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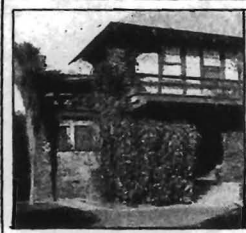
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# The Home in the West

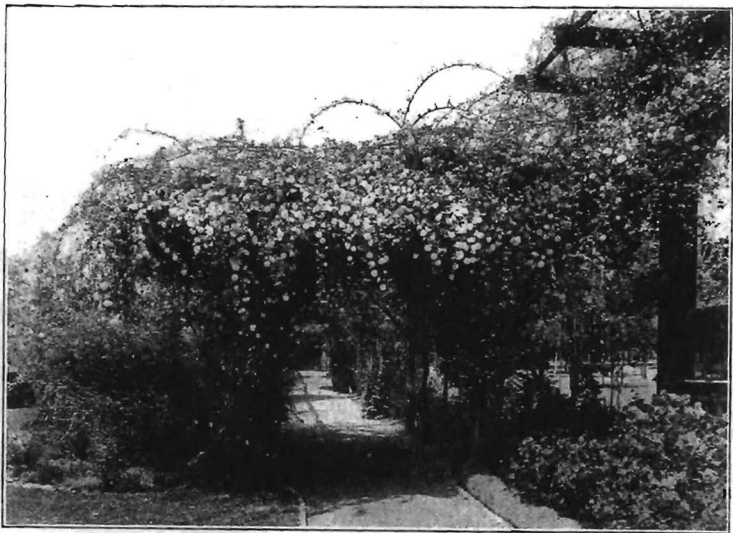


CONDUCTED BY LILLIAN FERGUSON

## How Will You Have Your Roses?

**I**N selecting roses for the garden it is fascinating to have many types and colors, although professional gardeners usually maintain that each type needs a bed to itself and that each color is also better alone, to obtain the full effect. Moreover, a mixture of roses with other flowers is somewhat frowned upon. These rules are perhaps wisely followed for the average rose garden, but there are some charming exceptions! Who has not seen hedges of roses of two colors enchantingly blended? And one who has seen walls covered with snowy cherokees punctuated every six feet or so with crimson ragged robins will not be likely to forget the sight. Equally picturesque in the garden—especially close to a flag, brick or even wooden walk—are ragged robins quaintly flanked with fleur-de-lis, for the ragged robin with its showery petals is essentially a rose grown for garden effect rather than a flower to cut for the house.

Another point in choosing roses is to remember that the foliage lasts longer than the blossom. In general, roses are divided into two classes or types, according to their blooming season. One type blooms for a period but once in a season, and the other blooms intermittently. A cherokee is an example of the kind that blooms only once a year, while many tea roses



Here are roses left to their own freedom and graceful devices



The formal garden acquires a softened beauty in this garniture of bloom

Climbers, primly pruned, and standards in precise rows or groups, are in harmony with the colonial type of house

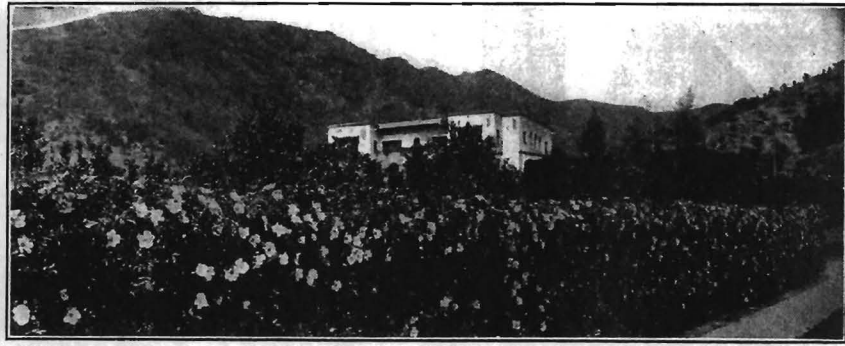
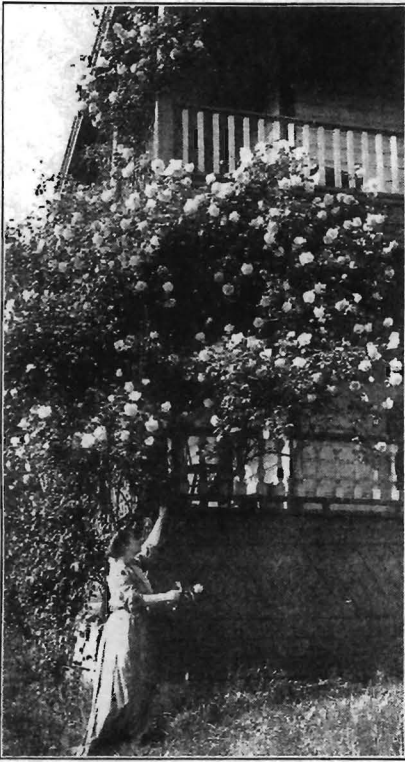
bloom almost continuously until winter.

As roses can be used to secure either formal or informal effects in the garden, both climbers and bush roses will be sought for the dignity of leaf and flower, fragrance and that riot of color so glorious on a summer day.

As to the practical side of planting roses, the best position is an eastern or southern slope protected from wind. Some shade is beneficial. Indeed, it is interesting to note the depth of color that a rose will develop in a semi-shaded situation compared with the same rose placed in a sunnier spot. All roses do best in a deep rich clay loam, the California adobe being excellent. Success depends upon careful preparation of the ground, followed by proper pruning and soil cultivation. Any reliable book on rose culture will outline all the requirements if no experienced grower is available for advice. Teas and hybrid teas may be planted as close as eighteen inches if intended to bear choice roses, but hybrid perpetuals need more room. The latter are very hardy and of rapid growth. Hardest of all for hedge purposes are the rugosas.

Training the rose in the way it should go is a delightful occupation. In general, pruning encourages growth. Those inclined to hang back can actually be forced ahead with pruning, while the overgrown bush may be





Roses have a decorative importance all their own, whether clambering over a wall or attaining a roof

left alone, except for cutting away dead wood and ingrowing branches, after the blooming season is over. Rose trees are the products of the nursery man's art, rather than the effect of pruning. With climbing roses only weak branches need to be pruned and the tips shortened to keep the blossoms within reach and the vine within desired limits.

To train the climbing rose one may choose a wire fence or wire netting tacked to fence posts, a wooden lattice work, a trellis or rose frame or a pergola. Ladders, between French doors, against a house

are very popular and the arch just over the door of the cottage or colonial entrance is exceedingly cosy and attractive. Roses combined with the rustic are charming, and so the frame arbor or summer house built of rough bark-covered branches should have consideration by the trellis builder. "The first essential of a pergola is that it lead somewhere." An attractive objective for the rose-covered pergola is a sun dial, bird bath, fountain, garden pool, seat, summer-house porch or another flower garden!

MARION BROWNFIELD.

## Fresh Figs in Many Guises

**F**RESH ripe figs are one of the products in which the fortunate ones living within easy distance of the Pacific Coast may indulge, while to dwellers in many sections of the east this fruit is a rare or totally unknown luxury.

Fresh figs may appear at any meal during the day and be sure of a welcome. When cooked, a tart fruit juice, a spice, or a little ginger should be added to give the proper amount of tang.

The following recipes illustrate the wide range of this most versatile and delicious product of the West.

**FIGS IN SYRUP**—Boil 1 cup of sugar and  $\frac{3}{4}$  cup of water for 5 minutes. Add 1 dozen whole figs and  $\frac{1}{4}$  cup of crystallized ginger cut in pieces. Cook slowly until figs are tender but not broken. Serve cold.

**BAKED FIGS**—Place 1 dozen large figs in an earthen dish. Pour a little water round them and bake slowly 30 minutes,

then add the grated rind and juice of 1 orange and  $\frac{1}{2}$  cup of sugar. Bake until tender. Serve cold with whipped cream.

**JELLIED FIGS WITH ALMONDS**—Boil  $1\frac{1}{2}$  cups each of sugar and water for 10 minutes. Add 1 dozen large figs and cook until tender but not broken. Into each fig stick 6 roasted almonds and place in a serving dish. Dissolve 1 tablespoon of softened gelatine with the boiling syrup. Add the juice of  $\frac{1}{2}$  a lemon and pour over the figs. Set aside until firm and cold.

**SCALLOPED FIGS**—Arrange alternate layers of sliced figs and crumbs in a greased baking dish, sprinkling each layer of figs with a little brown sugar. Over all pour the juice of an orange, dot with bits of butter and bake until brown. Serve hot with cream or a pudding sauce.

**FIG FILLING**—Cook 4 cups of chopped figs and  $\frac{1}{2}$  cup of water until soft and smooth. Add  $\frac{1}{2}$  cup of sugar and the juice of  $\frac{1}{2}$  a lemon and cook until thick. Cool and add  $\frac{1}{2}$  cup of chopped walnuts. Use as filling for cake, pie or tarts.

**FIG AND ORANGE SAUCE**—Cook 2 cups of chopped figs and 1 cup of water for

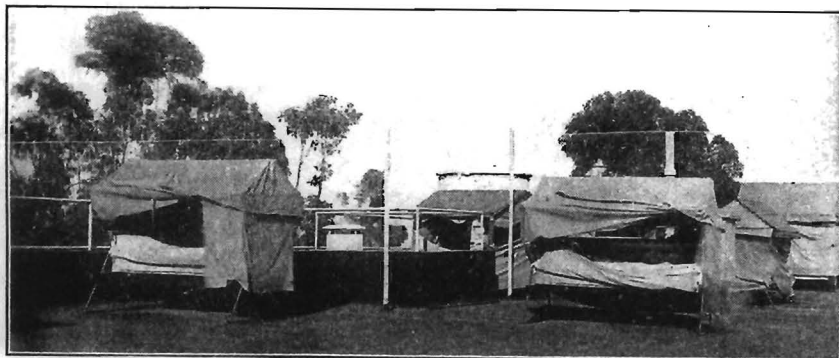
10 minutes. Add  $\frac{1}{2}$  cup of sugar and the juice and grated rind of 1 large orange. Cook until thick, cool, add  $\frac{1}{2}$  cup of finely chopped almonds and serve on ice cream.

**FIG CONSERVE**—Peel 4 pounds of figs and cut them in pieces. Add  $\frac{1}{2}$  cup each of orange and lemon juice, grated rind of 1 orange, 1 cup of chopped raisins and 4 cups of sugar. Cook slowly until thick, add 2 cups of nuts broken in pieces and cook 5 minutes. Pour into sterilized glasses and seal when cold.

**PICKLED FIGS**—Boil 2 cups of vinegar, 2 pounds of brown sugar, 2 tablespoons stick cinnamon and  $\frac{1}{2}$  tablespoon of whole cloves 15 minutes. Add 6 pounds of figs, a few at a time if necessary, and cook until tender but not broken. Store in a sterilized crock.

**SPICED FIGS**—Peel and chop 5 pounds of figs. Add 5 cups of sugar, 1 cup each of water and vinegar, 1 tablespoon ground cloves and 2 tablespoons ground cinnamon. Cook slowly until thick, pour into sterilized glasses and seal when cold.

HESTER CONKLIN and  
PAULINE PARTRIDGE.



PHOTOGRAPH BY HELEN LUNENS GAUT

## Sleeping in Mid Air

**A** N enterprising apartment-house owner has turned the roof of his building into a huge outdoor sleeping-room. Under the sky, five stories above the great city, where the night air is clear and crisp, a half hundred people are accommodated with numerous miniature tents, as seen herewith, weather-proof enclosures for single and double beds. Side curtains can be drawn, giving privacy, or pulled aside for free circulation of air. Roofs are also adjustable, so that if the occupant wishes to study the stars, the canvas can be turned back by merely pulling a string.

**V**