



SPRAYING DORMANT WOOD.

Timely and Practical Information From T. Greiner.

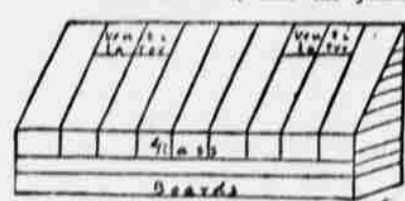
It is nearly twenty years ago since I first noticed the efficacy of spraying, or, rather, washing or soaking, dormant grapevines, including trellises, wires and even the ground and all rubbish, in March or April with a strong solution of iron sulphate. Weaker solutions of copper sulphate were later on used in place of the iron sulphate with equally satisfactory results. In my own trials this first treatment seemed to do more good than later sprayings with Bordeaux mixture on the foliage. Then I extended the same practice to the orchard, although the effects were not so marked, except the first treatment of the dormant wood, and it is followed up by later applications of Bordeaux mixture. It has taken the stations a long time to fall in line. But most of the experts now recommend this first treatment of the dormant wood, and it is sure to become a general practice. I recommend it especially for grapevines as most effective in their case, and I prefer to use rather strong solutions. If I were to use iron instead of copper sulphate I would make the solution nearly concentrated. At least we may use a pound to one or two gallons of water without danger to the vines and with greater chances of success than can be expected from weaker solutions. A pound of copper sulphate would be enough for four or five gallons of water. The application should be thorough and may be made whenever convenient before the leaves start on the vines.—T. Greiner in Farm and Fireside.

A Great Banyan Tree Mace.
The finest botanical gardens in the world are claimed by Calcutta. The stranger visiting the gardens for the first time will find his wonder and admiration excited by the appearance of an immense banyan tree. The branches of this tree droop as in our weeping willow, and when a branch is sufficiently long its extremity is imbedded

in the earth, takes root and in turn sends out more branches. In this instance the operation has been repeated until the tree now measures 950 feet in circumference at its base and has attained a height of eighty-five feet. It forms a veritable maze—a marvel to the accidental eye.

Greenhouse Construction.
"I am told by an expert carpenter that a hip roof greenhouse would give more heat in early spring than a straight one." To an inquirer asking advice on this proposition a Rural New Yorker writer replies:

There would be no special advantage in regard to sun heat to be had from building your greenhouse with a hip roof. In addition to this, it would probably cost more, owing to the extra labor in construction, and the joints



EASILY MADE GREENHOUSE.
are more likely to prove leaky than those on a straight roof. A straight roof with a rise of about eight inches to the foot is the most practical way to build a greenhouse, though a lean-to house, as the one slope structure is commonly called, would not require so steep a roof unless the front wall was very low. A very light and easily constructed greenhouse may be made after the plan roughly indicated in this diagram, in which part of the front wall is of glass and part of boards.

Age of Gladiolus Cormels.
One of the largest growers of gladioluses today says it has been his custom to sow the tiny bulbs, or cormels, the following spring after harvest. When held over one year, even with the best of care, a great many of them dry up entirely. In the present day advanced sections of the gladiolus, such as the Groff hybrids, Mr. Cowee says he produces many flowers from these small cormels the first year and the second year, blooming possibly 95 per cent of the bulbs so formed.

HORTICULTURAL BREVITIES

Box bushes may be safely transplanted from now on at any time when the soil is in fit condition, as they have numerous fibrous roots which hold the soil and make a good ball.

In one instance at least kerosene emulsion 25 per cent or more in strength or whale oil soap at the rate of one pound to one gallon of water, applied while the tree is still in winter

condition, has been found apparently very effective in destroying cottony maple scale.

A good soil for the gladiolus is a sandy loam containing a trace of clay, but only enough to assist in retaining moisture.

Native American hawthorns appear to be attracting interest, and it is likely that the best of the ornamental varieties will soon become more widely known.

Water gardening after the manner of China and Japan represents the newest movement in ornamental gardening.

As soon as the frost is out of the ground a sowing of sweet peas should be made.

ANCIENT COOKERY.

How Meals Were Prepared and Served in Chaucer's Time.

An ancient cookbook has been discovered, written in the English of Chaucer's time, which was published about 1390. It is called "The Form of Cury" and contains 196 recipes. According to the preface, "It teacheth a man for to make custumie potage & comune meete for howshold, as they should be made, craftly and hoisounly." Judging from the spicing and seasoning, indigestion must have been a disease unknown to the fourteenth century. Garlic, vinegar, cloves, cinnamon, wine and even ale appear in almost every recipe and in appalling quantities. For example, a "salet" was made of "parsel, sawge, garlice, chibbolye, tyng onion, leek, borage, myntes, fennel & tun tresces (cressess), row, rasmyre, purshayne; lace & washe hem cleane, pike hem, pluck hem smale with thyu honde, & myng (mix) hem well with rawe oile. Lay on vynegar & salt, & serve it forth."

Pork seems to have been the favorite meat with the Englishmen of this century. And this is not strange when one remembers their taste for spice, strong flavors, and cloying sweets. Veal comes next in popularity, but beef is not mentioned in one of the 196 recipes. One is amazed at the popularity of the whale, grampus, seal, swan, crane, heron and peacock. The swan was served up in royal style and vows of chivalry were made upon it. It was skewered and roasted in a sitting posture. Say the directions: "Make a stiff bed of paste about the thickness of your thumb, color it green, comb it out, and it will look like a meadow of green grass. Take your swan and gild him over with gold; then have a kind of loose, flying cloak of a yermillion color within and painted with arms without; then set the swan upon this bed, cover some part of him with the cloak, stick about him small banners

for little sticks, the banners painted with the arms most agreeable to the persons seated at the table."

At a grand feast when Edward I. knighted his eldest son, on the eve of his Scottish expeditions, two swans, gorgeously caparisoned, were introduced with a flourish of trumpets. Upon them the king swore in the presence of God and the ladies that he would avenge the death of John Comyn and the perfidy of Robert Bruce.

But, in spite of the popularity of the swan for great occasions, it was the peacock which, in the romantic language of the age of chivalry, was "the food of lovers and the meat of kings." He appeared on the festal board with his gorgeous feathered skin skewered around his roasted body.

One very popular concoction was called "tarta of flesh," and the quaint recipe reads: "Take vent Ysode (boiled eggs) & ygrounde & there-to put prunice hoolle, dates ycarved, pynes (seed found in pines, cones, common in Italy) & raisins, corraunce, hood spices, & powder, salt, sugar & make a littell colli, & do this fars therein, & take & serve it forth." Another much richer tart was made thus: "Bray the pork smale in a mortar. Take fyggys & boll them tendre in small ale, & bray thery, & tendre cheese therewith, & pepper, salt & saron. Then take sugar, eyren (eggs), & flour & make a paste with a roller, thanne make therof smale pellets & fry them braun in cleane grece."

Though the oyster was known and eaten in the fourteenth century, it was thought to lack flavor, so they scalded it in wine with ground almonds and rice, powdered ginger, sugar and mace. A curious thing about old cookery books is their silence concerning quantity. "Take pigges yscalded," "take celys," "take conynges or rabbits," is all the information which is given.

Cures Coughs and Colds
Mrs. C. Peterson, 625 Lake St., Topeka, Kans., says "Of all cough remedies Ballard's Horehound Syrup is my favorite; it has done and will do all that is claimed for it—to speedily cure all coughs and colds—and it is so sweet and pleasant to the taste. Sold by Hart's Drug Store."

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