

WINTER BLOOMING IN CALIFORNIA GARDENS: NATURALIZING FLOWERS

There is a new kind of gardening which has come into use of late years and about which those who have practiced it are exceedingly enthusiastic. It is the naturalizing of flowers by the hundreds and thousands in locations so congenial to them that they will require no care after planting. When we were children, we who are fortunate enough to have lived in the country have all tramped the woods and fields in search of wild flowers and have kept a kind of inventory of the places where the earliest spring beauties could be found, where the carpet of violets was thickest and most deeply purple, and where the anemones raise their pale tinted cups in the greatest numbers. Sometimes we have walked miles to find the coveted blossoms and have passed on our way dozens of localities in which the plants might well have bloomed if chance had happened to sow their seeds there. All they needed was a hand to place them in the beginning, and they would have made themselves at home and gone on blooming season after season. And it is exactly this helping hand that people who advocate and practice the new kind of gardening are anxious to extend to nature, since she is the mercy of her own processes and can not help herself.

This is gardening in its most artistic form because the flowers become at once a natural part of the landscape. And nothing can surpass in beauty continuous masses and sheets of bloom, of blossoms of the same kind and color, or beside the streams, meadows, or in the woods or on the hills.

Bulbs are especially in favor with the gardeners, for when once planted they are usually permanent and will increase in number and beauty year after year. It is a sight to remember, a thou-

sand or two of yellow narcissi growing in the grass; they are the poet's daffodils and it was such a spectacle as this that inspired Wordsworth's verses:

I wandered lonely as a cloud
That floats on high o'er vales and hills,
When all at once I saw a crowd,
A host, golden daffodils,
Beside the lake, beneath the trees,
Plittering and dancing in the breeze.
Continuous as the stars that shine
And twinkle on the milky way,
They stretched in never ending line
Along the margin of a bay:
Ten thousand saw I in a row,
Waving their heads in sprightly dance.

And any one can have this wealth of blossoms for the trouble of planting the bulbs. The expense is small, for the bulbs are cheap when purchased in quantities, and as far as the labor goes, with a special tool made for the purpose, a thousand can be planted in an afternoon.

One of the things to be avoided in this mode of planting is regularity; the bulbs must be scattered in the uneven groupings they are found in when in their natural state. An artistic arrangement is bad, but an irregular outline can be used if it is longer than it is wide. The edges of a meadow can be bordered irregularly, or groups of blossoms can be scattered through it. The banks of streams or pools can be fringed with flowers, and little knolls and slopes of ground can be covered with masses of color. Another attractive way is to group the plants around the trunks of trees in the open woods.

The principal point to keep in mind is to select the plant in each case which will suit the situation. If you transplant your bulbs or flowers be sure you choose a location similar to that in which you found them growing. If you buy them of a seedsman he will tell you in what sort of surroundings they will do best.



The daffodils or narcissi are the most desirable of all the bulbs for naturalizing, both on account of their great beauty and also because they are very easily grown. They become as firmly established in the turf as weeds, and will bloom each year with as much perseverance as the dandelions. Another of their good points is that they are not expensive. A thousand of the bulbs can be bought for \$4 or \$5. Some varieties of narcissi do well in dry locations, and some succeed where it is wet. Some will thrive when the ground is hard and stony, and others prefer a deep, soft loam.

Tulips will not prosper in moist locations, but a stony hillside can be covered with the unvariegated sorts, blooming among the tall grasses.

Snowdrops are numbered in the list of charming bulbs for natural planting, because they bloom earlier than any of the others, and their graceful, delicate little white blossoms look particularly well in masses.

The scilla is another delightful bulb for planting in this way, and its spikes of blue or pink or white flowers also appear best when they are closely massed. Instead of being early, like the snowdrop, this is one of the latest of the spring bulbs to bloom.

Some of the irises take kindly to naturalization in wet places, and the Japanese iris gets the best of the landscape is especially effective. If some low growing evergreen trees are planted near them.

Hyacinths of certain kinds can be sown in the grass, with chrysanthemums, lavender, and Delphiniums, which in the early spring covers the ground with a carpet of blue and white bloom, can also be used for this purpose.

Although it may seem as though the

narrow confines of a city lot would not allow of the way of naturalizing, some of the smaller flowers such as the snowdrops and scilla and the grape hyacinths, could be planted in this way on the smallest inclosures.

It is well to wait until a heavy rain has softened the ground before starting to plant your bulbs, and then an ordinary trowel can be used, but wear leather gardening gloves on your hands to prevent them from blistering. Dig a little hole for each bulb and cover the small ones with from an inch and a half to three inches of soil, and the large bulbs with about six inches. If a special tool is made or bought for the purpose, the work can be done more rapidly, but the trowel will answer for ordinary purposes. This tool, which is recommended for planting bulbs by J. Wilkinson Elliott in his article in Country Life in America, was to use his own words, "made by taking a piece of brass or wrought iron pipe two feet long and an inch and a half or two inches in diameter. One end of this was ground to a sharp cutting edge; on the other end was placed a fitting, which I believe, is called a 'cross' in two openings of this cross were placed short lengths of pipe for handles; in the pipe itself was placed a round piece of wood, a little smaller than the pipe, and a few inches longer, and a nail was driven in one end of this to keep it from falling out. This tool was used by pressing the sharpened end of the pipe into the ground the depth desired to plant the bulb; it was then removed and carried with it a piece of sod with the soil; the bulb was then dropped into the hole, the tool placed on top of it, and the soil pressed back into the hole by pressing the round

stick. The tool can not be used in rough, hard ground. It is extremely satisfactory for planting bulbs on the lawn, as it leaves no mark whatever in smooth sod."

Besides the bulbs, many of the hardy perennial flowers and shrubs are suitable for naturalizing. Among these are the primroses, the asters, forget-me-nots, English and Shasta daisies, sweet rocket, the wild grape and wild clematis, azalea, laurel and rhododendron.

A good deal has been said and written during the last few years about roadside gardening. A number of clubs have been formed in different parts of the country for beautifying the borders of the road. These are similar in idea to the town improvement societies, planned for the purpose of bettering conditions in the towns.

In traveling over country roads one will often remember certain stretches which were glorified by quantities of flowers, and it is the purpose of the roadside clubs to make every drive and every stretch of road memorable in the same way. Each member of the club is pledged to plant a certain number of seeds or bulbs and to take care of them until they are established and growing well.

It is an altruistic scheme to benefit many by a little concerted effort, and much has already been done along these lines.

The possibilities here in California for roadside gardening are absolutely unlimited, because when hardy flowers are once planted in this favored soil and climate nothing but digging them up will ever stop their growing and blooming. The whole state could be made a continuous flower garden if only a little effort were made in that direction.

The Home Window Curtains and Madras

Another material besides lace which is taboored for curtains, is madras; this shares in the disadvantages of lace and interior decorators will tell you that they consider it an inartistic material and therefore never use it.

The fabric to be employed for your window draperies must, of course, be chosen with relation to the other furnishings and the purpose to which the room is devoted. If you have a library or living room to curtain, raw silk or pongee in a color to match the upholstery would be attractive, and the curtains should be hung in straight folds from slender brass rods fastened at the top of the window. If the bottom of the window frame is four feet or more from the floor, or if there is a

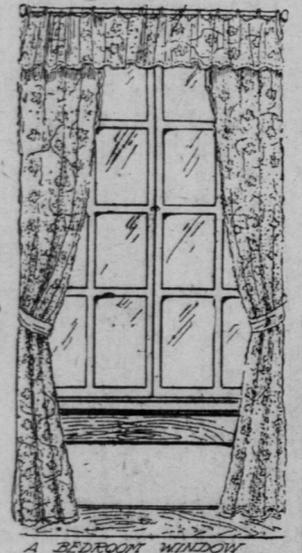
great deal more about their furnishings than they used to. There was a time some years ago when lace curtains at the windows and velvet carpets on the floor spelled elegance and luxury, and this made the question of selecting a very simple matter; it could almost be done by telephone; only that the lace curtain and velvet carpet era antedated the phone by a few years.

At any rate, the only problem involved was that of paying the bills, and the choosing of the curtains and other furnishings was simplicity itself.

But in these days of simplicity over the matter a great deal; they are anxious to have the interiors of their homes in keeping with the rest of the room to harmonize, and they want to have the room as a whole suited to the use which is to be made of it. They find, when they once really begin to consider the matter, that there are a good many things involved, and that it has ceased to be only a question of what pattern of lace to choose, or what colors are best for the carpet.

We may as well say at once that lace curtains of any and all kinds are slowly but surely passing away; and this we are assured on good authority, is no matter of fashion or the moment, but is the result of the improvement in taste which is slowly discarding the useless and unsuitable, and substituting for it what is serviceable and appropriate. Lace curtains are insubstantial; they soon become impractical; with dust which a touch sends floating out into the room; and they are not the sort of things that can be used to ready enter into a decorative scheme. Of course, in a case where a room is so overlooked by the street or by neighbors that some screening is needed for privacy, then a simple cross barred scrim, or something of that sort, is a decorative scheme for the living rooms, or of white for the bed chambers, might perhaps be used if necessary.

White curtaining should never be employed for living rooms; it is too much out of key with the deeper colors



broad projecting window ledge or seat, then in either of these cases the curtains should stop at the sill, but otherwise they should come down to within an inch of the floor.

Velour or cotton velvet is another excellent material for draperies, and, of course, this would have to be lined with silk or satin.

Natural colored linen is not considered desirable, because it is so cold and featureless, but if it is stenciled with a border or other design in colors, which harmonize with the rest of the furnishings, that will bring it at once into the decorative scheme.

With draperies of this sort it is not necessary to use the rolling window shades. The curtains are fastened to little rings which slip on the brass rods, and they can readily be drawn forward to screen the window or pushed back at will.

The material called craftsman cloth, which is so often used for embroidered sofa pillows and table runners, is not at all suitable for curtaining. It fades and discolors in the strong sunlight, and it is famous for catching and holding the dust.

When the entire height of the window frame is very great in proportion to its width, it is sometimes advisable to use a valance of the curtain material across the top. This will have to be mounted on a separate rod, so as not to interfere with the pushing back and forth of the curtains below it. Now and then decorators use a flat lambrequin across the top to reduce the apparent height of the window, but this is not a good thing for amateurs to attempt, unless it is just right it is better not done at all.

For bedroom curtains cretonnes in flowered designs and other figured cotton stuffs are excellent. These should be made and hung in the same way as that sort of a deep screen for the living room, and should have a two inch hem at the bottom. Valances are sometimes placed over the bedroom draperies and in some of the charming figured cretonnes now used the effect is very pretty. Sometimes there are two sets of curtains at the bedroom windows, a dotted swiss or crossbarred scrim next to the pane, and hangings of Japanese crepe or some other cotton fabric over these, and sometimes the swiss or scrim curtains are seen alone without the other hangings. When the thin curtains are used they are either allowed to hang straight, if privacy is the object, or they can be edged with ruffles and draped back with a strap of the material in order to give the view from the outside.

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White curtaining should never be employed for living rooms; it is too much out of key with the deeper colors used in their decoration and makes each window an interruption of the color plan instead of a part of it. For this reason it is absurd to try to curtain the entire front of a house uniformly, upstairs and downstairs alike, as so many people have a notion of doing; because the curtain that is right for a bedroom is manifestly unsuitable for a library, and it is a pity to sacrifice the interior of the rooms to the appearance from the outside.

THE POET'S NARCISSUS

Selected Recipes for Modern Housekeepers

The following is one of the little notes of acknowledgment which we have been receiving each week from the winners of the prizes given in this department:

Editor "House Keepers Department" of The San Francisco Call: I wish to express my hearty thanks for the exquisite little sardine fork which came yesterday. It is certainly a beauty! I feel as if I had gone back 10 years and had a wedding present of a sardine fork. The discovery that I had really one of the prizes in expectation came at a most opportune time, on account of the most lugubrious of Sunday mornings—all the family half sick with grip colds. Grandma coughing, father sneezing, children fussing, mother getting breakfast with an ache in her bones—then when The Call arrived with its welcome announcement the little excitement and triumph set us all laughing and joking. I have you to thank for a "sardine treatment" as well as for a delightful silverware platter.

With sincere congratulations to you on the great success of your department, very truly yours.—MRS. W. H.

Next Sunday, December 5, two pieces of sterling silver tableware will be given for the best rules for making bread and rolls. The following Sunday, December 12, two more sterling silver prizes will be awarded to the best recipes for making home made Christmas candies. The Sunday Call wants to offer an exceptional collection of rules for delicious Christmas confectionery in time for every one to use them this Christmas. So send in your best recipes for candy making all this week; do not send any more rules for bread and rolls.

FIRST PRIZE Lettuce Fork

Baked or Baltimore Chicken (A Creole Dish)

Mrs. F. C. Clark, 1290 Sixth Avenue, Oakland
Cut chicken in pieces for serving; season with salt and pepper, dip in egg and in soft crumbs taken from center of bread loaf; arrange in baking pan and bake in hot oven 20 or 30 minutes. While baking baste frequently with either melted butter or salt pork fat. When done it should be golden brown in color. Arrange pieces neatly on hot platter; pour a cream sauce around chicken and garnish with slices of crisp bacon, parsley and small triangular pieces of toast.

SECOND PRIZE Butter Pick

"Rabbit in Ambush"

Mary Shipman Lindsay, 2300 Buena Vista Avenue, Alameda
Select a fresh, plump rabbit and cut into about eight good sized pieces. Let it stand half an hour in salt water before cooking. Slice two good sized onions and fry slowly in olive oil, adding salt and a pinch of red pepper. Then put rabbit into this and pour hot water enough on to cover—then cook for an hour. A few minutes before it is done, add a small can of tomatoes, which have been seasoned with sage and thyme. When the rabbit is cooked tender place on a platter, thicken gravy with kitchen bouquet; add two cups of fresh mushrooms for about two hours. Place this around the rabbit on the extreme outside of the platter. Not only is it a dish outside of the ordinary, but it is truly delicious.

Game Stew

Mrs. Ramsden, 534 Sixty-first Street, Oakland
Cut four ducks or two geese in pieces and soak in salt water for five hours. Chop fine one bunch of celery, two carrots, one onion, small pieces of garlic and two red peppers. Put game and vegetables in to cook with half a pound salt pork for one hour; then add one can tomatoes and two cans French mushrooms and cook half an hour longer; then add half a teaspoonful cinnamon, salt, nutmeg and three bay leaves. Stir and mix well together. Take sweet and Irish potatoes, cut in small pieces, add a half cup flour and five tablespoonfuls Worcestershire sauce. Lastly thicken with flour. Let stand 30 minutes after cooking to let the spices blend. Can be made of any wild game by using the same quantity of meat.

Chicken a la Mode

Mrs. Percy Harrison, Ye'la, Cal.
Fry chicken over brisk fire after cutting into small slices. Then put in a pan with enough water to cover; add six cloves, four allspice, one bay leaf, a fourth of a lemon and half a cup vinegar. Boil until tender, then pick out pieces of chicken and thicken liquid with butter and flour mixed together. Let boil, then strain sauce through a sieve and serve in sauceboat.

Chicken Pie

Mrs. Joseph Alves, Monterey, Cal.
Stew a chicken, cut up as for frying, with a sliced onion, a sliced potato and two slices of fat pork cut up. Cook until nearly done, remove skin and bones, line an earthen baking dish with paste made by mixing two and a half teaspoonfuls baking powder, half teaspoonful salt and three cupfuls of flour; mix with one cup lard and a half of a pound of butter, wet with milk. Place on the pie board and roll in one cup of butter in four rollings. Arrange the chicken in the paste lined dish, pour over it the gravy, cover with crust and bake brown.

Wild Ducks Fried

Mrs. J. J. Hollins, Oakland, Cal.
Prepare as many ducks as you wish for a meal and cut them up as you would for a stew. Cover with cold water and let come to a boil; then pour off the water, adding a fresh supply. Boil until tender, and pepper to taste; then pour off the water, fry brown in butter or drippings. This is a splendid dish; the parboiling takes out the wild taste ducks usually have.

Stewed Squabs

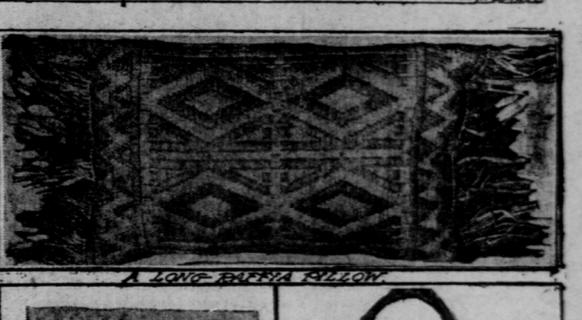
Mrs. L. Grimm, Penn Grove, Cal.
Make a stuffing of the livers and hearts chopped fine with a little butter, chopped pork, the yolk of an egg, salt, cayenne and a little lemon. Stuff six squabs with this; put them in stewpan, cover with soup stock and stew gently half an hour; take out the birds and add salt, cayenne pepper, one tablespoonful Worcestershire sauce, one tablespoonful lemon juice, one large glass of port or sherry and two tablespoonfuls butter, blended with two tablespoonfuls browned flour; put back the birds for 10 minutes; toast some slices of bread, stand a bird on each and pour the sauce over all.

Chicken, Italian Style

A. C. Jochims, Pacific Grove, Cal.
Take two young chickens, clean and cut in small pieces. Have a saucepan hot, with three tablespoonfuls of olive oil, and brown the chickens; also add a small piece of garlic and onion. When all are well browned add a quart of water, salt and pepper to taste and three tablespoonfuls of catsup. Let cook 20 minutes or more, till tender. Just before serving add one wineglassful of white wine, thicken and sprinkle with chopped parsley.

THE ART OF RAFFIA EMBROIDERY

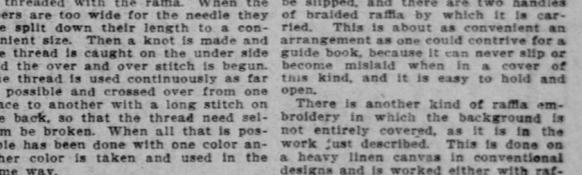
ALMOST all of the really important new forms of needlework come from Europe; they have been at it longer than we have here and they are constantly working and studying over the materials and methods to produce new effects. And so it happens that the new raffia embroidery is imported from Germany, although it has a distinctively American appearance in its designs, many of them inspired by the American Indian ornament, and its materials, which are those used by the Indians in basket weaving. The colors are not the same, however; they are pinks and pale greens and lavenders and Delphiniums instead of the strong colors employed by the aborigines. A few of the patterns are done in the darker hues, but on the whole the coloring in the new



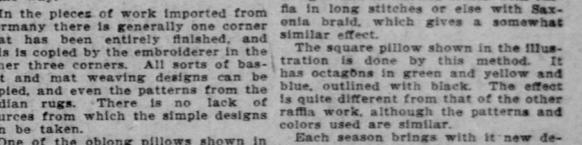
foundation for the raffia embroidery is a special weave of Java canvas in the color of the undyed fabric. It is woven in a crossbarred mesh of little open squares, with heavy raised threads separating them. Into these little openings the needle, threaded with raffia, is passed, and as the threads are quite wide they fill up the spaces quickly and the work is very rapidly executed. You are then ready for the ambush, which is made by cooking about half a cup of rice, tiny dashes of salt and red pepper and a dozen fresh mushrooms for about two hours. Place this around the rabbit on the extreme outside of the platter. Not only is it a dish outside of the ordinary, but it is truly delicious.



All sorts of novel fringes and braided borders are made of the raffia, and handles for bags and baskets are plaited from several strands of it. Bags of various kinds are among the most attractive uses to which the embroidery can be put; it is at once so easily and so rapidly worked and so novel in its effect that it is quite sure to be popular for this use as well as for a number of others.



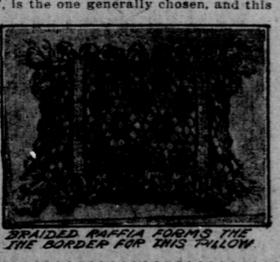
The day before you begin the embroidery skeins of raffia of each color are wrapped separately in thick wet cloths and allowed to lie overnight in order to soften the fibers and make them thoroughly flexible and pliable.



The honeycomb design seems to be very popular for this purpose, and is frequently seen in different forms and colorings. The pillow illustrated has octagons in red, green, dull yellow and the natural color and these are outlined with long stitches of heavy black cotton floss. The center of each octagon is made of strands of colored raffia braided together, and each corner is finished with a tassel of raveled hemp rope.

The veil box is another example of the octagonal design, executed in pink, green and the natural color and edged with a narrow gimp. It is very neatly lined with linen matching the undyed raffia.

The guide book or magazine case is a very convenient for travelers and it would make an attractive Christmas gift for a friend who is going abroad. It has pockets of poplin on the inside, into which the covers of the book can



is slipped, and there are two handles of braided raffia by which it is carried. This is about as convenient an arrangement as one could contrive for a guide book, because it can never slip or become mislaid when in the hands of this kind, and it is easy to hold and open.

There is another kind of raffia embroidery in which the background is not entirely covered, as it is in the work just described. This is done on a heavy linen canvas in conventional designs and is worked either with raffia in long stitches or else with Saxonia braid, which gives a somewhat similar effect.

The square pillow shown in the illustration is done by this method. It has octagons in green and yellow and blue, outlined with black. The effect is quite different from that of the other raffia work, although the patterns and colors used are similar.

Each season brings with it new developments in the field of embroidery, some forms that are entirely new and others, like the bead work, that are a return to the things of long ago. The raffia embroidery belongs among the new things, as it is a method that has never been used nor probably even thought of before. Applied to the right purposes and placed in the right environment it is very attractive and it will probably be done a great deal, in common with all the other forms of embroidery, between this time and Christmas.

Ducks

After the ducks have been prepared for baking, wipe thoroughly dry and stuff with celery greens or parsley. Have the oven sizzling hot when the ducks are put in to cook. Meanwhile have everything else for the dinner in readiness and a platter, heated very hot, to receive them (a metal one is preferred). When the ducks are hot in the oven, add a little water and while sputtering place on platter for serving. Have several lemons cut into halves, upon which a little salt, black and red pepper, paprika and several drops of Worcestershire sauce have been placed.

In carving, several cuts should be made in the breast, and the juice of the lemons should be squeezed into them and the seasoning also. Billed rice or hominy should be served with them. Be sure to have all dishes hot in serving this course, and never allow the ducks to wait when once cooked.

Chicken Sauté

Miss Adelia Grasshoff, 357 Scott Street, San Francisco
Clean and prepare a chicken; cut into pieces; cut a quarter of a pound of bacon in small pieces, put into a saucepan five minutes, add your chicken, turn now and then until brown; pour off the surplus grease, add a gill of Spanish sauce and a quart glass of white wine. Peel one dozen little onions, brown in a little olive oil; add to the chicken a few minutes before serving, add a pinch of pepper, salt and nutmeg; 6 to 12 mushrooms cut into quarters; remove all floating grease. Serve.

To Roast Fowls

Mrs. F. J. Clausen, Dos Palos, Cal.
Stuff the fowl as usual, then place in oven with very little water, adding

Chicken en Casserole

Mrs. Andrew Kitchen, 885 Fifty-ninth Street, Oakland
Heat three tablespoonfuls of dripping in a skillet and fry in it until light brown three sliced onions. Disjoint a large tender chicken, roll it in flour and fry it in the hot fat until browned. Place the chicken in a large heated casserole and pour over it one pint of boiling water and add two minced green peppers, half a bay leaf, a sprig of parsley minced, and a teaspoonful of salt. Place the cover on the casserole and bake for two hours without removing the cover. A tough