ½ sweet cream. Shake well with ice, strain.

### National Distillers Products Corp.
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HE'D LOVE that kiss! And that new hair-do. And some of those wonderful MARLBORO Cigarettes they always smoke. Firmly packed, and blended of superbly pleasurable tobaccos which cheaper cigarettes cannot possibly afford, MARLBOROS* are a rare buy in luxury... for mere pennies more! The cigarette of successful men... and of lovely women.

* For Him or Her
  IVORY TIPS, PLAIN ENDS,

* Specially For Her
  BEAUTY TIPS (red)
From this remote little mountain distillery comes this finer "mountain rum."

You would have to travel to the little mountain village of Adjuntas, Puerto Rico, if you wished to see with your own eyes why this mountain-distilled rum is a better-tasting rum. But for the most convincing proof of the fact that it is better-tasting, all you need to do is try it right here at home in your favorite rum drink.

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Available in both Gold Label and White Label. 86 Proof. Write for free recipe booklet. Address Dept. H6, National Distillers Products Corp., P.O. Box 12, Wall St. Station, N.Y.

COOKING WITH HERBS

Continued from page 72

kept an extra day usually provides this), check your seasoning, reheat for a minute and serve. This is just as delicious as it sounds.

Tarragon Custard

Eggs come out of the snack class when they appear as Tarragon Custard. This is specially nice to do in Summer since you can use the fresh leaves and since it makes a light and delicate luncheon dish.

Make two cups of fairly thick cream sauce, season with salt, pepper, a suspension of nutmeg and a generous teaspoon of chopped tarragon leaves. Let it cool a little while you separate four eggs. Break up the yolks and add them to the cream sauce—it must not be too hot or it will cook them. Beat the whites stiff and fold them in. Turn into a well-buttered soufflé dish and bake standing in a pan of boiling water at 350° for twenty minutes. Meanwhile make a cup of thin cream sauce, add two tablespoons of tomato paste—or in case of need, a tablespoon and a half of catsup. Reverse the custard on a round serving platter, cover with the tomato sauce and serve.

Tarragon Sauce

All the cabbage family respond to tarragon. This sauce is equally useful with all members and goes a long way toward resigning me to the vanished luxury of Hollandaise.

Make a cup of cream sauce and let it cool a little. Put half a cup of white wine vinegar (tarragon-flavored if you haven't the herb) in a saucepan and boil it down rapidly with a tablespoon each of minced parsley, shallots and tarragon. When barely a tablespoon remains, add the cream sauce, bind it with three egg yolks and finish off, if at all possible, with a tablespoon of butter.

Lamb with Dill

As for the dill-fennel twins, they are so versatile you might just begin by trying a little on everything. Put them in the borscht, the black bean, the tomato soup. Mince a few wisps of the feathery leaves and sprinkle them on the children's chops, the master's sole mornier, the boiled potatoes. Or see what they do to that difficult suckling of lamb which seems to be exactly what you can muster points for.

For three pounds of lamb you will need several sprigs of dill, a tablespoon of salt, and a scant two quarts of boiling water. Skim well when it returns to the boil after you put in the shoulder, reduce the heat and simmer about

(Continued on page 80)
The Robert Formans are looking for a "WHITE ELEPHANT"

"The home we plan to own after the war with the war bonds we are saving," writes Mrs. Forman* of Port Chester, N. Y., "will be found among the town's 'white elephants.' The extra rooms will be turned into an apartment which will help us carry the property. We want a home that will live in beauty and comfort tomorrow and for twenty years after. We want to buy the best, pick carefully and treasure our home and the happy memories we hope it will bring us." Judging by Mrs. Forman's post-war ideas shown on this page, the Forman home will be anything but a "white elephant" when they get through with it.

"Our living room rug will fit the room perfectly. No mopping around narrow edges for me! The pile will be as thick as we can afford, for deep pile shouts luxury as well as being easy on tired feet."

"In the kitchen will be breakfast bar with tall stools with backs. Also a desk for me and a cretonne-covered chair for my husband or my son to sit in while I watch a roast or bake a cake."

"Our bedroom will be blond maple furniture on a solid rose-colored rug that goes wall-to-wall. Under the vanity bench will be a bearskin." (Even though Alexander Smith doesn't make them!)

How about YOU, Mrs. America?
Alexander Smith & Sons Carpet Company are 80% engaged in war work. But soon after the war we will again weave wool rugs and carpets for America's homes, sell them in every city in the United States. We want to make those rugs and carpets in the colors and designs and sizes you women of America want most. If you have any post-war rug ideas we'll welcome them. Even if you haven't, send us your name and address and we'll send you "What Mrs. America Wants in Her Post-War Home," a booklet of ideas from women all over America. Write Alexander Smith & Sons Carpet Company, 295 Fifth Avenue, New York 16.

BUY MORE WAR BONDS

"Our bedroom will be blond maple furniture on a solid rose-colored rug that goes wall-to-wall. Under the vanity bench will be a bearskin." (Even though Alexander Smith doesn't make them!)

*One of the prize-winners in the Alexander Smith Post-War Home Contest.
two hours. Remove, drain carefully, slice and serve with a sauce made from the stock. Melt a tablespoon of butter, stir in two tablespoons of flour, add two cups of the hot stock, a tablespoon and a half of vinegar, another tablespoon of dill chopped very fine. Remove from the fire and bind with the yolk of an egg, then use to mask the meat slices. This same sauce with lemon juice instead of vinegar is excellent with fish.

Smelts with Dill

Persuade the fishman to split your smelts and remove the backbones—how many depends on their size—it would run from four to six per person. Chop parsley, chives and dill so that you can provide a scant teaspoon per fish, mix with a little butter. Then open each smelt out flat, spread its inner side with the herb mixture and top with a matching smelt. Seal the edges of these fish sandwiches with a brushing of beaten egg, press together, dip in egg and crumbs and fry till they are nicely browned.

Savory Tomatoes

Last but not least, the dill pair have a way with tomatoes. This is a wonderful opener for a bland meal. Scoop out as many tomato halves as you have portions to serve. For each portion, rub to a paste a small anchovy fillet, a sliver of garlic, a tablespoon of bread-milk panada and a generous seasoning of chopped parsley, chives, tarragon and fennel. Add another tablespoon of any shellfish you later offers. Fill the tomatoes with this mixture, brush the tops with olive oil, sprinkle with breadcrumbs and a few final scraps of the herb mixture and bake them till just soft. Serve on rounds of toast lightly fried in butter and await comment.

Of course you will grow your own herbs if possible, but if not, the various herb farm catalogues will turn up one or all of them in dry form. Tarragon and dill still come fresh into the big markets occasionally, dill can be had in bottles from large groceries and the tops of Florence fennel, or finesher, afford a milder substitute for fennel. Cooking with herbs is an art, demanding the imagination and light touch of an artist. Don't be too liberal with them, especially when trying out unfamiliar ones for the first time or two. (And of the seventeen herbs listed and described in the accompanying article, some will probably be unfamiliar to you.) But by all means try them out.

A little practice—and the helpful comments from the family—will make perfect.
HOUSEHOLD MENDING BASKET
See pages 40-41

It’s easier to keep linens and sheets, blankets and rugs at par if repair tools are handy. Store them on the linen closet shelf in their special basket.

**Basic Gear:** Thimble, scissors, shears, embroidery hoops, stiletto for punching eyelets, pins, pin cushion, an emery for sharpening needles, a razor blade.

**Needles:** Hand and embroidery, assorted. Machine needles, fine, medium, coarse. Carpet and curved upholstery types. Crochet hooks, fine and coarse.

**Threads:** Embroidery skeins and balls. Cotton, black and white, #24, 50, 70. Mercerized and silk, assorted colors. Crochet, #30, 70 to match linens.

**Fabrics:** Sheers such as net, gauze; muslin and scraps of silks, cotton for reinforcing darns. Felt and burlap for mending rugs; drill for mattresses.

**Tapes:** Cotton twilled for bath linens. Adhesive mending tapes for iron-on patches; in several widths, shades.

**Braids:** Rickrack for mending hemstitching; guimpe for lamp shades, etc.

**Bindings:** Sturdy carpet bindings. Blanket bindings of satin or sateen. Match in length to blanket width.

**And also:** Liquid thread and fabric glue to reinforce patches. Household cement, plastic wood, and thumbtacks.

**Now It Can Be Told.**

Your Lenox China is flying in bombers—in the form of Lenoxite, a Radio-Radar Grade Ceramic insulating material. Lenoxite is helping to make that day nearer when you can enjoy your Lenox China service in Peace.

Lenoxite comes first at Lenox, but we are making all the Lenox China we can under existing conditions, keeping Lenox’s same high standard of quality, skilled craftsmanship, design and beauty.

**BUY WAR BONDS NOW**

Send ten cents for “Fine China.” Learn the difference between fine china and earthenware and what that difference means to you in the selection of your service.

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For your “Guide to English and French Furniture” send 25¢ to Dept. 94
Prevent those Heatless huddles

STEP UP YOUR COMFORT WITH BALSAM-WOOL ATTIC INSULATION

Even though fuel must be saved, you don't need to sacrifice comfort! Balsam-Wool Insulation—applied in your attic—will keep your home warmer—more comfortable—with fuel savings up to 20%.

It's the sensible, patriotic way to cooperate with the government fuel conservation program!

Balsam-Wool is the famous, original blanket-type insulation—an insulation that has proved its lasting efficiency in hundreds of thousands of homes. That is why it is offered under a money-back guarantee of complete satisfaction. And remember, Balsam-Wool is easily applied—laid like a carpet in your attic. Windproof, moistureproof and fire resistant, it has everything an insulation needs.

See your lumber dealer—now—about supplying Balsam-Wool, and ask him about a monthly payment plan. Or, mail the coupon for complete information.

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SEALED ATTIC INSULATION

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Gentlemen:
I want to know more about Balsam-Wool Double-Value Attic Insulation.

To assist us in giving you special information, please check: I am a homeowner □ renter □ architect □ contractor □ student □

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Here I usually explain that the next step is better when done from photographs (which is perfectly true) and the sitter is temporarily retired.

This is the really difficult part of the portrait. For it, I have had to learn about brushstrokes and treatment and the handling of forms from macro-photographs of the early artists' work; and about period palettes, so that I could use the same pigments.

Among my artist friends, a number are affiliated with the Brooklyn Museum; and they have been most helpful, especially Sheldon Keck, whose portrait appears on page 39. He it was who persuaded me finally to sign my name in white lead under the priming of the portraits, so that nothing I had painted would ever be foisted on the public as an original early American portrait.

By the time the brushstroke and atmosphere seem satisfactory, the style and feeling proper to my period model, any striking likeness to the poor sitter is usually lost. And if he should visit the studio at this period, he is apt to get violent dyspepsia and a low opinion of me. However, catching the likeness again is a relatively simple matter and this is the moment to dust off the sitter's photograph and use it.

The final step

In the last stage, I paint in the qualities that intensify the likeness, adding contemporary jewelry or equipment which actually belongs to the subject, because that makes the portrait more intimate and amusing. Finally, one day, the thing is done and there is my sitter, portrayed as his or her own ancestor—in the style of a long-dead American artist.

My first commissions were from my friends. I was delighted to find that they very much agreed with each other (and me) as to the style in which different people should be painted, and I still find that to be the case.

I have limited myself entirely to early American ancestor portraits, as the problem of proper research in that field alone is about all I can undertake. For my reference files, I studied photographs at the Frick Art Reference Library and then ordered copies of the ones which seemed most instructive. I took color notes from the fine collection of portraits in our New York Museum. Before long I had amassed a useful library of my own, with a file of photographs, glossy prints, details and enlargements.

When I was faced with the problem of how to charge for my portraits I was able to follow the example of John Singleton Copley, who, in the Copley-Pelham letters, tells how his prices depended on the size of the canvas, amount of the body included, whether both hands and feet, and so on—with an extra stipend for animals! So to my vast delight I can be in period—even with my price list.
terrier and an irresistible hybrid named Harriet Beecher Stowe—interspersed with cockers and retrievers.

Of the interior of "The Children's Corner", I know best the little library downstairs because that is where we always sit and yet, as well as I know it, I can only guess that the walls are panelled. The reason that I can only guess is that Alden's collection of excellent sporting prints, and the framed photographs of famous people are too preoccupying. There are too, besides the collection of books which a library implies, a sizeable collection of records, a phonograph, and deep, comfortable chairs. Understandably, it is the lived-in room of the house.

There is a very handsome drawing room. Alden has collected English and American Colonial furniture for years, and the beautiful pieces have come into their appropriate setting here. I remember sitting in this room one afternoon with Cornelia, pretending to drink tea out of cups which had nothing in them, and passing back and forth to each other, with grimaces of pleasure, a plate of what looked suspiciously to me like dog biscuits. "Life was photographing us—though it never used the pictures—and Cornelia and I were reducing—so that we wanted no realism of tea near us. But the tea service was authentic, part of Alden's collection of beautiful English pieces, and so, except for this one, are the parties in this room.

Alden has also done the dining room, and made it a very satisfying reminder of the dignity and warmth of 18th Century England.

Lotis smoking room. Alden has also done the dining room, and made it a very satisfying reminder of the dignity and warmth of 18th Century England.

There is not the same warmth in the bedroom, which is of Mrs. Bledget's own devising, but there is style and there is, too, an austere beauty. When Cornelia sat bolt upright in her chair in Sheridan Gilley's office out in Hollywood, it was not only because her New England ancestry had molded her to it. It has long been my vociferous complaint that there is in her bedroom not one soft spot upon which to sit, but it is one of the handsomest rooms in which I have ever stood.

The great carved bed is 16th Century Italian, with a rich hanging behind it which is also Italian but 18th Century. There are Spanish pieces, too, in the room, a dressing table and chair with leather seat of around the sixteen hundreds.

There is a superbly carved chest which was brought to Ireland by the Spanish sometime during the 16th Century. Near it an Italian desk of the Lorenzo de Medici era is topped by a figure of the Madonna standing against a wall hanging of rich Italian brocade.

The detail of the room, however which I myself like best, is the fantasy which has prompted Cornelia to put upon a 16th Century Italian credenza an open jewel casket, and to have spilling out of this, thick ropes of fat, lace.
BIGELOW WEAVERS
Present
THE 6,000 MILE DREAM
STARING
LIEUT. WM. HUNT
MRS. WM. HUNT
TIME... THE FUTURE

PLOT: Bill overseas. Betty here. 6,000 miles apart, both dream the same dream... A living room like this, piano for Bill, listening chair for Betty all bright and gay and happy. The color scheme, as all good color schemes do, building up from the rug.

Betty knows a rug will be her most important purchase. She wants a Bigelow rug. She knows that Bigelow means fine quality, lasting beauty. Her mother's Bigelow Beauvais has worn so well. So, it's nothing less than Bigelow even if she has to wait for it.

TO THE COUNTRY
Continued from page 83

trous pearls, spurious of course, and highly effective. For me, this flavors the entire room with something out of the rich, romantic days of Florence or Venice.

This is the house in which the Alden Blodgetts live, but it is not the one to which Cornelia retreated from Hollywood. That is her cabin, her very particular place, about two miles away from "The Children's Corner". She bought, a few years ago, several acres of woodland which came out on the high cliff above the Sound. And then a little later she cleared away about an acre along this bluff, and built there a weekend cabin with perhaps fifty feet of green lawn between it and the very brink, where picnic tables and benches were set. Out beyond is Long Island Sound itself, an eye-filling view.

The cabin itself is made of redwood. The original section was a portable house, but a bedroom and a kitchen, where the water is still pumped by hand into the sink, have been added.

The living room has a big fireplace, a beamed ceiling, floats from lobster pots off Gloucester, an old Madeira bottle, decoys, shells, and other flotsam or jetsam decoration picked up along the beach, a stuffed snow-white owl, not picked up on the beach, and Cornelia's working equipment—ditto.

I have said before that Cornelia has the capacity for work and the concentration upon it of a scholar. Of all her talents, which I despair even of enumerating, much less emulating, this is one which I admire inordinately. I think it comes—this particular greatness of hers—from her respect for a job competently done, and her distaste of anything less than that.

That, I think too, is why the roots of her affection lie deepest in this cabin. No one intrudes upon her here with a distraction which might smudge a job, even a little. No wonder I respect her excursions to this place, and wait her return with anxious excitement. A job will have been done there and done superbly.

DESIGNER'S WORK
See pages 66-67

Member companies of the Grand Rapids Industries, Inc., who sponsored the design competition "Furniture Ideas for Postwar Homes" include:

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The room with a genuine NURRE MIRROR—a "Living Picture"—on the wall just can't be dull and gloomy! For one of those lovely mirrors, with its bright ever changing reflections, gives it animation, a lovely, charming quality of its own and a new feeling of spaciousness.

If your home needs a tonic, something to lift it out of the doldrums, treat it to a "Living Picture"—a genuine NURRE MIRROR, and watch it come to life!

As an investment for the future, buy U. S. War Bonds—and, after that, for an investment in lasting beauty for your home—select a genuine NURRE MIRROR. Better dealers have them, in many lovely styles, all surprisingly inexpensive. Genuine Nurre Mirrors are all made from polished plate glass, scientifically silvered and protected with the Nurre Improved Protective Backing for long flawless service.

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84 HOUSE & GARDEN
MARCH, 1944

ICE CUBE COOKERY

As soon as Cecilia came to work for me I knew she was a very nice and intelligent person—but it was not until the first dinner party under her regime that I found out she was a genius.

The morning of this affair she came to me and said, "Mrs. Robertson, do you want that broccoli to come to the table tonight all pretty and green? Just as green as it is now?"

"Why of course," I said, "but I wouldn't want you to put soda in it. That keeps things green, but it destroys vitamins."

"No, Ma'am," said Cecilia emphatically. "I won't put no soda in it. I'll just cook it with ice cubes."

"Ice cubes," I said, surprised. "Well, I don't see how they could do any harm. Go ahead."

So that night at the party the broccoli appeared, just as green as grass and tasting, for once, as fresh and delicious as it looked. Cecilia passed it proudly with a glint in her eye like the Cheshire cat's.

The next day, of course, I complimented her, and asked how in the world she did it. She beamed, but at first was reluctant to say more than that she did it "with ice cubes." She had worked out the plan for herself, and didn't want everyone to know her magic how-to-cook-a-vegetable technique.

But from that day forward an array of delicious and beautiful vegetables appeared at our table. The peas and spinach were greener, the beets redder, the cauliflower whiter and the carrots more orange than you would expect—except in color pages of magazines.

Now, a year later, when I told her I would like to write a piece about her discovery, she agreed to tell me her method. But first she made me wait a week while she did some last experimenting on carrots. She wanted to try them several ways to get the best one.

Here are some of Cecilia's recipes, tested and true, different and delicious—the result of years of trying.

**PEAS**—Soak peas in water with a few ice cubes for about 20 minutes, then drain and put in a pan with 4 or 5 ice cubes and enough water to cover the bottom of the pan. Add salt, cover, and put on a hot burner to cook as fast as possible for 15 minutes. Slow cooking, says Cecilia, will spoil vegetables.

**SPINACH**—After your spinach is washed, drain it and sprinkle it with salt. Throw a few ice cubes on it and let it sit for a few minutes. Then put it on the stove, ice cubes and all, covered, and cook quickly for 15 minutes. Drain (saving the water for soup if you like to do that) and run hot then cold water through the spinach. Put it back on the stove in a double boiler and add butter. Spinach cooked this way will be green and fresh-tasting even the next day.

**CARROTS**—Cecilia always cuts her carrots lengthwise instead of in slices, then lets them sit in the ice box for half an hour, with ice cubes around them. Next she covers them with salted water, no ice this time, and boils them...
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fancies of his chef de cuisine. The number of plants indicated will serve for a family of four or five.

BASIL, Ocimum basilicum. Annual. Six plants. Usually started indoors. Branching plants about 12" high, set 9" apart. When the terminal spikes of small blue flowers are in bloom, the plants are cut back, bunched and dried. Under favorable circumstances a second cutting will be possible. The oval leaves, which may be up to 2" long, have a very pleasant clove-like flavor and, either green or dried, form one of the most agreeable seasonings. May be lifted and brought into the house for Winter supplies of green leaves, but there is a dwarf form, O. minimum makes a good pot plant.

BORAGO, Borago officinalis. Annual. A rather handsome self-sowing plant with silvery-gray leaves and blue flowers which attract bees from all around. Good as a honey plant or for ornament, but to put the leaves in drinks or eat them like spinach, as is often recommended, is rather fainous.

BURNET, Sanguisorba minor. Perennial. Two plants. Started from seeds or cuttings, it grows to about 18" high, set 12" apart. The great merit of this herb is that the piquant, green leaves, of which the top ones should be used, impart a cucumber flavor to Summer salads without the usual inconveniences of indigestion. Cannot be dried.

CARAWAY, Carum carvi. Biennial. Six plants if you like caraway seeds. Sow in the open and thin to 6" apart; the plants stand about 12" high and yield seed the following year. The very finely-cut leaves are sometimes added to salads.

CHIVE, Allium schoenoprasum. A dainty plant of the onion family, grown from bulbs which multiply and should be divided every second or third year. Set the small oval bulbs 6" apart; the slender, hollow leaves are cut as required, and quickly renew themselves. The light purple flowering heads are pretty, making chives good for edging borders. Bulbs come in clumps of about a dozen, which will be ample.

CHERRY, Anthriscus cerefolium. Annual. Six plants. Seeds are usually sown in the Fall, though they do not germinate until Spring, and the plants are thinned to 9" apart. The leaves look like parsley and taste like a cross between it and anise. This is one herb which is better in partial shade. One variety has roots like small carrots, used in soups, etc.
GROW HERBS

DILL. Anethum graveolens. Annual. Sown in the open and grows 36" high. The number of plants will depend on your predilection for pickles, in which the chopped-up leaves and seed heads are used. Say six.

FENNEL. Foeniculum vulgare. Perennial grown as an annual, from seed. Those who like the “apple” or bulbous stem, which has the texture of celery and the flavor of anise, will grow this as a vegetable. Others enjoy only its finely-cut leaves, similar to those of dill, and for these, two or three of the graceful, bushy plants, 30"-36" high, will be enough.

PARSLEY. Petroselinum hortense. Biennial grown as annual, from seed which is proverbially slow in germinating. Three kinds: plain or celery-leaved, curled and rooted; six plants should suffice. Thin to 6" apart and take a few leaves at a time, not the whole crown. Cut seed stalks when they appear, as they draw strength away from the leaves.

PARSLEY. Petroselinum hortense. Biennial. The bulbs grow in cloves or divisible parts which are set about 3" apart. They grow like onions and are of easy culture but most people prefer to buy the few required.

OAKLEAVES. Levisticum officinale. Perennial. Two of these tall 5' plants, set 2' apart, would make a good center for the herb plot, with their dark green, ornamental appearance. Grown from cuttings, the stalks and leaves have a strong celery flavor, powerful enough when chewed to quench the odor of onions.

HINT. Perennial. Of the many species and intermediate varieties, the two best known are Spearmint, Mentha spicata, and Peppermint, Mentha piperita. A few stolons, or root pieces, of either kind will quickly spread and may have to be restrained within the bounds of old license plates or tiles planted edgeways. The plants grow 12"-24" high.

(Continued on page 88)
IN the year 1264, more than three hundred years before the Spanish Armada sailed for England, ancestors of the present Marques del Merito settled at Jerez, Spain, and began producing fine wines. For seven centuries this family has devoted itself to the vintner's art. During those centuries Merito Wines acquired an international reputation for unsurpassed excellence. More than thirty gold medals from International Expositions furnish striking proof of the superb qualities of these wines.

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MARCH, 1944

NO CLICHES

Continued from page 42

sheer ornament. Don’t be afraid to do the unexpected—it takes brave decisions to give a room individuality and character.

Learn to hunt accessories with a fresh, unprejudiced eye. This makes browsing through the shops endlessly more rewarding, and gives you double satisfaction when you put your booty to use. You might, for example, seek out old wooden finials and make them into lamps or mount them on bases for ornament. Or search for decorative tie-backs from another day to display on a mantel top. Find a crew of silver or bronze, and convert it for flowers by replacing its bottles with everyday water glasses. The possibilities are numberless, the main point is to learn to look.

All too often we’re hemmed in too closely by one style or period. Don’t be! French, Italian and English accessories can often blend beautifully. The artisans of each country and period borrowed so profusely from each other, only a connoisseur today can differentiate their work. When you find an amusing “French Romantique” object that reeks of sentimentality, buy it with your tongue in your cheek, and use it to give that dignified 18th Century room the sense of humor it needs. But work out your own variations.

End tables are a problem to find. Often miniature pieces intended for quite another use (see the cabinet on page 44) can serve delightfully for this purpose. Bedside tables, too, usually far too spindly and small, can turn into handsome adjuncts when they’re scaled up to a size ample for radio, books, telephone and lamp.

Vary your bookcases with amusing figurines. Vary your room with a touch of shocking color that has no apparent relation to the rest of the scheme; a pair of footstools or sofa pillows will do the trick. Vary your mantelpiece wall with a jumbo gilt bracket, placed high and piled with coral and shells. Or vary the usual decorating procedure by first choosing accessories that go together, and then planning your room and color scheme!

In short do whatever you like, and you’ll be sure to like what you do.

THE GARDEN FLOWS

Continued from page 23

vegetable products cannot go and still satisfy the tastes of sensitive minds. Species of plants new to cultivation will be introduced from the wild, and some of the old ones will lose favor and pass out. Methods of soil manipulation and of control of pests are likely to be modified; but the continuing satisfactions must come simply from the growing of plants. Throughout the centuries the garden flows.

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A buffet supper is an easy and delightful way to entertain, but your table setting should be dramatic. After the war, you can give it drama by using brilliant Dirilyte, that gay-as-gold metal which is so beautiful, scratch-resistant and durable. Dirilyte candlesticks, Dirilyte dishes. Dirilyte flatware neatly ranged, will be the envy of your guests. Plan it now for the tomorrow of victory that is coming. Send for the Dirilyte booklet and begin choosing your pieces.

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SYRACUSE ‘true’ china

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OLD ANGUS
BRAND LIQUEUR BLEND SCOTCH WHISKY

ENGLAND’S FIFTH YEAR

Continued from page 28

there is little danger of shortage, and when they sell for a penny a pound. Time and labor involved in growing them are better spent on less plentiful, more expensive vegetables.

I could fill many pages with interesting facts and statistics on the work of our great army of spade wielders, who have done so much towards our war effort. First and foremost, of course, they have saved many millions of tons of shipping space. In the days when shipping was not available they saved the country from a serious food shortage. They have also saved many millions of lorry miles for transport.

There is, however, one result of their work which, when the whole story is recorded, may stand out as one of the major victories of the war. It is one aspect of the question, too, which I believe has a special significance for our fellow diggers in the U.S.A. All our Ministry of Health statistics show that, in spite of nerve tension, lack of holidays and long working hours, limited food supplies and all the irksome conditions which war has brought, the health of the nation has never been at such a high standard as it is today. Why? While there may be contributory reasons, dietitians and the medical profession generally agree that it is largely due to eating more and fresher vegetables, the prime source of most essential vitamins. In peacetime the great majority of vegetables eaten in this country are three to five days old before they reach the dining table. Today we eat more and with the great bulk it is only a matter of hours between picking and cooking.

The question has been asked: “What would happen to Victory gardening in England if peace should suddenly come between now and planting time this Spring?” My answer, founded on previous experience and first-hand knowledge, is that very little change would come about.

Those who have experienced the joy of producing food from mother earth for the first time during recent years have found one of the most satisfying pursuits and they will not give it up. Apart from this they have found it a very profitable use of time, a good way of keeping physically fit and, in the eating of their produce, a great source of pleasure.

With the shifting of population which is bound to occur after the war I should estimate that 4,500,000 allotments may be given up, but I believe those who will soon be taken up by men and women returning from the forces and I shall be surprised if, five years after the war, there are not as many allotments being worked as there are today.

In this connection I can quote one piece of direct evidence. In one area where one in every five of the inhabitants is working an allotment, the local authority took a poll on this question and 98% expressed their intention of continuing their allotment after the war. And there will certainly be many more gardens.
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LILACS

growth, but their roots are increasing. After that they shoot up and out. Even those growing on one stem will assume shapely proportions. If they do not, you can shape them by judicious pruning after the bushes have flowered. At the same time weak or interfering branches can be removed.

One lilac can add measurably to the glory of a little garden and when space is unlimited the range of varieties and the number planted need be bounded only by one’s purse and enthusiasm. But before we name the hundred best we must face the fact that a beginner in lilacs is caught between two fires: those who hold that lilacs should be grown on their own roots and those who find satisfactory the lilacs grafted on privet, ash or common lilac stock. The own-roots are slower to produce and cost more, with the reverse being true of the grafted kinds. Within three or four years the grafted types can be expected to make their own roots, but they have to be watched for privet and understock suckers springing up and there is danger of infection at the graft. I grow both kinds but my preference is for own-root plants. I would rather be patient.

Two years ago, after lengthy survey and investigation, the American Association of Botanical Gardens and Arboreta brought out its findings in “Lilacs for America.” This included a selection by lilac experts of the 100 varieties they would recommend. Here they are, classed by colors, whether single or double, together with a listing of early bloomers:


Blue and bluish single: Pres. Lincoln, Decaise, Maurice Barrois, Blouin, Beige Azurée, General Sherman, Firmament, Ambassadeur, Diplomate. Double: Olivier de Serres, Emile Gentil, Due de Massa, President Grevy, President Viger, Jules Simon, Rene Jarry Desgol’s, Ami Schott.


Pink and blush single: Lucie Baitel, Macrostachya, Fran Wilhelm Plurier. Double: Mme. A. Buchner, Katharine Havemeyer, Montaigne, Waldick-Rousseau, Jean Mace, Belle de Nancy, Capitaine Perrault, Jules Ferry, Virginite.


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replenishing from time to time.) Serve one or two cakes to each person, together with a mound of the cooked rice. Chinese gravy (see directions) may be poured over each pancake or presented in a sauceboat. Garnish with watercress and strips of pimento. Accompany with hot tea.

Chinese gravy. Brown 4 tablespoons flour in a skillet containing 6 tablespoons beef or bacon drippings. Dissolve 2 bouillon cubes in 1/4 cup boiling water. Add the beef extract to the flour and blend over a low flame. Now add 4 tablespoons Chinese soy sauce and 1 tablespoon finely chopped parsley. Heat thoroughly but do not boil. Check for seasoning. Stir well so that the consistency is smooth. The sauce should not be too thick.

Individual French pancakes

To produce the common-or-garden variety of small, unsweetened individual pancakes, follow this formula. It makes 16 pancakes.

Break 6 fresh eggs into a large, deep, mixing bowl. Add 4 tablespoons well-sifted flour, 2 tablespoons cold water and a generous pinch of salt. Beat until smooth, and just about the 1 y (if post-war corn). Now put into a very small frying pan, a piece of butter or margarine sized like a walnut. When this begins to bubble, spoon into the pan enough batter to cover the base with a thin layer. Shake and tilt the pan deftly, so as to spread the batter evenly, and cook for about 1 minute over a moderately high flame. Now turn the mixture with a large spatula and cook the other side. When the cake is lightly browned, place it on a preheated dish, and keep it warm while you manufacture its kin-folk. Repeat until all the batter is used. The butter in the pan may have to be refreshed from time to time. In order to do this, wipe out the skillet with a heavy paper towel and start from scratch.

Fill each pancake, roll over neatly and serve at once. The fillings, like those for an omelet, may include almost anything which you happen to have on hand, provided it is finely chopped, well seasoned and not too moist. Here are two fillings for thin pancakes, nothing short of royal!

Crepes Parisian

On very thin, unsweetened pancakes place either slices of cold chicken breast, or slices of left-over baked ham. Roll up the pancakes, secure with a toothpick, arrange in a shallow, greased baking dish and cover with a rich Mornay sauce (a cream

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RECIPES

sauce made with equal parts of milk and stock plus a smite of grated cheese). Dot the surface with butter or margarine, place under a low broiling flame and allow the surface of the sauce to take on color. Serve very hot accompanied by a green vegetable.

Russian pancakes

Or you might like to go Russian and try cottage cheese and heavy sour cream.

3/4 pound uncreamed cottage cheese
1 beaten egg
Salt and pepper to taste
1 tablespoon chopped chives

Thin pancakes—butter or margarine

Press the cheese through a coarse colander. Add the beaten egg, seasonings and chives. Blend thoroughly and place a rounded tablespoon of the mixture in the center of each pancake. Now fold over the pancake from both sides, and then again from each end, in order to form a three-inch package, and sauté each on both sides in a very little hot butter or margarine, until heated through and lightly glazed. Serve hot, with cold sour cream poured over.

Red caviar may be used instead of cheese if you're planning on the dish as a preface, rather than a meal. Home-canned pickled beets go well with the cheese filling; so too does home-dressed ealdagp salad. Thin slices of buttered brown bread are right with either version. And please insist on the hot tea spiked with rum!

When served with a Suzette sauce, these same ethereal cakes become that fabulous delight known as Crêpes Suzette. Attendied by crushed strawberries, raspberries, or any cooked fruit swimming in syrup, however, are equally memorable.

Here are three versatile egg dishes, guaranteed to shine at any meal.

Eggs Florentine my way

Cooked spinach
Butter or margarine
Grated Parmesan cheese
Egg
Thick rich cream sauce
Salt and paprika

Wash the spinach thoroughly, divide the leaves from the stems and cook the former in your pressure cooker. No pressure cooker? Use the waterless method then, plus a pinch of bicarbonate. The spinach must be verdant. Now drain it well, cool, and in a clean tea-cloth square remove every last drop of moisture. This spinach must be dry. Now chop the leaves finely and season with grated onion.

Make a rich cream or Béchamel sauce. It should be well flavored. Mix the chopped spinach with 1/2 cup or (Continued on page 94)
more of the sauce. A smooth, heavy
purée should result. Check for sea-
soning and line a buttered, oven-proof
baking dish with a deep layer of the
vegetable. Sprinkle with a little grated
green cheese. Slip the uncooked eggs on to
this green velvet bed, being careful
to space them so that they don't col-
lide. Cover the whole lightly with the
remaining sauce and dust the surface
with another spot of grated Swiss.
Set the dish in an updraft of hot
water and bake in a moderate oven
until the eggs are set. 15 minutes
should be enough. Serve at once.
Poached eggs may be used in place of
the raw eggs with fine results. In this
event however, your dish goes under
the broiler (low flame) until the sauce
shows surface color.

Cold 4-minute eggs in aspic

(For 4 people)

Beat 8 raw eggs smooth with \( \frac{3}{4} \) pint thin cream or evaporated milk.
Salt, a pinch of dry mustard and a
smile of sharp paprika. Put \( \frac{1}{4} \) lb.
of butter or margarine in a saucepan
over a medium slow flame; when the
butter is melted pour in the egg mix-
ture and add 2 tablespoons grated
Swiss cheese. Cook gently, scraping the
eggs constantly from the bottom of the
pan. They must cream, not curdle.

When they are done but still on
the soft side, turn them into a shal-

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Martins eggs

(also called)

Continued from page 93

HOUSE & GARDEN

GOOD EGG
low oven-proof baking dish. Spread with a very small amount of melted butter, and sprinkle with a thin coating of grated cheese and fine bread crumbs. Pop them under the preheated broiler, close to the flame. When the crust shows color (about 1 minute) your eggs are ready to serve.

Golden rules

1. The yolks of cold eggs are far less likely to break, than those of warm eggs. If you require separate yolks or whites, open the eggs as soon as you take them from the refrigerator.

2. To avoid having the shells of cold eggs crack while boiling them, start the cooking in cold water and lime them from the point where the water begins to bubble.

3. Hard cooked eggs peel more easily while they are still warm. If they are barn-yard fresh however, it’s best to plunge them for a moment in ice water before you start peeling. You will be less likely to peel off fragments of the white with the shell.

4. If the eggs should crack while boiling spray them lavishly with salt. This seals the crack.

5. For perfect scrambled eggs use no water, milk or cream, and cook them (if possible) in a six-inch iron skillet is ideal. Butter should be bubbling but not brown. Stirring should be gentle so that the curds remain large. Flame should be low, and before the eggs are at all solid they should be removed from the fire, and simply finished in the hot pan. Add salt and pepper at this point and serve immediately on hot plates.

6. For wide-eyed fried eggs disturb you, cover the pan while cooking. A white film will coat the yolks, and the white border won’t frizzle or toughen.

7. Before washing plates on which egg has been eaten, rinse the plates in cold water. Hot water cooks the egg to the dish, and is difficult to remove.

8. As a parting word, never forget that fundamentally, most egg dishes are merely variations on a well known theme. The egg itself is generally poached, scrambled, baked or boiled. Beyond that is trimmings, flavors, and imagination.

When you read the title Mornay in your favorite cook-book, for instance, you may be reasonably certain that a cheese sauce is indicated; Souhise refers to onions; Florentine advertises spinach; Espagnole or Creole tells you that tomato, green pepper and herbs play a dominant role; Indian denotes curry, and when you come across the word Rothschild just skip the recipe altogether. Seems these distinguished people were addicted to foies-gras, truffles and heavy cream to an alarming degree!

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Altai Scotch rose, is running a close second. Masses and masses of three-inch creamy single blooms crowd on to plants which are beautiful alone or form a dense hedge four or five feet high. *Rugosa alba* is a nice single, very white and also comes double.

But the pride of the rugosa whites is *Blanc Double de Coubert* which is very large, very sweet, with big showy bright red hips. Which just goes to show how wonderful roses are. Of what else in the world could one grow lyrical over creamy texture of bloom developing into large bright red hips? But remembering the fates of Esquire I proceed.

The *centifolias*, Cabbage roses, have two white beauties between whose merits I am not one with sufficient discrimination to decide. They are *Madame Hardy* and *Vierge de Clery*. That spontaneous offspring of the *centifolias*, the Moss rose, gives us several whites. None lovelier than the double white moss. That is the one *Redoute* painted, for which I, for one, would raise him to the rose peerage had he never pictured another.

Perhaps the queen of white roses is *R. alba*, old as Old England, the Cottage rose, the emblem of the House of York, symbol of the Blessed Virgin, darling of the Greeks, model of the Renaissance painters. She grows on a tall, upright bush which will rival a young elm under especially auspicious circumstances. Her leaves are blue-green, a cool delight for months after her white June blooms with smiling yellow centers are a haunting memory. Madame Plantier is one of her descendants, very double, very free and white as driven you-know-what. Until recently this gem was classed as a Noisette and therefore thought to be tender. But she lives well through the coldest Winters and in June appears to be covered with that snow which failed to daunt her in January.

**PINK ROSES**

There are enough pink bush roses to plant out the whole of Manhattan Island so I can mention only a few. Surely there should be at least one wild rose tucked into some corner. The haughtiest hybrid tea would do well to curtsy to so utterly lovely an ancestor, *R. blanda* (the Meadow rose). *R. nitida* (the Shining rose). *R. palustris* *nuttalliana* is worth considering in spite of its jaw-breaking name. Call it the Swamp rose, plant its feet in a dampish place and have wild roses from July to September.

(Continued on page 104)
Remember?

MARCH, 1944

97

Look! Twins!

Twin-O-Matic Waffle Baker

Bakes two big waffles either "Light" or "Dark" automatically. Bake indicator tells when to pour in batter.

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Crush mint for your julep, herbs for your salad, or sugar for your old-fashioneds, in these heavy glass mortars with sturdy matching pestles. Wonderful for kitchen or bar. King size, 4¾" high, $6; medium, 3½"; $2; small, 2¾", $1.50. Exp. extra. Paine Furniture Co., 81 Arlington St., Boston.

A photograph wallet that folds flat as a pancake would make a wonderful gift for a serviceman, but anyone would like to own it. This one holds four photographs, is 15" long opened, 3" x 3½" closed. It's made of real leather. $1.65 ppd. Madolin Mapelsden, 825 Lexington Ave., N.Y.C. 21.

CONTINUED ON PAGE 98

CONTINUED FROM PAGE 16

Ultra Luminall—the pioneer of water-mixed paste paint—has always been outstanding for the beauty of its colors. By all means, see samples of Ultra before buying wall paint. Gorgeous coral, powder blue, sunlight yellow, mist gray. And exquisitely pure ivory, cream, buff. Your Ultra dealer will give you a color card or we will mail one postpaid on request.

Apply Ultra over wallpaper and other wall surfaces. Washable— one coat coverage—dries in 40 minutes. Regular Luminall has the same advantages as Ultra except it features extra lighting efficiency instead of extra washability.

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An unique electrically operated "Stair-Lift", Folds against wall when not in use.

INCLUS-ATOR COMPANY OF AMERICA
367 So. Cameron St., Harrisburg, Penn., U.S.A.
shopping around
CONTINUED FROM PAGE 97

Genuine antiqued leather and colorful outdoor motifs make these bookends outstanding. The game, horse or dog designs are handpainted. 13" high. $15 a pair. Matching large waste paper basket, $23.95; small paper basket, $9.95. Hammacher Schlemmer, 145 East 57th St., N. Y. C. 22.

Young mamas, take heart—here's a streamlined guide to baby care, problems and diseases, along with straight-from-the-shoulder dope about preparing for that Blessed Event. Dorothy V. Whipple, M.D., tells all in “Our American Babies.” $2.50. M. Barrows, 443 4th Ave., N. Y. C. 16.

Stow candies or cigarettes in this heavy glass violin box. It comes in a beautiful rich blue that fits in well with any color scheme. A happy thought for a gift because of its “different” shape. 10” x 4 1/2” x 2 1/2”. $2.50, plus Ashtrays to match, 65c each. Mayfair Gifts, Forest Hills, N. Y.

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Here's easy-to-use magic—the wonderful way to keep your rugs and carpets clean and new-looking. In addition to usual carpet care, once or twice a month, shake on this dry powder. Brush it in. Vacuum it off. It's so easy as that. No shrinking. No matting—never failing. Use it on all floor covering. . . . Clean soiled areas at doors without leaving a ring. VON SCHRAEDER Mfg. Co., Racine, Wis.

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The rose perfume of this premier yellow rose is a fragrance retrieved from the past. A haunting scent, recalling the fragrance of China tea roses in old and forgotten gardens.

The perfect form, delightful perfume, sheer elegance and vigorous growth, combined with those indefinable qualities that breeding alone can convey, truly depict the patrician in “Mme. Chiang Kai-shek,” loveliest of all light yellow roses.

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This giant-flowered hybrid Mock Orange, direct from pre-war France, has pure white blooms as large as dogwood. Hardy, of easy culture, grows most anywhere, good upright habit and covered with immense blooms that are useful for cutting as well.

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THE COMMANDER’S ROSE

This rose sensation of 1943 is a grand new hybrid tea of fine proportion and exceptional color—hardy, vigorous, free-blooming. Strong bushes with dark green, healthy foliage. Tulip-shaped buds open slowly into glorious flowers of rose, gold and salmon exquisitely blended.

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IN YOUR GARDEN

100 HOUSE & GARDEN

“virtually an organic matter savior” (p. 63). A few years later, in 1937, this entire mass of leaves was removed and mixed with the upper layers of soil and excellent crops were grown. He was “sold” on the value of the surface incorporation of organic matter.

In 1939 and 1940 he expanded his operations but states that he lost money both years, certain crops being almost complete failures.

I have been unable to find in his chapter on “Research” a single instance in which he has compared his method of surface incorporation of organic matter with the plowing under of the same amounts of the same types of organic matter under conditions that would permit a valid comparison of the two methods. I mention this because I think the reader should keep in mind that these ideas by which he would change all the time-tested practices mentioned above, are based on a limited experience, in a single location, with a limited number of crops.

The maintenance of an adequate supply of readily decomposable organic matter in the soil is and has been for generations a cardinal principle of good management. I would also agree that if enough organic matter of the right kind could be incorporated in the soil each year, the use of commercial fertilizers could be reduced or perhaps dispensed with altogether.

The tone of Mr. Faulkner’s accompanying article is much more moderate than his book. He points out that most garden soils are “panpered,” (even though plowed or spaded each year!) and that many gardeners “can proceed as usual without great penalty.” If you are in the unfortunate group which has to make a garden on a mismanaged soil, he advises either (1) the surface incorporation of “matter that will rot, anything from sawdust to leaves or cornstalks,” or (2) the use of a surface mulch.

I would caution you about the use of large quantities of fresh sawdust. It may do more harm than good unless mixed with large amounts of manure or nitrogenous fertilizer. If you use a wheel hoe the cornstalks will have to be “fragmented” rather fine or they will cause you much trouble in cultivating. That is why farmers usually plow them under or burn them. There is no easy way for the average Victory gardener to fragment them satisfactorily. If you had a bad infestation of corn borer last year, burn them.

The only fault I have to find with the author’s idea is that I am afraid many Victory gardeners will find it difficult to get the amounts of mulching materials necessary. In that case, (Continued on page 102)
NOT TO PLOW
Continued from page 31

there will be far less work of one kind, but quite a lot of another. People say of the mulch garden that it is a lazy man's way of growing things. To some extent that is true. But somebody has to carry in the mulch material and make sure that it is always deep enough for the bottom portion to be moist, so that decay is always in process. Since the mulch is continuously decaying it is easy to see that it must be supplemented during the season, otherwise it will dry out and disappear.

There are other problems of the mulch garden which are yet to be solved — so far as my information goes. There is little or no difficulty in growing any crop that is already started, such as well-grown transplants — or that is capable of getting to the light by germinating and pulling its way upward through the mulch; but tiny seeds such as lettuce, beets, all the cabbage family, celery, carrots, parsnips, and the like, offer problems for which as yet I have no solution. Obviously these seeds must be started and allowed to gain headway before the mulch is applied, and that is what I propose to do during the coming season.

Last year my untended lawn, with its heavy grass cover, was, the site of my Victory garden, and I had trouble getting any of the small-seeded crops to grow because they didn't get the necessary light quickly enough in most cases. Such plans as I made for assuring them sunlight backfired. Earthworms, unbelievably, seemed to eat up the lettuce as fast as it germinated. Something attacked the broccoli and the cabbage. This coming season I shall try to start these crops in bare soil, then bring in the mulch later.

Potatoes, beans, corn and tomatoes, however, worked out beautifully. But even for these, except tomatoes, a little special technique needs to be observed. Remove a small "plug" of soil where the plant is to stand. Plant, and cover with soil or sand. This serves two purposes: it enables you more easily to exclude light from the rest of the lawn with mulch, and it gives better anchorage to the plants.

After the seeds are planted and covered, blanket the entire area with a layer of leaves or other suitable material, being careful to leave little or none of the material directly above the spot where your plants are located. As fast as these plants have reached a height so that additional mulch can be applied, apply it.

Little or no water is necessary for crop production when the soil surface is mulched, but you may decide you should water for another reason. The dry, upper portion of such a mulch is a definite fire hazard. Until your crops are tall enough to protect it from drying out, the mulch will be hazardous.

As to machinery mixing organic matter intimately with the surface-soil, there is not yet anything like an adequate supply. Before the war there were only a few manufacturers devoting attention to machines designed for this purpose, and all of these are now

(Continued on page 102)
BURMA

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FLOWERFIELD will have two Spring catalogues for 1944—one for seeds, one for bulbs and plants. Both are fully illustrated. Send 10c (for mailing and handling) for both.

FLOWERFIELD BILLI B. FARM

25 Parkside Ave., Flowerfield, Long Island, N.Y.

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Continued from page 100

I should reserve the supply on hand for the tomatoes, late potatoes, etc.—crops that will be making their growth in the hot, dry summer months. Mulches will probably not pay as large dividends on the quick maturing Spring crops.

Food is likely to be scarce this year. We want our Victory gardens to produce to their maximum capacity. We cannot afford to take unnecessary risks with food production at a time like this. My advice is to stick to your time-tested methods. Mr. Faulkner admitted that he had trouble even last year getting "any small seeded crops to grow." He admitted too that "something attacked the broccoli and the cabbage." He says "mulch or spade." I advise spacing, then mulching as far as available materials will permit.

Fertilizer will be available in adequate amounts for Victory gardens this year and at a reasonable price. I would advise you to use it generously, from 25 to 50 pounds per 1000 square feet. I would also suggest that you do your best to control insects and diseases by dusting and spraying. You probably have to follow Mr. Faulkner's system more than one year before your crops are healthy enough to resist all insects and diseases.

If your garden is large enough and if you like to experiment, and I think every gardener should do a little experimenting each year, why not test out Mr. Faulkner's theories on a small strip in your own garden? Cover the entire garden uniformly with the best organic residues available. Plow all the garden but this experimental strip. Incorporate the organic matter on this strip 2 to 3 inches deep with a disc harrow or hoe or spade. Leave this strip unfertilized, unsprayed, and undusted. If you find the crops better on this strip, you can try it out on a larger scale next year. I would try it out several years with a wide range of crops before relying upon it exclusively. We professors are very conservative!

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Continued from page 101

on full-time war production. Almost the only source of such machines would be used ones of suitable design, and there are not enough of these to consider.

I have information from one of the prominent manufacturers of this type of machine that he is about ready to go with a line of surface-tilling machines in sizes suitable for both Victory gardener and farmer. He promises that they will be available at prices within the range of the average customer. Several manufacturers of non-agricultural machinery in the East and some in Canada are planning to go into this field with specially designed implements for the Victory gardener.

All this is heartening news, but it is not apt to do us any good for the immediate season. For the present it boils down to this: the Victory gardener must mulch or spade.

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By planting the four varieties listed below on the same day, you may have a crop from mid-June to the first of October. The collection will give you a string of crops from the first of June to the first of October. Each variety has been most successful in our own gardens, as will be proved by the description which follows each variety.

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Continued from page 65

SHRUBS

Leaves. It is a very desirable shrub for front edges in half shade, in a protected place. A good dwarf hedge.

* B. vernei. This is a graceful type and should replace thunbergi wherever possible. The small leaves are pointed, and the bright red berries are very showy. It makes a fine shrub for accents, growing up to 5'.

CALLICarpa dichotoma (Purple Beautyberry). Though rather sprawly for foundation purposes, it finds a place in the larger house planting. The arching stems with their wealth of light green leaves are showy in fall with the purple berries. It grows to a height of 5', dies back every winter. Prune in spring for new growth.

CALYCANTHUS floridus (Common Sweetshrub). This old-time favorite should have a place in some corner close to the house where the spicy fragrance of the qualt, deep maroon flowers may penetrate through the windows. It is still and upright in growth and about 6' tall, so would fit nicely in a corner with lower shrubs.

CAROYLPHERIS incana (Common Blue Spirea). One of the most lovely of autumn shrubs, its rich blue flowers appear in August or September. They are so attractive to bees, the shrub is sometimes called Bees' Tavern. Its habit is upright, and its foliage an interesting gray-green. It grows up to 3'. In severe Winters it may die back to the ground, but a good pruning will encourage new growth.

CHAENOMELES japonica (Flowering Quince). Here is another old-time favorite. Wide-spreading and up to 6' tall, it may be kept in check by pruning, which makes it bushy. The shining deep green of the older foliage turns orange red in the Fall; the new growth is tipped with pink. The quince-like fruit makes excellent jelly; it appears in August or September. They are easily grown.
SHRUB ROSES

There is one single, soft pink rose I beg you to try. Brief is its beauty but once grown I defy you not to think about it at odd and unexpected moments all Winter long. I defy you not to go dreamy-eyed for a moment in the most impressive conference of big-wigs or over the whir of the Red Cross workrooms if every member of the household is down with the flu, the part time maid hasn’t turned up and there are no meat coupons available for a week. I refer to that hardly known delight of delights, R. miculosa. Never mind the unlovely name, a poet will have an idea some day. But do get it, for it is the quintessence of all that a single rose could be. The blooms are great, open, soft pink smiles of innocence three or four inches across, that lie gently back in the arms of its supporting leaves and look up at you with an insouciance and wisdom that defy not only one’s own jaded tempo of distracting alarms but the crowding horrors of war-torn continents. There is no other rose that quite compares with it. It is unique and—well, if I go on you may think I exaggerate. It is easy to grow and no trouble at all.

The old garden roses form bushes from three to five feet, can spread nearly to their height but respond well to shaping. The hundred leaf rose has been cherished for centuries, has many hybrids but none is lovelier than the plain, medium pink cabbage rose. Then there is the little like saying plain Vichysoisse in discussing soup. With a pervading sweetness quite her own she droops her head a bit but drooping in dozens on a sturdy spreading bush has its charms. No taller than the eyes of a stawlman man she makes a lovely background for a rose garden. There are many pink cabbage roses and even lovelier moses—cabbage rose sports.

R. damascena, the Damask rose is single and a gay, cheerful pink, so sweet that perfumers plant her by the acre in southern France and the Balkans. Several are semi-double, pale, silvery pink beauties such as Kazanilik from the Balkans and Damos Franklin, Gallica, the French rose, is really the belle of the old garden roses. In its original form, which can still be purchased, it is a compact, stiffly upright little bush of three feet with clear, very deep, reddish pink single blooms. It is said that all the deep pinks and reds in our modern roses come from her. She spread her favors so generously that her hybrids are legion. The French roses were to the 18th and early 19th centuries what the hybrid tea is for us. The varieties were listed by the thousands. Today they

(Continued on page 105)

DWARF FRUITS

Branches of shrub-like small trees loaded to the ground with full-size Apples, Pears, Peaches, Plums. Dwarf fruits are easier to care for and pick (no ladders) and less subject to disease.

Groups should be selected for proper pollinating. We offer a minimum home garden: 2 Apples (Wealthy, McIntosh), 2 Pears (Clapps Favorite, Bartlett), 3 Plum (German Prune), 1 Peach (Elberta). All six are 2-year size, begin to bear a little next fall—$22.50. You may add additional kinds at $3.75 each. Most all the best varieties available in dwarf trees.

HUGE BLUEBERRIES

Unbelievable quantities of large fruit. A mature (10-year) bush frequently bears over a gallon. No spraying, little care. Just naturally grow and bear easily. We offer eight named kinds, all extra large berries, or will select for you if you order a mixed lot. We recommend 3-year, 1 to 1 ½ feet, 10 for $9.50, but have 4-year-old, bear a little next year, 10 for $13.

Over 1200 different hardy trees, shrubs, fruits, plants listed, described and priced in our 1944 SHORT GUIDE. Free; 25c West of Iowa.

KELSEY NURSEY SERVICE
Estab. 1878
50 R Church St., New York 7, N. Y.
SHRUB ROSES
Continued from page 104

May be had in all shades of pink, in lavender, purple and striped in many colors and combinations as Joseph's oft-quoted coat.

The original striped Gallica, Rosa Mundi, is to my mind still the loveliest. Her candy coloring is not to be confused with the delicate soft pink and white parti-colored petals of the damask York and Lancaster. Rosa Mundi is gay and merry, not a bit bizarre, and does look just like the catalogue prints. Since her arrival, so long ago the exact date is lost, rose lovers have been speaking of her with affection and admiration.

There are two outstanding pink hedgerow roses; Conrad F. Meyer, with big hybrid tea blooms, and beautiful semi-double Sarah Van Fleet, of wild rose color, that blooms right through the summer and Fall. Of all the Bourbon hybrids listed in the old books only Coupe d'Hebes remains to us. Apparently we are very lucky. Since Laflay produced her in 1840 I have yet to find one writer who does not speak of the elegance and perfection of her deep pink cupped flowers.

There are few very dark colored bush roses. The rich magenta of the common rugosa is too well known. But too little known is the one glowing crimson rugosa, Ruskin, with hybrid tea blooms that often reappear in September and October. The most regal wild rose is Moyesi, Moyes rose. On a ten-foot bush she can, in June, be covered with not crimson, not deep magenta but blood-red single blooms.

So there they are from white to red, from single to very, very double, from three to ten feet, the neglected shrub roses. Black spot and beetle will sometimes attack and defoliate them if they are given no attention at all but they won't die of such afflictions and most will shrug them off entirely. They are reasonable to come by, easy to care for and generous as Santa Claus. Explorers have gone to the ends of the earth to bring the wild ones, too. One rose loving producer goes on year after year propagating the wild and garden varieties that are all but lost save those few unnamed beauties in old gardens.

Be it half an acre of suburban grounds or lordly manorial stretches there is not a place which would not be more lovely by the addition of even one plant from this prolific and all but forgotten field. Here my pencil drags to a stop. I sit back comfortably on a cold Winter day to see them parade before me, Microgyna and Altica, Great Maiden's Blush and Rosamundi, primrose and Father Hugo, Belle Isia and Scotch. Ladies and gentlemen, I give you the shrub rose.

This collection is known as "Wichuriana Hybrid Tea Roses". The plants are much smaller than the average Hybrid Tea for the first season. However, they increase in size each year thereafter, and produce magnificent specimens literally covered with flowers the entire season. The originator claims they come through winters of 25 degrees below zero.

Anne Vanderbilth—Very like "President Hoover" color, except that it has deeper, richer tones and produces many more flowers. These plants are most improved, bearing an abundance of fragrant, golden-pink flowers, with yellow shadings, in clusters.

Break o' Day—Orange-apricot shaded yellow and over-laid with flesh tints. Fine foliage, large, fragrant flowers. Extremely strong grower and a fine cut flower.

Pink Princess—Large, fragrant, clear pink flowers. Vigorous grower and weather resistant. Produces much finer flowers than "Radiance" and is known in some centers as "Maid of My Heart".

Shades of Autumn—Beautiful and abundant flowering, bright colored Rose of shadings of reddish-bronze and orange-yellow.

"I For Victory"—One of the few fine yellow Hybrid Teas, retains its color right to the fully matured flower. There is no Rose more charmingly beautiful than this particular variety.

Delivered at planting time

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D. lennoinei. A lovely shrub of 4' or 5' for half-shady positions and middle distance. White flowers, incidentally set among the deep green, pointed leaves, appear at tulip time on the upper branches.

FORSYTHIA intermedia. Known as Snowy or Border Forsythia, this shrub is useful at the corner of a large house, or as a single accent for a small house.

HYDRANGEA quercifolia. The Oak-leaf Hydrangea has white flowers in large clusters in July, and good foliage that turns red in Autumn. It grows 4' high and is excellent for middle distance in half shade.

H. grandiflora alba (Snowball). Snowy, and a little taller than the Oak-leaf, it also blooms in June.

H. hortensis. The Blue Hydrangea's special use is as a color note.

HYPERICUM frondosum (Golden St. Johnswort). Has blue-green foliage (Golden St. Johnswort). Has blue-green foliage and brilliant yellow flowers along and brilliant yellow flowers along the upright stems in August; grows to 4'.

H. moserianum (Gold Flowers). A low, almost evergreen variety, with deep green foliage which turns deep pink in the Fall, and with large buttercup-yellow flowers along arching stems. Valuable in the foreground or as an accent in half shade.

LONICERA fragrantissima. The fragrant Winter Honeysuckle grows to 8' and is beautiful in an angle of a large house. It is graceful in growth and may be pruned to keep it in scale. The tiny, sweet-scented flowers appear early in the Spring along the node branches.

MYRICA farnesiana (Northern Bayberry). Excellent as a middle distance shrub, as an isolated accent or paired to flank an entrance or steps. It grows 4' to 6' tall and may be kept pruned to any height without endangering the growth, which is upright, or the fruit. Leaves are deep green, glossy and deliciously fragrant. Soil, not too rich.

PHILADELPHUS (Mockorange). A large family, ranging in height from 3' to 8'. Avalanche, a dwarf variety, is very graceful, with arching branches covered with fragrant white flowers in

(Continued on page 107)
MARCH, 1944

FOUNDATION SHRUBS

Continued from page 106

May. Growing to 5', it is of good height for the middle of the border.

P. microphyllus. Another low type suitable for middle planting; tiny flowers have the sweet fragrance of a cordial.

PRUNUS glaucina (Flowering Almond). Pink flowers cover the upright branches of this little shrub in May. It grows to 5' or 6' and makes a lovely corner or accent plant.

RIBES odoratum. The old-time Clove Carrant is a beautiful slender shrub of 3' or 5' that may be kept lower by careful pruning after it has bloomed. The small, bell-like flowers along the upright stems are a deep yellow touched with red, and very fragrant; the bright green leaves are heart-shaped. It is excellent for half shade but should be kept out of the wind; it may be trained on a trellis.

RHODOTYPOS scandens (Jebade). Is a good shrub for the shabby side of the border beneath trees. The rounded, graceful habit of growth and arching stems, along with the tiny, single white flowers followed by shiny black berries, all recommend its use.

SHRUB ROSES are useful for the foundation, as they are hardy, of good habit and attractive at nearly all seasons. They are separately treated in an article on page 24 of this issue.

SPIRAEA bumada var. Anthony Waterer. A showy, compact shrub of 3'. The brilliant, deep pink, flat flower heads are very attractive against the narrow, dark green leaves, but should be kept away from other colors. The shrub is best seen among the foliage of taller plants which bloom at a different time. It is nice for front edges.

S. vanhoouttei. A large, round shrub with flat white flower clusters along the arching stems; excellent as a corner shrub, or as an isolated accent for the small house.

SYMPHORICARPUS roeiicastis (Snowberry). A useful and attractive shrub which will grow in half-shade or sun. The arching stems hold the pale green leaves which deepen in color as the season advances and turn bronze in the Fall; the tiny pink flowers are followed by little white berries. Shrub grows up to 4' and is wide spreading.

S. arbritcatus (Corallberry). Also attractive, more shade-loving than the former. It is useful for the middle or front portion of a planting and is not particular as to soil.

STEPHANANDRA incisa. The fea-

(Continued on page 108)

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SHRUBS

Continued from page 107

thereof foliage is deeply toothed and very dainty; the flowers are white. It grows to a height of 2 or 3 ft. and is useful for front edges or corners of borders where a light touch is needed.

S. vulgaris. The Common Lilac of old-time gardens is widely planted today, and the French hybrids, too, have come to fill gardens with their color and fragrance. The old and the new both grow up to 10 ft. but may be kept lower by renewal pruning. The Common Lilac is apt to mildew unless allowed enough space for the air to circulate. Both types will stand severe climates but like full sun. They are fine in angles, beside windows or doors, or as single accents in large plantings.

VIBURNUM. A noble family with shrubs of great variety and handsome appearance. Taller kinds are sometimes tree-like, while the lower ones are dense and bushy, as useful as screens or massed in the border, where they give fine contrast to evergreens. Tall ones, especially, make valuable accents where bold notes are needed.

V. affinis. From 3 to 6 ft.; has beautiful flat clusters of white flowers, handsome foliage, and blue-black fruit which is loved by the birds, as are the fruits of all this family.

V. xblattifolium (Hobblebush). Grows 5 ft. and is drooping in habit, with greenish flowers and round leaves that turn bright red in the Fall along with the fruits.

V. carlesii and V. fragrans are similar in habit of growth, foliage, which is deep green and thick-textured, and in their flat, pink, sweet-scented flowers. The Fragrant Viburnum is newer to American gardens than V. carlesii and grows up to 6 ft.

V. rhytidophyllum. Leatherleaf. Viburnum is a handsome, semi-evergreen shrub of 6 ft. to 8 ft. It mixes well with tall plants at the back of the border.

V. sargentii. A beautiful variety up to 10 ft. and valuable in angles, at the back of the border, or where a single accent note is needed. Flowers are white in flat clusters and are followed by red fruits which hang in clusters.

XANTHORHIZA simplicissima (Yellowroot). A 2 ft. shrub excellent for the front part of the border in dense shade; handsome, pointed leaves turn brilliant yellow in the Fall.

YUCCA filamentosa. Grows in low-clumps and makes an unusual accent. Its evergreen foliage is iris-like and the tall spikes of white bell-like flowers make a fine show in Summer.
There is nothing better in the market.
The stormy beginning of "Tonight We Love"

"Frankly your concerto is worthless, Peter Ilich, utterly worthless! It is trivial—commonplace—unplayable!"

This was the devastating criticism of Nicholas Rubinstein, celebrated Russian pianist and colleague of Peter Ilich Tchaikovsky, when the composer played his Concerto No. 1, in B-flat Minor, for his friend's appraisal. "By degrees his passion rose and finally he resembled Zeus hurling thunderbolts," Tchaikovsky wrote, describing the scene.

Although deeply discouraged, Tchaikovsky did not destroy his concerto as Rubinstein advised and it was first played in Boston in 1875. For sixty-six years, though popular with concert goers, it was practically unknown to the public. Then, in 1941, Freddy Martin made the arrangement which became known as "Tonight we love." In a few weeks, it took America by storm.

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