in the trade as "putty-plumbers," because they make this joint by bedding the closet outlet in putty, which soon disintegrates and leaks. The only connection that should be permitted at this point is a metal-to-metal closet floor flange, and in addition the closet ought to be secured to the floor by four closet bolts.

Finally, bear in mind that when floor joists are put in they are green and unseasoned, and that while in this condition floors are laid and the closets set. The floor beams then dry out and shrink about half an inch. When this shrinkage occurs something in the drainage system must give under the floor or the closet will be held above the floor line a distance equal to the shrinkage. See, then, that there is specified a flexible connection for all water-closets which will collapse or yield when this shrinkage takes place.

If you are about to build, or expect to build at any time in the future, copy the following suggestions:

1—Take up the plumbing work thoroughly and in detail with your architect and plumber and insist on their observing the following demands: 2—Have specified only guaranteed goods of well known make. 3—Give the plumbing contract to a merchant plumber whose conduct and reputation are above suspicion. 4—Do not depend on the plumbing inspector to look out for your interests. He won't; so insist on its being done by the architect. 5—Specify a low-down closet combination with china or porcelain enamel tank. 6—Get a noiseless closet combination of good make. 7—Be sure there are four bolt holes in the closet base for securing the closet to the floor. 8—See to it that the closet is a siphon-acting bowl. 9—Be sure to specify a metal-to-metal closet floor flange for the closet. 10—Insist on a flexible connection for all closets.

In addition to the usual fixtures, bathroom development has added the more elaborate shower and needle spray, the foot bath, the sitz bath, and the electric light bath. The latter is simply a "sweat box," inducing perspiration by the heat of electric lights. In conjunction with the shower, it enables one to take an excellent Turkish bath at home. Its convenience and attractiveness, as well as its marked health benefits, have brought it rapidly into favor for the home bathroom.
door can be found an abundant supply of fresh, tender vegetables which our own hands have helped to grow, I think we enjoy them more than if bought at the corner store. I for one, have never found a place where flowers grew so well, or were so easily tended as in my small vegetable and flower garden.

The place selected for my garden was part of an old alfalfa field, the best soil possible for a garden, as the large roots, of which the ground was full, made plant food in decaying and supplied abundant humus. Then, being such a short distance from the kitchen door, it could be quickly reached either to do a few minutes' work, or to get the needed vegetables and flowers. Wood ashes from the kitchen stove, moreover, were carried to this plot during the winter, while in the spring, before plowing, some hen manure and a light dressing of stable manure had been supplied.

On winter evenings I studied out a rectangular plan for my garden, chose what I wished to grow, besides deciding how to make the garden
look best as a whole. I determined to have a border of flowers, petunias and carnations at the end next the house, and at the side toward the road sweet peas and China asters. Along the upper or south end, I planned to have tomatoes since there they would get all the sunshine possible and on the west side near the fruit garden, I arranged for lettuce, cucumbers, and other vegetables not requiring much sunshine. The year before I had had a small strawberry bed near the house. It should now be enlarged and the rest of the garden laid out in long even rows, using sections of a row where only a small quantity of one kind of vegetable was desired. By making long straight rows instead of beds, the garden not only looks better, but is much easier to care for, especially when using a garden wheel-hoe.

After deciding on this plan for my garden, I had next to make a selection of seeds. I looked over those I had saved the year before from my earliest and most perfect tomatoes, cucumbers, etc., to see which ones I lacked. Then I studied catalogues and chose certain tested varieties; I had no room or time to experiment with novelties. I ordered the seeds early in March of a reliable seedsman that I might have them as soon as the soil was ready to work.

Last spring the season was so backward that it was the first of May before the ground could be plowed. It was then finely harrowed and afterward gone over with a garden rake to remove all the larger stones and produce a fine seed bed. The rows were made by stretching a garden line lengthwise of the plot, and a small furrow indicated by drawing a corner of the hoe along the earth marked by the line. Here later were sown the seeds of the hardy vegetables—lettuce, onions, endive, cress, salsify,
parsnips, carrots, etc., the carrots being placed near the flowers to give them a pretty background. After the seeds were sown in the furrows, they were packed down with the feet, the soil being drawn over them with the back of the garden rake, care being taken not to cover them too deeply. This packing of the soil over the seeds in places, when the soil is mellow and dry, is very important as it brings the soil particles into contact with the seed, preventing them from drying out, thus facilitating quick germination. The onion, lettuce, cress and beet seeds were sown thickly in order to thin early for table use; but the salsify, parsnips, carrots, etc., were sown sparsely. It is hard work to pull plants up and throw them away when thinning; yet this work must be done rather than let them become too crowded in the rows. A few radish seeds were scattered along in the rows to serve as markers, so that cultivation could be begun before the weeds got a start.

The early cabbages and cauliflowers were sown in hills in the rows where they were to grow. The later ones were transplanted in vacant places after the early crops had been removed. The early cabbages were large and fine, but the later ones were struck by a blight, and some of them rotted badly and did not amount to much. I prefer the Savoy cabbages for fall and early winter. They are more tender and ornamental for salads; but for winter use I raise the Winingstadt: their firm solid heads keep better and do not wilt as easily as the Savoys.

My onions grew well and there were few scullions. I thought I was going to have the largest specimens I had ever grown. The tops were green and they were doing well until the last week in September, when we had a very rainy week and when for the next two weeks I was away from home. When I returned the onions were mostly scullions. I was disappointed, but shall try again next spring hoping for better results.

Two or three sowings were made of lettuce, cress, endive, radishes, beets and string beans.

I cultivated my garden all summer, and if any weeds were discovered in the rows they did not stay there long. I made no ridges nor hills, but kept the ground level. During the severe drought when some of my neighbors were carrying water to their gardens, or using the hose and when their ground was baking and plants wilting, I went into my garden with the hoe, usually after supper when it was cool and pleasant; and endeavored to keep a dust mulch around the plants to conserve moisture, and to subirrigate them. Happily my plants kept on growing.

I had not only an abundance of fresh vegetables in their season, but a large supply to put into the cellar for winter use, while my flowers were a continual delight. Besides having all I wanted for table and house decoration, I gave many away to the sick and to those who had none. I was healthier and happier for doing the light out-of-door work in the fresh air and sunshine. In a garden well cared for we see the results of our labor from day to day.