

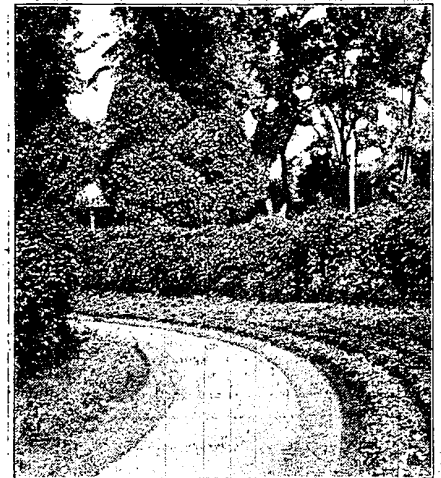
## BUILD BOUNDARY LINES HEDGELIKE AND ALTOGETHER ORNAMENTAL AT SMALL COST.

Substitute for Hedge Can Be Made With Little Trouble by Setting  
Stout Posts in Ground and Stretching Woven Wire Along  
With Vines-Trained Over—Native Plants Best.

Let us suppose that there is a line fence to be built between your lot and your neighbor's, or along the front yard, or that a fence already exists that is anything but attractive. What can be done to make the boundary line pleasant to look at?

Several things. If you don't care to plant shrubs and hardy perennials there, why not make a substitute for a hedge by the use of a vine like our native Ampelopsis, known to you, perhaps, as American Ivy, or Virginia creeper? This can be done with very little trouble or expense by setting stout posts solidly in the ground and stretching woven wire netting along them, and training the vine over it. It is of very rapid growth, and the plants, if set about twenty feet apart, ought to develop enough in one season to furnish quite a covering for the setting. As this plant grows in almost all localities at the north, you need not send to the plant dealer for it. The children will be delighted to provide all the plants you want from the woodlot or the river bank, where they will find it growing profusely.

When the plants have made growth enough to meet on the support furnished them, up off their ends. This will cause them to send out side branches. Train these out and in through the meshes of the netting, as they develop. By the end of the second season the netting ought to be so thickly covered that nothing of the support will be seen, and the general effect will be quite hedge-like, and altogether ornamental. Especially will this be the case in fall, when the foliage of the vine takes on its rich coloring of scarlet and crimson. When



This picture shows the possibilities of vines as hedges, as the vines here are woven in and out of a wire fence. Kept trimmed to a height of about four feet, vines as hedges are beautiful and useful. The vine over the house should be trimmed one-half. It shuts out sunlight and makes for dampness.

It sheds its leaves it will take on another ornamental phase, for then its purple fruit will be seen clustered thickly along the branches. The vine must be clipped occasionally, during the summer, to prevent it from spreading in all directions and giving a ragged look to your fence. It will be quite important that stout posts should be used, as the netting must be stretched lightly, to prevent it from sagging. The end posts should be well braced to stand the strain made on them. It would advise the use of netting at least four feet wide, and that it be of heavy wire, for you want something that will last for years. But as it will be impossible to make satisfactory repairs to a fence of this kind, if your neighbor co-operates with you, as he doubtless will if you ask him to, I would advise the use of wide woven posts with a row of setting on each side. A width of this dimension will give more dignity and substance to your hedge than one row of netting possibly can. It saved posts to use, they should be well painted before the netting is put on for two reasons—improved appearance, and preservation of the wood. Painted a dark, dull green they will not be too much in evidence during the period when your vines are getting a start. Such a fence can be made really more ornamental than the ordinary hedge, and in a short time, and very little attention will be required to keep it in good condition.

A better method, however, of marking the boundary line, allowing me to be the judge, is that of planting shrubs and hardy perennials there. Set them so close together that when they have fully developed they, in combination, will make a solid bank of foliage. Do not use kinds that grow so much as a vine that they will cover the vine across the lot or yard, except there is a place at the rear where such an obstruction would be desirable. Here the lilacs, the Tartarian honeysuckle, and the Viburnum will work in effectively. As you go

## PLACE BUT LITTLE KNOWN

Kingdom of Sussex, Like the People: Somewhat Hard to Get Acquainted With.

London.—The kingdom of Sussex, owing perhaps to age and a long experience of trouble, has the art of concealment. The country, like the people, is hard to know. Its beauties are often quite at a certain unexpectedness, and the best of them are quite often not discovered at all, except by those who have been at trouble and pains to become familiar with this land of out-of-the-way places. The men of the South Saxons were always great at talking, but it was quite another thing to mass themselves together in towns, and to grow quick-witted and restless for travel, as townfolk are. Their way of thought, like those of the oen who plowed their heavy land, have always been solid



Old Church of Bosham.

and slow. A job has to be as broad as a beam before a Sussex man can see it. The fairy stories of the Celts who hewed their wood and drew their water were beyond their imagination, though in some parts the curious word "pharisee" is used as a substitute for fairy, which shows some knowledge of the little people. The county, however, abounds in ghost stories, which seem strange at first sight, as the people are so little ethereal while they are walking about among their neighbors; but on examination the very ghosts have a substantial air, with a something uncanny added in the form of the presiding of St. Wilfred. The most important, as well as the earliest, of these is that of the ancient port of Bosham. In the extreme west of the county, it is known that as early as A. D. 530 Bosham, a monk, had ecclesiastical charge of this parish. The building is upon the site of a Roman temple. Some Roman bricks which are to be seen in the walls must have been dug up many years ago and put in their present place at the latter date.

## WIFE IS FOOLED BY DOUBLE

Woman Sees Teamster on Street and Mistakes Him for Her Husband.

Chicago.—Somewhere within the city roams a double of Edward Heffernan, a teamster. He is so slight of build, but a facial similarity that would do credit to a twin. Heffernan was sent to the bridge Feb. 14 by Judge Gemmill of the court of domestic relations for non-support of his wife. Recently Mrs. Heffernan raced into the court and dashed up to J. E. Marek, a bailiff. "How is it with my husband is out of jail?" she panted. "He hasn't got any more money."

"Your husband is still in the bridge well," Mr. Marek assured her. "Don't you think I know my own husband when I see him?" she demanded indignantly. "I stood on a corner a minute ago. I looked up and there was my man driving a wagon. Sure I know him when I look at him close, anyway."

The bailiff looked up the court records and found Heffernan committed for six months. He called up the bride and was assured that the man was still there. He called up Heffernan's former employer and was told that Heffernan was in jail. Mrs. Heffernan stared at him in astonishment. "Well, what'd you know about that?" she exclaimed, turning slowly away.

## THE KITCHEN CABINET

One friend is one's life. It is a word conveys one's meaning. They have memory of the same events and have the same mode of thinking. —Horace Walpole.

### SEASONABLE DISHES.

Wash, scrape and parboil a half dozen parsnips. Split a young chicken down the back and lay in a dripping pan, skin side up. Arrange the sliced parsnips around the chicken, sprinkle with salt and pepper, dot with bits of butter, cover with thin slices of salt pork, add enough hot water to prevent burning, and bake until the vegetable and chicken is tender.

Fry slices of thick, meaty tomatoes in olive oil, season with onion juice and salt, with a dash of cayenne. Serve with lamb chops or veal croquettes.

A thick slice of tomato, sprinkled with chopped onion and served with French dressing is a good and pretty salad.

Cocoonat Drop Cakes.—Soften a half cup of butter, but do not melt it, add a cup of light brown sugar, a cup of sour milk, a teaspoonful each of cinnamon and cloves, and soda, two cups of flour; beat all together thoroughly; then add a half cup of shredded cocoonat. Drop by small spoonfuls on buttered sheets, and bake in a moderate oven. Add more flour if the cakes do not keep their shape.

English Muffins.—Dissolve an yeast cake in a quart of lukewarm milk, add a teaspoonful of salt and add enough flour to make a good batter; set to rise. When light, stir in a half cup of melted butter, and when well blended and light again, pour into muffin pans and rise. When very light, bake. Serve toasted. Butter generously and serve hot.

Marmalade Pudding.—Mix a cup of flour with the same amount of stale crumbs and half sweet chopped fine one egg, a half teaspoonful of salt, and a cup of marmalade, orange or any other kind; turn into a buttered bowl, tie up in a cloth and steam three hours. Serve with hard sauce.

ALICE was his bounty and his soul silver; Heaven did a recompense so largely send. He to misery (all he had) a tear, He gained from heaven 'twas all he wished a friend. —Charles Lamb.

### HOUSEHOLD CONVENIENCES.

Many people have large, useful trays, but they are never used except on state occasions, while every day weary steps are taken which might be divided by ten if one used some utensil for removing dishes and food from the table to the pantry. A wire dish tray is convenient and light. If one does not care to use a tray, the dishes may be piled into it and quickly removed.

If one was handy with tools, the handy man could make, with little expense, a wheeled tray which could hold the entire meal, and remove it in an other trip.

The small wheels from a go-cart are used on home-made trays.

The use of paper or wooden plates in the kitchen for much of the heavy foot are light and easy to handle, and not expensive to replace when soiled.

Paper of all kinds in the kitchen saves the table, saves dish washing, and is an all-round step saver. A roll of paper, taping to use for greasy dishes, wiping knives of grease and acid, wiping out greasy plates, is invaluable. Manila paper may be used for many purposes as work savers. It is for a molding board or for crumbing croquettes, then the soiled paper can be burned, where a board would have to be washed.

A bottle of kerosene near the sink will, if it is used, save much scouring. When cooking a salad dressing of a white sauce, a custard or many vegetables, grease more than is needed for the time being. It takes but little more fuel and time to practice this economy.

If one has a table covered with pine in the kitchen it will save much staining, and is indeed a joy forever. Keep small squares of cheese cloth to wipe the meat before cooking. These may then be dried and burned. These small bits are also for use in straining soups, fats or vinegars.

Would Leave Nature Alone. "When Nature has decided on the color of an eye, it is not for man to alter it," remarked Mr. Plowden at Maryborough in fitting a man for blackening another man's optic.—London Chronicle.

BY FRIENDSHIP I mean the greatest love and the greatest unselfishness and the most open communication and the noblest sympathy and the most generous forgiveness and the severest truth and the heartiest counsel and the greatest union of mind of which brave men and women are capable. —Jeremy Taylor.

### WAYS OF SERVING THE OYSTER.

Before the oyster is out of market, let us try a few new ways of serving it.

Oysters a la Gordon.—Bring a cup of cream to the boiling point, add a third of a cup of bread crumbs, a dash of paprika, a pinch of salt, a grating of nutmeg, a tablespoonful of butter and a cup of chopped oysters. Cook until the oysters are well cooked through.

Oysters a la Long Branch.—Drain a pint of oysters. Cook a cupful of finely cut celery in the oyster liquor until transparent, adding water, if needed. When the celery is cooked, add a tablespoonful of butter, the juice of half a lemon, a grating of the peel and three tablespoonfuls of orange or any fruit juice. Bring to the boiling point, cook the oysters until the edges curl, and serve on toast.

French Way of Cooking Oysters.—Make a sauce of a tablespoonful of butter, two of flour and a cup of potato juice. Add a tablespoonful of chopped onion, two tablespoonfuls of liver or any fruit juice. Bring to the cover and cook until the oysters curl.

Waldorf Oysters.—Put three tablespoonfuls of olive oil in a saucepan, and a small onion sliced, a shredded green pepper, fry slowly until done, then add a pint of oysters, or more, a dash of salt, red pepper and two tablespoonfuls of currant jelly. Cook five minutes, then add a tablespoonful of tomato catsup. Roll up and serve piping hot.

ANY A heart is hungry, starving. For a little word of love. Speak it, then, and as the sunshine glides the lofty peaks above. So the joy of those who hear it. So the joy of those who hear it. And the world is brighter, better. For the loving words we say. —Benford.

### INVALID COOKERY.

In cooking eggs for those who are ill, it is of utmost importance that they should not be toughened.

They may be cooked from the very soft to the hard stage by using the simple method of boiling water. Alford a pint of water, cover the dish and keep in a warm place. If wanted, leave the egg thirty minutes; if wanted soft, take out in eight to ten minutes; if liked medium, take out at the end of fifteen minutes.

Egg baked in cream is a very appetizing manner of cooking an egg. Place a tablespoonful of cream in a small ramekin, drop in the egg, season with butter and salt, and set in the oven long enough to coo the egg.

Beat the white of an egg until stiff, season with salt and drop the white on a piece of buttered and oiled, making a nest, then place the yolk in the center and season. Put into the oven for a few minutes to just set the egg.

Shirred Egg.—Mix together an eighth of a cup of butter and a half tablespoonful of butter; stir until well mixed. Cover the bottom of an egg shirrer or ramekin with the buttered crumbs, break in an egg, sprinkle with salt, cover with more crumbs, and set in the oven to cook until the white is set.

Coddled Egg.—Scald a third of a cup of milk; add one egg beaten slightly, cook over hot water, stirring constantly, until a soft, creamy consistency, then season with salt and a dash of cayenne. Serve with toast points or fingers.

Sometimes a dainty bread and butter sandwiches will be eaten with relish when bread with butter would be refused.

His One Request. "Do you want your wife to vote?" "I do," replied the man, who has a high idea of civic responsibility. "All I ask of her is that she 'won't say what a bother' when election happens to come on the same day with one of her bridge parties."

His Trade. "There goes a man who is an expert at picking locks, yet nobody stops him." "How does he avoid trouble?" "Never gets a lady. He's a ladies' hairdresser."

Just the Thing. "Wife—By the way, I want something exciting to read; something really blood curdling." "Helpful Wife—Here is my dressmaker's bill, dearest!—Puck.

## Stiff Joints Sprains, Bruises

are relieved at once by an application of Sloan's Liniment. Don't rub, just lay on lightly. "Sloan's Liniment has done more good than anything I have ever tried for stiff joints. I got my hand hurt in the kitchen and it took me a long time to get it right. I thought at first that I would have to have my hand taken off, but I got a bottle of Sloan's Liniment and cured my hand."

Good for Broken Shin. Dr. J. J. Sloan, Baltimore, Md., writes: "I used Sloan's Liniment for a broken shin above the knee cap caused by a fall and in my great distress I was able to reduce work in less than three weeks after the accident."

## SLOAN'S LINIMENT

Fine for Sprain

Mr. HENRY A. VOELT, of Somerset, N. J., writes: "I sprained my ankle so badly that I could not walk. I bought a bottle of Sloan's Liniment and used it for a few days and I was able to walk in four days. It was a great relief."

Price 25c per bottle. Sold by all druggists, or by mail, 10c per bottle. Address: Sloan's Liniment Co., 100 N. 3rd St., St. Louis, Mo., U.S.A.



Not Quite. "Is he what you might call a police captain at large?" "No, he's only out on bail."—Town Topics.

Be thrifty on little things like bluing. Don't accept water for bluing. Ask for Red Cross Ball Blue, the extra good value blue. Address: The Great Atlantic & Pacific Tea Co., New York, N.Y.

### BIGGEST RACE PROBLEM.



"Brother Jones, does you think de devil is a black man or a white man?" "I dunno; an' all I does know is de biggest race problem is how dep ten yards ahead of him!"

Perfectly Clear. "I wonder why so many trains are late?" said young Mrs. Torkins as she watched the man chalk up the figures on the blackboard. "Well," replied her husband, "for one thing, traffic is much heavier than it used to be. And the heavier a load is, the harder work a locomotive has to pull it!"

Added a woman either poses, poses or imposes.

## A Jolly Good Day

Follows

## A Good Breakfast

Try a dish of

## Post Toasties

tomorrow morning

These sweet, thin bits made from Indian Corn are cooked, toasted and sealed in tight packages without the touch of human hand.

They reach you fresh and crisp—ready to eat from the package by adding cream or milk and a sprinkling of sugar, if desired.

Toasties are a jolly good dish—

Nourishing

Satisfying

Delicious