

Irish jigs start up. There is nothing like them—nothing. The old proverb holds good in music. "God is good to the Irish" for if He placed burdens on their shoulders He put music in their hearts.

Then there are our fireside songs—"Dixie," "Old Kentucky Home," "Old Black Joe," and hundreds of others, and when a phonograph plays any or all of them, I shall sit in a trance listening and dreaming, and it will make no difference whose clothes need mending nor what we'll have for dinner nor how tall the weeds are in the garden, for through the gate of music I shall have entered the country that the Irish call "Tir na' nog" and others call it the Land of Eternal Youth, and some call it the Land of Heart's Desire.

Chrysanthemums Give Both Pleasure and Profit.

EVERY woman is ambitious to have a little spending money of her own, and I know of no more pleasant way of earning it at home than raising chrysanthemums for sale, both the plants and the blooms.

For several years I have been cultivating them for my own pleasure and to exhibit at our annual show. Having found a demand for the blooms at these shows, I have been gradually adding to my stock the finest varieties to be obtained. My collection now includes the largest grown as well as many novelties.

Chrysanthemums require a little more care than most flowers, but they are so responsive to any attention that one is well paid for the extra care.

After the blooms are cut in the fall, I cover the roots with stable manure which not only serves as a blanket to protect them from the cold, but also prepares the ground for next year's plants.

In the spring I get from six to a dozen shoots from each root, and those I do not need I can easily sell. I am very careful to keep my varieties separate so that each plant I sell is true to name.

I gladly give my neighbors as many plants as they wish.

The love of flowers is a very strong bond between neighbors, and I would cultivate it as much as possible.

Chrysanthemums are very coarse feeders and require plenty of manure and moisture. I tie each plant to a stake, and keep them budded through the summer, allowing only one or two blooms to each plant. With this treatment, I get some very fine specimens which are always in demand.

When the buds begin to show color, aside from the monetary value, I feel fully repaid for all my care in the pleasure the blooms give me and my neighbors.

MRS. ELIAS EARLE.

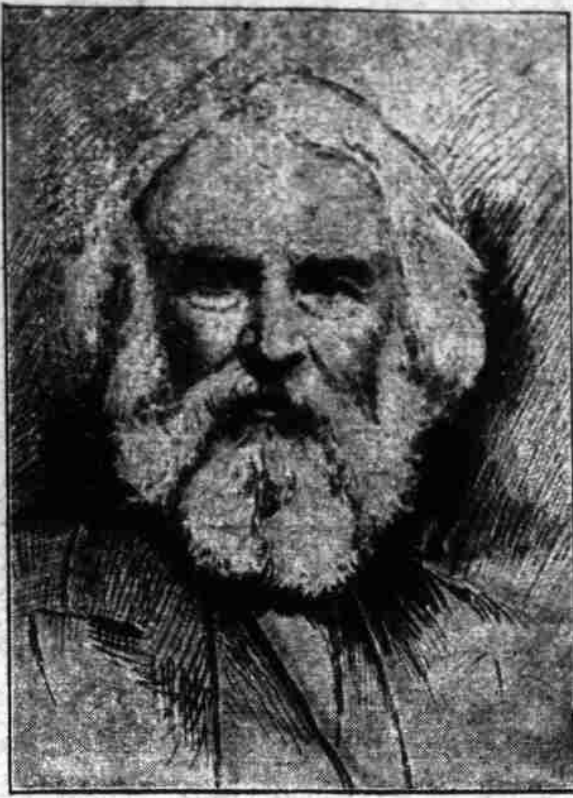
Townville, S. C.

How to Start Geraniums.

THIS (August) is the month to take slip geraniums for winter blooming. Cover the pot with small pebbles to the depth of an inch. Use good but not very rich soil. In making the opening to insert slip fill the cavity with sand, put in slip, press down and water well at the time, but allow plant to get dry before watering again. Place in the sun and if they wither do not be alarmed. Water again and the plants will revive. Geraniums require plenty of sunshine to mature and continued water and shade will cause them to rot—the complaint of many people.

A slip put in for each of our neighbors well tended will make a beautiful gift at Christmas, and will cost very little; even the time devoted to their attention will not be missed. If pots are to be counted as expense, tin cans may be used,

NATURE.



*As a fond mother, when the day is o'er,
Leads by the hand her little child to bed,
Half willing, half reluctant to be led,
And leave his broken playthings on the floor,
Still gazing at them through the open door,
Nor wholly reassured and comforted
By promises of others in their stead,
Which, tho more splendid, may not please him more.*

*So Nature deals with us, and takes away
Our playthings one by one, and by the hand
Leads us to rest so gently, that we go
Scarce knowing if we wish to go or stay,
Being too full of sleep to understand
How far the unknown transcends the what we know.*

—Henry Wadsworth Longfellow.

piercing the bottoms well, putting in pebbles for drainage (and that same drainage is the secret of success) and before the bright, blooming little plant goes forth to brighten some heart and home, wrap the outside with tissue paper.

I believe that half the pleasure derived in receiving a gift is in the attractive wrapping. N. M. J.

"Fern Hollow."

MRS. Patterson's recent article brought many things to my mind that I thought surely I had forgotten. The stories told to Margaret reminded me of my own "fair days" when there was a story connected with every flower and leaf. If perchance there was no real story about them, I made one and told it to my younger brothers and sisters.

There was a dear little spot tucked away down in our pasture where we told our stories. We loved it and bestowed our most fanciful name on it. We called it "Fern Hollow."

Perhaps the reason we loved it so well was because of its quietness. There was scarcely ever a sound in our "Fern Hollow." Even the branch that encircled it like a huge arm ran quieter there. Perhaps you will say that there were no rocks nor falls to make the sound but we believed that it was the influence of the place. Even the little red-headed, freckled-faced boy who was not reached often through his emotions said that, "he wouldn't mind being good in Fern Hollow."

It was here that we made the acquaintance of "The Arabian Nights" and other fairy stories. Whether it was the influence of the place, the stories, or both, I do not know, but I remember some blissful conversations held with the flowers, thinking that they understood.

It was here, also that we met and loved the knights and ladies of long ago. Especially we loved the stories of the Crusaders. Immediately we forsook the conversation with flowers and became warriors. We bent small pine trees and mounted them. We found adventure a plenty and I shall never forget the thrills of rapture that ran up and down my spinal column in the satisfaction of duty well done, when I rescued a stunted, beaten-down dogwood from the clutches of a bramble brier.

Those were happy days that will never be forgotten. Dear old "Fern Hollow," tho grown up from disuse, is still the same cool quiet spot where children wanted to be good. We have not forgotten after all and one of the best loved pictures that

will hang on memory's wall will be the dear little spot that all the flowers loved, tucked snugly away behind the hill.

MISS KATE V. WOFFORD.

Timely Recipes.

TOMATO MUSTARD

One peck ripe tomatoes; take out cores and boil one hour with six red peppers. Strain through colander and add 5 ounces salt, 3 tablespoons black pepper, 1 ounce ginger, 1 ounce allspice, ½ ounce cloves, ½ ounce mace (all these spices are to be ground); a few cloves of garlic and two onions. Boil one hour. When cold, add ½ pint of vinegar, one tablespoon Cayenne pepper (or less if not fond of pepper) and ¼ pound ground mustard. Bottle and cork tight and seal. This will be found a delightful condiment, especially good on cold meats.—N. M. J.

CANNED CORN.

Cut corn thin and scrape the cob. Put in glass jar filling nearly full and finish filling with warm water. Screw top on, not tight, without rubber. Set jars in vessel with a cover and a cloth under the jars to prevent breaking. Let the water in the vessel come about half-way of the jars. Boil briskly for three hours, remove jars from vessel, put the rubber on and seal. Put back in vessel and boil about 30 minutes. Remove from vessel, tighten lids again and put in a dark place.—Mrs. T. M. McKay, Vicksburg, Miss.

BAKED APPLE AND NUTS.

The old-time baked apple is muchly improved by baking with nuts. Wash and core the fruit, peeling, if you do not care for the baked peeling. In the cavity of each apple put a level tablespoon of sugar and a teaspoon of chopped nuts. Sprinkle the apples lightly with cinnamon or nutmeg, pour water into the pan allowing a cupful to every two apples. Bake slowly until tender and serve hot or cold with cream.—Mrs. W. S. Mullins, Cliftonville, Miss.

APPLE MERINGUE.

For this the fruit is baked as usual. When cold the centers are filled with marshmallows, jelly or marmalade. The meringue is made from the whites of two eggs for every half pound of sugar. The egg is beaten until stiff and dry, then the sugar is added a little at a time until all used up. After flavoring with a good flavoring, it is poured over the apples and browned lightly in a quick oven.—Mrs. W. S. Mullins, Cliftonville, Miss.

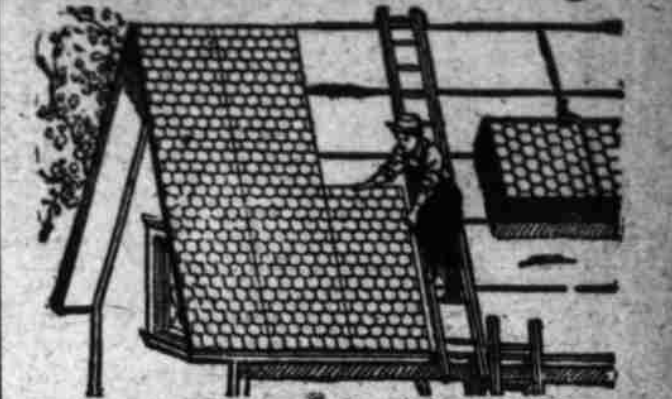
APPLE AMBER.

Chop ½ pound of apples that have been peeled and cored, and 4 ounces of suet. Mix these into 6 ounces of bread crumbs, 2 each of flour and sugar, and add 2 well-beaten eggs and a little grated lemon peel and nutmeg. Butter a plain mold, and after beating the batter well turn it into the mold and tie a cloth over the top. Put a stand into the bottom of the kettle and set the pudding dish on top of that; then pour boiling water into the kettle until it reaches within two or three inches of the top of the dish. Boil about three hours, taking care not to let the water get low.—Mrs. W. S. Mullins, Cliftonville, Miss.

TOMATO JAM.

Half pound of sugar to 1 pound of tomatoes; put together in stone jar and let stand for 24 hours; remove juice and strain; put in porcelain kettle, bring to a boil and skim; then put back the tomatoes with a handful of stick cinnamon (tied in a cloth); stir constantly (never leaving it for a second). About ten minutes before removing from the fire take out the cinnamon bag and add 1 teacupful good vinegar to 1 gallon of jam. Boil until it will not separate. Place in jars when cold.—N. M. J.

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